



# SALAD



## HARVEST APPLE SALAD | 7 <sup>GF</sup>

Apples/Honey Roasted Walnuts/  
Goat Cheese/Red Onion/  
Sweet Onion Vinaigrette

## BALKAN | 8 <sup>GF</sup>

Cucumber/Marinated Olives/Tomato/  
Red Onion/Feta/Pignolias/  
Lemon-Dill Vinaigrette

## IOWA PLAINS | 7 <sup>GF</sup>

Tomato/Cucumber/  
Maytag Blue Cheese/Carrot/  
Bacon/Ranch

## BLYTHE | 7 <sup>GF</sup>

Apple/Carrot/Gjetost/  
Honey Mustard Dressing/  
Honey Roasted Walnut

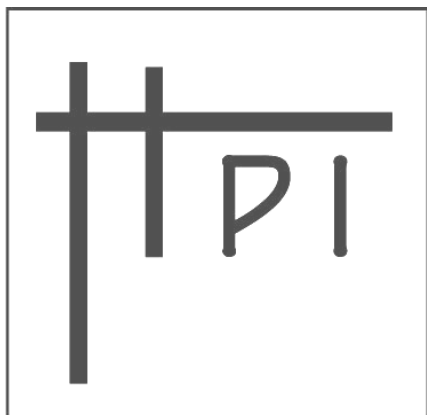
## 1910 "THE ORIGINAL" | 6 <sup>GF</sup>

Cucumber Planks/Pignolias/  
Sundried Tomato Vinaigrette/  
Balsamic Reduction/Parmesan

Add a protein to any salad | Chicken 6 |  
Shrimp 8 | Salmon 9 | Sausage 5 | Duck 12

Locally Grown Mixed Field Greens  
while in Season

ALL PRICES INCLUDE TAX FOR CONVIENCE



# STARTER



## PORK SAUSAGE PLATE | 9 <sup>GF</sup>

Breezy Lane Sausage/Clementine/  
Red Onion/Honey-Basil Ricotta/  
Mint/Jalapeno

## CALAMARI | 10 <sup>GF</sup>

Buttermilk Battered Calamari/  
Roasted Red Pepper Aioli  
/Ginger Chili Sauce

## CARNE & QUESO | 11 <sup>GF</sup>

Laqueria Prosciutto/Nduja Prosciutto  
Paste/Prairie Breeze Cheddar  
/Gjetost

## SPINACH ARTICHOKE DIP | 9\*\*

Spinach/Artichoke/Parmesan/  
Roasted Garlic/Served with Pita Chips

## HUMMUS PLATES | 10\*\*

House-made. Served with Pita Chips  
- Goat Cheese/Sweet Drop Peppers  
- Roasted Red Bell Peppers/Olives  
- Cilantro/Jalapeno/Ginger Chili Sauce

## BREEZY LANE PULLED PORK POUTINE | 10

Pulled Pork/Chipotle-Fig Marmalade/  
Pork Onion Gravy/Ellsworth Cheese Curds/  
Pomme Frites

## SHRIMP FORRETT | 14 <sup>GF</sup>

Honey-Basil Ricotta/Red Onion/  
Clementine/Mint/Olive &  
Sun-dried Tomato Chutney

## FORMAGGIO & FUNCTION | 15 <sup>GF</sup>

Laqueria Prosciutto/Landjaeger/  
Olives/Prairie Breeze Cheddar/  
Gjetost/Marcona Almonds/Apples

## PROSCIUTTO & CANTALOUPE | 9 <sup>GF</sup>

Honey/Mint/Cracked Pepper/  
Feta

\*\*Substitute (\$2) or Add (\$3) Vegetables to  
any Hummus Plate or Spinach Artichoke Dip



# GRAIN

## BASIL PESTO RISOTTO | 18 <sup>GF</sup>

Tomato/Arugula/Basil Oil/Pignolias/Cream/Parmesan  
Add a protein | Chicken 6 | Shrimp 8 | Salmon 9 |  
Sausage 5 | Duck 12

## SHRIMP & NDUJA MAC 'N CHEESE | 25

Seafood Smoked Gouda Cream Sauce/Arugula/  
Red Bell Peppers/ Casarecce

## SALMON RISOTTO | 26 <sup>GF</sup>

Lemon/Spinach/Sun-dried Tomato Butter/  
Tomato/Cream/Parmesan

## BUCATINI | 15

White Wine Reduction/In-House Marinara/Garlic/  
Shallots/Basil/Butter/Basil-Honey Ricotta  
Add a protein | Chicken 6 | Shrimp 8 | Salmon 9 |  
Sausage 5 | Duck 12

## SALMON COUSCOUS | 26

Adobo/Corn/Tomato/Lemon/  
Cilantro/Couscous

## PRAIRIE MUSHROOM RISOTTO | 17 <sup>GF</sup>

Crimini/Shiitake/Portabella Mushrooms/Porcini  
Stock/Balsamic Reduction/Cream/Parmesan  
Add a protein | Chicken 6 | Shrimp 8 | Salmon 9 |  
Sausage 5 | Duck 12

## LAMB CASARECCE | 27 \*

Ground Lamb/Red Onion/ Garlic/Artichoke/Feta/  
Olive-Sundried Tomato Chutney/Spinach

\* Consuming raw or undercooked meats, poultry, sea-  
food, shellfish, or eggs may increase your risk of food-  
borne illnesses

Gluten-free items are prepared in a kitchen that  
actively has gluten in use. Highly sensitive  
Consumers need to use caution.



# GRILLÉ

## BREEZY LANE BURGER | 17 \*

Chipotle-Fig Marmalade/Pulled Pork/  
Haystack Onions/Prairie Breeze Cheddar/  
Arugula/Pomme Frites

## ROBIE RIB-EYE | 32 \* <sup>GF</sup>

12oz Aged Upper Choice Beef Rib-eye/  
Roasted Baby Red Potatoes/  
Sautéed Spinach

Add Maytag Blue Cheese Crumbles/  
Sautéed Mushrooms/Haystack Onions

## CHATEAUBRIAND | 33 \* <sup>GF</sup>

7oz Aged Upper Choice Beef Tenderloin/  
Grilled Romesco Sauce (Almonds)/  
Roasted Baby Red Potatoes/  
Seasonal Vegetable

Add Maytag Blue Cheese Crumbles/  
Sautéed Mushrooms/Haystack Onions

## DUCK COUSCOUS | 27 \*

Olive-Sundried Tomato Chutney/Corn/  
Tomato/Couscous/Seasonal Vegetable

## Special Thanks to Our Local Partners

Breezy Lane Farm *Nora Springs, IA*

Twisted River Farm *Mitchell, IA*

Goette Farms *Bricelyn, MN*

North Iowa Fresh *Clear Lake, IA*

# 1910

GRILLÉ <sup>GF</sup>

EXECUTIVE CHEF KURT NYGUARD

