

LUNCH MENU Monday - Saturday 12 TO 3 PM

Applewood Smoked Wings 19.10 Bleu Cheese dressing, BBQ, Garlic parm, Asian Glaze, Sriracha hot honey, Classic Buffalo, or Natural & delicious

TASTE OF ITALY 28
IMPORTED DI PARMA HAM, BURRATA,
ARUGULA, OLIVES, CHERRY TOMATOES
DRIZZLED WITH OLIVE OIL, SALT &
PEPPER

HERB GRAVY POUTINE 15
HERB INFUSED GRAVY, SMOKED
CHEESE CURDS, HAND CUT FRIES

Sushi Nachos 25
Ahi Tuna dressed in bang bang sauce, atop wonton nachos, mango Pico de Gallo, wasabi yuzu ponzu, micro cilantro, finished with Unagi Sauce

1910 Burger 20 8 oz blend of short rib and brisket, *Tillamook* Cheddar, red wine aioli, poblano bacon Jam, bourbon Caramelized mushrooms & onions, side of fries Gabagool 23 Toasted baguette, thinly sliced Italian meats, provolone cheese, dressed arugula, marinara & pesto, side of fries

Baja Chicken Sandwich 19 Mojo marinated grilled chicken, cotija cheese, Schrader's Farms Bacon, lettuce, tomato, red onion, avocado lime crème on a brioche bun

Asian Pork Spareribs 21 Slow braised spare rib caramelized on the Grill and finished with an Asian sesame 5 spice glaze

Caesar Salad 15 Chopped romaine, parmesan cheese & Croutons

Iceberg Wedge salad 12 Creamy blue cheese dressing, crispy pancetta & cherry tomatoes

Mushroom cavatappi 28 Fresh mushrooms, garlic, white wine & a touch of cream finished with truffle

> CACIO E PEPE 26 LINGUINI, PECORINO, & PEPPER

Sides Add to any salad or pasta dish 6 oz. Skirt steak 15 6 oz. chicken breast 10 4 oz. shrimp 12 6 oz. salmon 15

ASK YOUR SERVERS ABOUT OUR DESSERT SELECTION!

For Tables of 7 or more a 20% Gratuity will be added. For room service 20% gratuity will be added. Please Inform Server of any dietary needs or food allergies. Note though, that in preparing dishes, even with great care, trace amounts could be present without our knowledge. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. menu subject to change.