



WEEKLY SPECIALS

5 – 7 PM

TUESDAY

APPLEWOOD SMOKED WINGS 19.10

Choice of 1 sauce- BBQ, sriracha hot honey, classic buffalo,
or natural & delicious with house made gorgonzola bleu
cheese dressing

WEDNESDAY

Free dessert with the purchase of the 1910 burger

THURSDAY

STEAK FRITES 25

Onion gravy, crispy onions & French fries

FRIDAY

LEMON BUCATINI SHRIMP SCAMPI 26

White wine, lemon & pecorino cheese

SATURDAY

HERB CRUSTED PRIME RIB 45

Baked potato with sour cream, vegetables of the day,
au jus & horseradish cream

BAR MENU

CHEF'S SOUP OF THE DAY 12

BABY ICEBERG WEDGE 15

Pickled red onions, crispy Schrader's smoked bacon, crumbled blue
cheese and dressing

HOUSE BRINED SMOKED CHICKEN BREAST 18

Local mixed greens, orange segments, goat cheese, toasted walnuts
and pomegranate emulsion

ROASTED YELLOW AND RED BEET & BURRATA 15

basil oil, balsamic glaze, sea salt

BEEF TALLOW FRIED FRENCH FRIES 15

grated parmesan, black truffle aioli

CHEESE ARANCINI 14

pomodoro sauce & shaved parmesan

ORIGINAL BAVARIAN PRETZEL 15

beer cheese

HOUSE MADE PULLED PORK & POTATO SPRING ROLLS 15

sweet Thai sauce

BEER BATTERED SWEET ACRES CHEESE CURDS 18

chipotle aioli

1910 BURGER 24

8oz blend of short rib & brisket, taleggio cheese, sweet shallot
marmalade, Schrader Farms bacon, arugula, chipotle aioli,
on butter toasted bun, with a side of fries

For Tables of 5 or more a 20% Gratuity will be added. For room service 20% gratuity will be added. Please inform the 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.