

LUNCH MENU

Daily appetizer, soup or salad
included with all main courses

APPETIZERS

TUNA TATAKI

sesame cream, passion fruit, wakame,
avocado puree

19

BEEF CARPACCIO

pine nuts, parmesan, pickled onions,
butter mayo

17

GARGANELLI PASTA

Gruyère, truffle Mornay sauce,
braised beef, parmesan au gratin

15

SHRIMPS U-4

grilled shrimp, maitre d'hotel butter
fennel, pear, watercress, grilled lemon

29

SCALLOP TATAKI

curry, garam masala mayo,
lime, chives, mint

18

BAKED ONION SOUP

veal stock, Newcastle beer,
bacon, Gruyère, croutons

13

FRIED CALAMARI

Jalapeño aioli

15

BURATTA

marinated oyster mushrooms, watercress,
tarragon vinaigrette, steak spice, grilled bread

21

TARTARES

SALMON

roasted jalapeño dressing, smoked sour cream,
crispy onions, coriander, tobiko

15/25

BEEF

capers, red oignons, gherkins, garlic potatoes, rosemary

14/24

TUNA

green onions, granny smith apples,
sesame, ginger

18/28

DUCK

orange & pastillia mayo, pumpkin seeds,
orange supreme, tarragon

15/25

bread will be served on request

..... **SALADS**

MEDITERRANEAN SALAD

lebanese cucumbers, feta
cherry tomatoes, spicy olives,
lemon & sumac vinaigrette

15

CLASSIC CESAR

romaine lettuce, bacon
parmesan, croutons

15

VEGE SALAD (FULL SIZE)

beets, mesclun, toasted pecans,
green apples, cucumber,
chèvre noir, maple vinaigrette

15

..... **MEAT & FISH**

1855 USA BEEF

BEEF SKIRT 9 OZ

avocado, chili & watercress salad, lime, crispy onions

29

RIB EYE 15 OZ

tomato salad, anchovies, garlic, horseradish

48

RIB STEAK 40 OZ for 2

with 2 sides

82

HANGER STEAK 9 OZ

dijon caramel carrots, bone marrow & scotch butter

29

FILET MIGNON 8 OZ

mushroom sauce, spice rub, bone marrow

45

AAA CANADIAN BEEF DRY AGED 35 DAYS

NEW YORK STRIP 14 OZ

48

TOMAHAWK RIB STEAK 40 OZ for 2

with 2 sides

98

BEEF SHORT RIBS

braised, espresso butter, watercress
& pickled onion salad

31

BURGER 1855

beef 1855, Grinder ketchup, bacon,
pickle, aged cheddar, dijon/mayo, garnish

19

1/2 FRIED CORNISH HEN

chipotle glazed cornish hen, beets salad,
pickled fennel & sunflower shoots

22

TANDOORI HALIBUT

quinoa tabbouleh, cherry tomatoes and cucumbers
ginger yogurt, beets, fried wonton

35

SALMON FILLET

pan seared, ketchup vinaigrette,
apple, pickled celeri & arugula salad

25

SCALLOPS

butternut squash puree, calabrese chips, sunflower seed,
sunflower shoots & celery salad, lime vinaigrette

34

SERVED WITH ONE SIDE DISH

..... **SIDE-DISHES**

GREEN SALAD

ginger vinaigrette

7

POTATOES "ALIGOT"

mashed, cream, aged cheddar

10

CREAMED SPINACH

Gruyère, truffle Mornay sauce

10

SEASONAL VEGETABLES

10

BAKED POTATO

bacon, smoked sour cream,
scallions, cheddar

10

MUSHROOMS

10

**SWEET POTATOES FRIES
& MAYO**

9

**FRENCH FRIES
& MAYO**

6

**RAPINI WITH GARLIC
& LEMON**

10