

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.

Ahi Tuna - 18 🌿

Fresh ahi tuna dusted with shiitake mushrooms, seared rare and served with wakame salad, balsamic vinegar and wasabi aioli.

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 🌿

Three colossal shrimp served with house-made cocktail sauce.

Chesapeake Bay Oysters - 18 🌿

Half dozen freshly shucked oysters with house-made mignonette sauce.

Charcuterie Plate - 18 🍷 🌿

Assortment of cheeses, meats and accoutrements.

SOUPS

Lobster Bisque - 16

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

Five Onion Soup - 11 🌿

Blend of five onion varieties served in a colossal onion bowl, topped with melted Gruyère and parmesan cheeses.

Potato Chorizo Soup - 11

Rustic potato soup seasoned with roasted red pepper, mirepoix and a mildly spicy chorizo.

SIGNATURE SALADS 🍷 🌿

Boston Bibb - 11

Tender bibb lettuce plated with dried cranberries, candied walnuts and crumbled Point Reyes bleu cheese with a roasted shallot vinaigrette.

“The Wedge” Salad - 14

Crisp iceberg lettuce, baby radish, blackened tomato, red onion and smoked bacon with crumbled bleu 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).

🍷 - Vegetarian Option Available Upon Request 🌿 - Gluten Free Option Available Upon Request

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ENTRÉES

Vegetarian Curried Cauliflower Steak - 22 🍷

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

Diver Scallops - 48 🍷

Seared diver scallops drizzled with rich Key lime beurre blanc.

Duroc Pork Chop - 45 🍷

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 honey wheat roll.

French Cut Chicken - 32 🍷

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

Shrimp Scampi - 48

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

Chilean Sea Bass* - 48 🍷

A rich fillet of seared Chilean sea bass topped with candied lemon and fumé.

Loch Duart Salmon* - 42 🍷

Seared Scottish salmon accented with sweet and tangy mango relish.

Red Snapper - 42 🍷

Blackened red snapper finished with a smoky tomato and bell pepper sauce.

***Available Oscar Style - 15**

Lump crab meat, asparagus and béarnaise.

SIDES

Baked Potato - 10 🍷 🍷

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

Creamed Spinach - 10 🍷

Blended with garlic and béchamel sauce. Finished with a dash of fresh nutmeg.

Steak Fries - 10 🍷 🍷

Hearty potato wedges with a dash of kosher salt.

Grilled Asparagus - 10 🍷 🍷

Fusilli Cheddar Gratinée - 12 🍷

Baked fusilli tossed in a creamy cheddar sauce topped with gremolata.

Roasted Garlic Mashed Potatoes - 10 🍷 🍷

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

1875 Cabernet Mushrooms - 10 🍷

A hearty steak-worthy companion. Braised with cabernet, garlic and onions.

Brussels Sprouts - 10 🍷

Sautéed with pancetta and caramelized onions.

Polenta - 10 🍷 🍷

Rich, creamy yellow polenta blended with a touch of parmesan.

Corn Ragout - 10 🍷

Sweet Indiana creamed corn

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CENTER OF THE PLATE

*Rare: red cold center • Medium Rare: red cool center • Medium: red warm center
Medium Well: slightly pink hot center • Well Done: cooked throughout, no pink*

Wagyu Strip Sirloin - 68

*8 oz. cut and a 4-5 wagyu marble score. Our domestically raised version of the Japanese imperial beef.
Best served medium to medium rare.*

Filet Mignon

*Petite 7 oz. - 48 Grande 10 oz. - 58
Midwest sourced, utmost in quality.
Best served medium.*

Bone-in Filet Mignon - 74

*Tender 14 oz. filet with excellent marbling near the bone.
Best served medium rare.*

Prime New York Strip* - 45

*13 oz. cut. USDA prime with excellent marbling.
Best served medium rare to medium well.*

Prime Cut Rib-Eye* - 54

*Classic 14 oz. prime cut. Robust, flavorful with an excellent marbling.
Best served medium rare to medium well.*

Prime Center Cut Porterhouse* - 73

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

Prime Dry Aged Kansas City Strip Steak* - 72

24 oz., 21-day aged bone-in Kansas City strip steak.

New Zealand Lamb Chops

*Single - 42 Double - 84
Tender and robust lamb chops, sourced fresh from New Zealand.
Mint jelly or apricot horseradish sauce available upon request.*

Grilled Twin Maine Lobster Tails - 105

*1 lobster tail added to an entrée - 55
Tender cold-water lobster tail grilled in the shell and served with drawn butter.*

Surf and Turf - 72

Center cut 7 oz. filet paired with a grilled 5 oz. Maine lobster tail and drawn butter.

