

STARTERS

Wines featured by the glass, and also available by the bottle. Split plate on all soups and salads - 5.

SOUPS

Lobster Bisque – 16

Tender cold-water lobster and sherry flavor this delicate bisque.

Benziger, Sauvignon Blanc 11

French Onion Soup – 14

A blend of five onions varietals topped with house-made crouton and melted Gruyère and Parmesan cheeses.

Gluten-free available upon request.

Spy Valley, Sauvignon Blanc 9.50

Potato & Chorizo Soup – 14

Mild chorizo, hearty potatoes, fire-roasted red peppers, vegetable trinity, roasted garlic and cream.

Woop Woop, Shiraz 9.25

APPETIZERS

Wagyu Meatballs with Herbed Ricotta – 22

Ground wagyu beef mixed with mushrooms and Parmesan in marinara sauce and topped with herbed ricotta.

Francis Ford Coppola Director's Cut, Cabernet Sauvignon 15.50

Colossal Shrimp – 22

Three colossal shrimp served with cocktail sauce and garnished with raw horseradish.

13 Celsius, Sauvignon Blanc 9

Baked Lobster Mac & Cheese – 22

Tender lobster and spiral fusilli pasta with a creamy blue cheese sauce, topped with herbed breadcrumbs and Parmesan cheese.

Vegetarian option available upon request.

Cupcake, Moscato 9

Jumbo Crab Cake – 22

Fried crab cake on top of roasted garlic aioli with corn and black bean salsa.

Meiomi, Rosé 12

SALADS

Wedge Salad – 15

Crisp iceberg lettuce, baby radish, blackened tomato, red onion and smoked bacon with crumbled blue cheese dressing.

Vegetarian available upon request.

Clos du Bois, Chardonnay 14

Caesar Salad – 15

Chopped hearts of romaine tossed with shaved Parmesan cheese and creamy Caesar dressing, with a fresh-baked crostini.

Gluten-free available upon request.

Ecco Domani, Pinot Grigio 9

Salad Add-On Protein – 22

salmon • shrimp • chicken

ENTREES

Split plate on all entrees and Center of the Plate selections - 10.

Loch Duart Salmon – 44

Seared salmon topped with a peach gastrique.

Emile Beyer, Riesling 13

Duroc Pork Chops – 47

Two single-rib pork chops grilled and finished with a rich blackberry glaze.

Robert Mondavi, Merlot 18

French Cut Chicken – 36

Pan-roasted French cut chicken with a sweet sun-dried tomato cream.

Clos du Bois, Chardonnay 14

ACCOMPANIMENTS

Diver Scallop – 10

Butter Trio – 15

Horseradish Butter – 6

Maître d'Hôtel Butter – 6

Sun-Dried Tomato Butter – 6

Point Reyes Blue Cheese – 6

Sautéed Mushrooms – 6

Sautéed Onions – 6

Mint Jelly – 6

CENTER OF THE PLATE

All beef is Midwest sourced. All steak and lamb selections are served on top of 1875 demi-glaze.

8 oz. Filet Mignon – 58

Tender and lean cut; an 1875 favorite.

Louis M. Martini, Cabernet Sauvignon Napa Valley 18

Surf & Turf – 48

8 oz. flat iron steak with three colossal grilled shrimp.

Estancia, Pinot Noir 13

8 oz. Baseball Cut Sirloin – 38

Prime Midwest-sourced beef.

Bodega Norton Reserva, Malbec 11.75

14 oz. New York Strip – 54

Delicate flavor and naturally tender texture.

Klinker Brick, Old Vine Zinfandel 14

14 oz. Ribeye – 59

Rich, juicy and flavorful boneless ribeye with generous marbling throughout.

Apothic Red, Winemaker's Blend 9.50

24 oz. Cowboy Cut Ribeye – 84

Hearty cut of rich, juicy and flavorful bone-in ribeye with generous marbling throughout.

Francis Ford Coppola Director's Cut, Cabernet Sauvignon 15.50

24 oz. Prime Center Cut Porterhouse – 84

Bone-in porterhouse combining the tenderness of a filet with the marbling of a New York strip.

Susana Balbo, Malbec 14

Australian Lamb Chops

Full Rack – 86 Half Rack – 44

Tender, hearty lamb chops sourced from Opal Farms in Australia.

Belle Glos, Clark & Telephone Pinot Noir 15

Two 5 oz. Lobster Tails – Market Price

Tender, sweet Maine lobster.

Benziger Chenin Blanc 12

Vegan Curried

Cauliflower Steak – 28

Hearty curried cauliflower steak served with Mediterranean rice and red pepper coulis.

Stefano Farina, Moscato d' Asti 11

Wild Mushroom and

Cherry Tomato Pasta – 28

Crimini, oyster and portabella mushrooms with cherry tomatoes, tossed with linguine and Boursin cream sauce.

Add on protein – 22

salmon • shrimp • chicken

The Crossings, Sauvignon Blanc 11

SAUCES

Béarnaise – 6

Hollandaise – 6

Demi-Glace – 6

Oscar Style – 18

Savory crab meat, asparagus and Béarnaise

Blue Cheese Sauce – 6

Blackberry Glaze – 6

Peach Gastrique – 6

Blue (Pittsburgh)

purplish red, cold center

Rare

deep red, cold center

Medium Rare

red, warm center

Medium

mostly pink, hot center

Medium Well

lightly pink, hot center

Well

brownish, hot center

SIDES

Baked Potato – 11

Corn Ragout – 11

Grilled Asparagus – 11

Creamed Spinach
& Artichokes – 11

Roasted Garlic
Mashed Potatoes – 11

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.

For parties of 8 or more, one check is required.