



LUNCH 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

MARINATED ROASTED GOLDEN AND
RED BEET & BURRATA 16

BASIL OIL, BALSAMIC GLAZE, SEA SALT

SALAD ENHANCEMENTS

PRIME SKIRT STEAK 18

SHRIMP 14

SALMON 14

CHICKEN 12

BEEF TALLOW FRIED FRENCH FRIES 15

GRATED PARMESAN, SUMMER BLACK TRUFFLE
AIOLI

CHEESE ARANCINI 13

POMODORO SAUCE AND SHAVED PARMESAN

1910 BURGER 22

8OZ BLEND OF SHORT RIB AND BRISKET,
TALEGGIO CHEESE, SWEET ONION
MARMALADE, SCHRADER FARMS BACON,
BABY ARUGULA, CHIPOTLE AIOLI ON BUTTER
TOASTED BUN, WITH A SIDE OF FRIES

PRIME STEAK SANDWICH 26

SAUTEED ONIONS AND PEPPERS WITH A SIDE
OF FRIES

BEER BATTERED COD SANDWICH 18

TARTAR SAUCE, TOASTED BUN WITH A SIDE OF
FRIES

DESSERTS

ASK YOUR SERVER FOR THE SPECIALS OF THE WEEK!

FOR TABLES OF 6 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.