STEAK ACCOMPANIMENTS

Sautéed Mushrooms - 5 

Point Reyes Bleu Cheese - 5 

Maître d'Hôtel Butter - 5 

Oscar Style - 15

Lump crab meat, asparagus and béarnaise

SAUCES

Hollandaise - 5 

Béarnaise - 5 

Bleu Cheese Sauce - 5

Charred Pepper & Bourbon Glaze - 5 

All steaks are sourced from the Midwest and are plated with fresh 1875 demi-glace.

**Prime is a grade assigned by the US Department of Agriculture and describes the highest quality of beef based on marbling and maturity. Less than 2% of all beef produced in the United States earn the prime designation.*

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WINE FLIGHTS

Flights include three 3-oz. pours.

White Wine Flight: One Bubbles, Two Stills | 18

Red Wine Flight: Medium Body | 19

Red Wine Flight: Rich, Full Body | 25

The Trophy Wine Flight | 37

Dessert Wine Flight (two 2-oz. pours) | 25

WINES BY THE GLASS

Wine menu, with bottle selections, available by request.

Chardonnay

Clos du Bois | 14

Sauvignon Blanc

The Crossings | 11

Pinot Grigio

Santa Margherita | 13

Riesling

Emile Beyer | 13

Ste. Michelle Harvest Select | 9

Sweet Wines

Beringer White Zinfandel | 8.50

French Lick Table Red | 8.50

Sparkling & Champagne

Stefano Farina Moscato d'Asti | 11

Korbel Brut | 8.50

Cabernet Sauvignon

Louis M. Martini Napa Valley | 18

Robert Mondavi | 18

Louis M. Martini Alexander Valley | 16

Francis Ford Coppola, Director's Cut | 15.50

Hogue Genesis | 10.50

Merlot

Robert Mondavi | 18

Santa Ema Reserve | 9

Pinot Noir

Meiomi | 13

Malbec

Bodega Norton Reserva | 11.75

Shiraz

Woop Woop | 9.25

Outstanding Red Blends

Apothic Red | 9.50

BEVERAGES

Coke, Diet Coke, Sprite, Pibb Xtra, Lemonade,
Sprecher's Root Beer Bottle, Unsweet Iced Tea

BEER

Bud Light, Budweiser, Coors Light, Michelob Ultra,
Miller Lite, O'Doul's (Non-Alcoholic) | 3.75

Blue Moon, Corona, Sam Adams, Heineken,
Upland Dragonfly (IPA), Upland Wheat Ale,
Amstel Light | 5

Stella Artois | 6

Guinness | 7

COCKTAILS

French Lick Manhattan (Award-Winning) | 14

*Woodford Reserve French Lick Select, Disaronno
amaretto and signature vanilla cherry simple
syrup with a crushed almond garnished rim*

Lemon Drop Martini | 14 *Absolut Citron, Cointreau,
lemon juice and simple syrup, served in a sugar-rimmed
glass*

Signature Bloody Mary | 16 *Black pepper infused
Wheatley vodka adds a spin to the classic bloody mary —
served with a jumbo shrimp*

Classic Cosmopolitan | 12 *Choice of vodka,
Cointreau, freshly squeezed lime and cranberry juice*

Appletini | 14 *Vanilla vodka, Apple Pucker and sweet-
and-sour blend*

The 1875 Chocolate Martini | 12 *Absolut Vanilla
vodka, chocolate liqueur and Amarula*

Moscow Mule | 9 *Wheatley vodka and signature
ginger beer*

Dirty Martini | 14 *Choice of vodka and olive juice —
dry vermouth upon request*

Strawberry Bellini | 10 *Champagne and strawberry
puree*

Whiskey Sour | 10 *Woodford Reserve, lemon juice,
soda water and simple syrup*

Kir Royale | 10 *Korbel Brut sweetened lightly with
Chambord*

Black Jack Punch | 10 *Jack Daniels, Chambord, Sprite
and cranberry juice*

The 1875 Holy Cow | 12 *Van Gogh espresso vodka
and Godiva milk chocolate with vanilla ice cream*

B and B | 10 *Benedictine liqueur and Christian
Brothers brandy*

The 1875 Cocktail | 14 *Disaronno amaretto,
Champagne, pineapple juice and grenadine*

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