



Appetizers

Baked Lobster Mac and Cheese - 15

Tender lobster and spiral fusilli pasta with a creamy three-cheese blend, topped with herbed breadcrumbs and parmesan cheese.
Vegetarian option available upon request.

Jumbo Lump Crab Cake - 18

Jumbo lump crab cake with black bean, roasted sweet corn and red pepper salsa, garlic chive aioli and a sweet potato haystack.

Colossal Shrimp - 19 (GF)

Three colossal shrimp served with house-made cocktail sauce.

Soups

Lobster Bisque - 16

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

Five Onion Soup - 11 (GF upon request)

Blend of five onion varieties, topped with house-made crouton, melted Gruyère and parmesan cheeses.

Signature Salads

Vegetarian and Gluten-Free Options Available Upon Request

“The Wedge” Salad - 14

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

1875 Caesar Salad - 14

Deconstructed hearts of romaine with fresh-baked crostini, shaved parmesan cheese and creamy Caesar dressing.
(Anchovy fillets are available upon request.)

Entrées

Vegetarian Curried Cauliflower Steak - 22 (V - GF)

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

Duroc Pork Chop - 45 (GF)

Tender, double bone-in duroc pork chop with a charred pepper bourbon glaze.

Chipotle Barbecue Wagyu Steak Burger - 28

Fresh ground wagyu beef, local chipotle colby cheese, house-made Coca-Cola barbecue sauce, crispy onion straws, lettuce and vine-ripened tomatoes on a fresh brioche bun.

French Cut Chicken - 32 (GF)

Pan-roasted French cut chicken with a savory mushroom Marsala sauce.

Shrimp Scampi - 48

Colossal shrimp tossed in a garlic herb butter and served on a bed of fusilli pasta.

Loch Duart Salmon - 42 (GF)

Seared Scottish salmon accented with sweet and tangy mango relish.

Center of the Plate

Filet Mignon (GF)

Petite 7 oz. - 48 Grande 10 oz. - 58

Midwest sourced, utmost in quality.

New York Strip - 45 (GF)

13 oz. cut, locally sourced from Fischer Farms.

Rib-Eye - 54 (GF)

Classic 14 oz. prime cut, locally sourced from Fischer Farms. Robust and flavorful with an excellent marbling.

Prime Center Cut Porterhouse - 73 (GF)

24 oz. bone-in steak combining the tenderness of a filet with the great marbling of a New York strip.

New Zealand Lamb Chops (GF)

Single - 42 Double - 84

Tender and robust lamb chops, sourced fresh from New Zealand.

Steak Accompaniments

Sautéed Mushrooms - 5

Point Reyes Blue Cheese - 5

Maître d'Hôtel Butter - 5

Oscar Style - 16 (*Lump Crab Meat, Asparagus and Béarnaise*)

Sauces

Hollandaise - 5

Béarnaise - 5

Blue Cheese Sauce - 5

Sides

Baked Potato - 10 (GF)

Choice of sweet cream butter, sour cream, bacon, scallions and shredded cheese.

Roasted Garlic Mashed Potatoes - 10 (V - GF)

Yukon Gold potatoes finished with roasted garlic, sweet cream butter and heavy cream.

Corn Ragout - 10 (GF)

Sweet Indiana creamed corn.

Grilled Asparagus - 10 (V - GF)

(GF) - Gluten Free (V) - Vegetarian

Items marked **GF** and **V** are prepared as defined.

Please ask your server about gluten-free or vegetarian preparation alternatives for other items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.