

Appetizers

- BRAISED BEEF RAVIOLI** \$11.00
Italian Herb Pasta filled with tender Braised Beef and Bourisin Cheese Red Wine Demi Glace, White Truffle Oil and Crispy Fried Spinach
- FRIED GREEN TOMATOES** \$10.00
Chipotle Ranch Dipping Sauce and Petite Greens Salad
- 1875 **BAKED LOBSTER MAC 'N CHEESE** \$13.00
Tender Lobster and Spiral Macaroni Pasta with Creamy Three-Cheese Blend, topped with Herb Breadcrumbs and Parmesan Cheese
- 1875 **JUMBO LUMP CRAB CAKES**
\$13.00
Jumbo Lump Crab Cakes with Roasted Sweet Corn and Red Pepper Salsa, Petite Greens Salad and Garlic Aioli

Soups

- 1875 **CREAMY FIVE ONION SOUP** \$9.00
Blend of Five Onion Varietals served in a colossal Onion Bowl topped with Melted Gruyere and Parmesan Cheese
- LOBSTER BISQUE** \$11.00
Tender Sweet Cold Water Lobster and Sherry finish this delicate Bisque

Signature Salads

- BABY SPINACH SALAD** \$11.00
Tender Baby Spinach, Shaved Red Onion tossed with Our Signature Bacon Dressing, Chopped Hard Boiled Egg and Crisp Smoked Bacon
- 1875 **THE "WEDGE" SALAD** \$13.00
Crisp Wedge of Iceburg Lettuce, Baby Radish, Blackened Tomato, and Smoked Bacon with Chunky Bleu Cheese Dressing
- 1875 **CAESAR SALAD** \$13.00
Refreshing Hearts of Romaine with Fresh Baked Croutons, Anchovy Fillets and Shaved Parmesan tops it all off

Entrées

- 1875 **TRUFFLED KOBE BEEF STEAK BURGER** 12oz \$24.00
*Fresh Ground Kobe Beef and Diced Black Truffles, Havarti Cheese, Watercress, Garlic Aioli,
Vine Ripened Tomatoes and Shaved Red Onion on an Oversized Herb Foccicia Roll served with Frites*
- BAKED SCAMPI** \$21.00
Seven Jumbo Shrimp Backed with White Wine, Lemon-Herb Butter, Roasted Tomatoes and Parmesan Cheese
- LEMON-PEPPER ROASTED HALF CHICKEN** \$22.00
Marinated Chicken Slow Roasted and served with Roasted Chicken Jus
- MARINATED TWIN LOBSTER TAILS** 7oz \$56.00
Cold Water Australian Lobster Tails Marinated with seasoned butter
- 1875 **TOMATO & MUSHROOM NAPOLEON** \$20.00
*Blackened Tomatoes and Fried Green Tomatoes layered with Roasted Mushrooms and Parmesan Cheese
served with steamed Broccolini, Beurre Blanc and Balsamic Reduction*

Sides

- ONE POUND BAKED POTATO** \$6.00
Sweet Butter, Sour Cream, Crisp Bacon, Scallions and Shredded Cheese
- STEAK FRIES** \$4.00
Hearty Potato Wedges fried and piled high, finished with a dash of Kosher Salt
- ROASTED GARLIC MASHED POTATOES** \$5.00
Finished with Roasted Garlic, Real Butter and Heavy Cream
- JUMBO-FRESH ASPARAGUS** \$6.00
Steamed or Grilled, served with Fresh Lemon and Creamy Sauce
- STEAMED BROCCOLINI** \$7.00
Healthy Hybrid of Sweet baby Broccoli and Chinese Kale
- CABERNET MUSHROOMS** \$4.00
Hearty Steak-Worthy Companion, Slow Roasted with Cabernet Wine, Olive Oil and Fresh Herbs
- CREAMED SPINACH** \$4.00
Spinach Blended with Garlic and Sauce Béchamel, finished with a dash of Fresh Nutmeg
- SAUTÉED SPINACH** \$4.00
Fresh Blend of Baby Spinach sautéed with Garlic and Shallots

Center of the Plate

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| SLOW ROASTED PRIME RIB | 10 oz. \$28.00 | 16 oz. \$36.00 |
| FILET MIGNON | 8 oz. \$43.00 | 12 oz. \$52.00 |
| NEW YORK | | 13 oz. \$45.00 |
| DOUBLE BONE PORK CHOP | | 14 oz. \$32.00 |
| BONE-IN RIBEYE | | 17 oz. \$48.00 |
| CENTER CUT PORTERHOUSE | | 20 oz. \$54.00 |
| 1875 ROSEMARY CRUSTED RACK OF LAMB | | 22 oz. \$46.00 |
| DRY AGED KC STRIP STEAK (AGED 21 DAYS) | | 24 oz. \$60.00 |
| 1875 WAGYU LONG BONE RIBEYE (AMERICAN KOBE) | | 32 oz. \$95.00 |
| ADD AUSTRALIAN LOBSTER TAIL TO ANY STEAK | | 7 oz. \$28.00 |

1875 Steak Temperatures

RARE....Very Red, Cool Center

MEDIUM-RARE....Mostly Red, Warm Center

MEDIUM....Red Band, Hot Center

MEDIUM-WELL....Pink Center

WELL....Cooked Throughout

Sauces

BÉARNAISE, BBQ CHILE BÉARNAISE, GREEN PEPPERCORN, BLEU CHEESE & MATRE D-BUTTER