



Dinner:

Open Mon-Sat @ 5:30pm

APPETIZERS

COLD-GRILLED SHRIMP

Marinated & Grilled Shrimp,
Walnut, Roasted Red Pepper,
Spinach Balsamic Reduction Dip
Sauce, Toast Points

BLACK BEAN HUMMUS

Black Bean and Roasted Garlic
Hummus with Pita Chips

ROASTED RED PEPPER HUMMUS

Roasted Red Pepper and Kalamata
Olive Hummus with Pita Chips

PEPPADEW & GOAT CHEESE

Sweet Peppadew & Goat Cheese
Hummus with Pita Chips

HUMMUS TRIO

Combination Platter of our
Handmade Hummus with Pita Chips

ARTICHOKE DIP Artichoke Hearts,

Spinach, Parmesan Cheese, Roasted
Garlic, Served with Pita Chips

CALAMARI

Loligo Calamari, Roasted Red
Pepper Aioli and Ginger-Chili Sauce

SMALL PLATE

Nueske's Applewood Smoked
Landjaeger, Prairie Breeze Sharp
Cheddar from Milton, IA, Spanish
Marcona Almonds

SIGNATURE COCKTAILS

Extensive list of Signature Cocktails
available – changes by the season.

**15 West State Street
Mason City, Iowa 50401**

641.422.0015

Reservations Recommended

www.historicparkinn.com

SALADS

1910 "THE ORIGINAL"

Urban Blend Greens, Shaved
Parmesan, Cucumber Planks, Pine
Nuts, Sun-Dried Tomato Vinaigrette
& Balsamic Reduction

ARTISAN ROMAINE SALAD

Layers of Hearts of Romaine,
Slivered Red Onion, Sun-dried
Tomato, Herb-Mustard Vinaigrette,
Parmesan Cheese

BLEU-BERRY

Urban Blend Greens, Honeycup
Vinaigrette, Strawberries, Red Onion
Bleu Cheese Crumbles, Pecanwood
Smoked Bacon

CAPRESE

Tomato, Fresh Mozzarella, Basil,
Balsamic Reduction, Mixed Greens
and Sun-dried Tomato Vinaigrette

HARVEST APPLE

Urban Blend Greens, Vidalia Onion
Vinaigrette, Sliced Apples, Slivered
Red Onion, Goat Cheese, Honey
Roasted Walnuts

*Add: Grilled Chicken, Shrimp, or Salmon
to any Salad*

DESSERTS

CRÈME BRULEE

Creamy Custard with Caramelized
Sugar and Fresh Fruit Selection

CANNOLI

Two Lemon Mascarpone Filled
Cannoli Shells, Season Fruit Sauce,
Powdered Sugar

CHOCOLATE MOLTEN CAKE

Chocolate Bundt cake with warm
Chocolate center, Chambord Crème
Sauce, Fresh Fruit Selection

GELATO

Trio of Chef Selected Flavored
Gelato

ENTRÉES

"PRAIRIE" MUSHROOM RISOTTO

Portabella, Shiitake, and Crimini
Mushrooms, Porcini Mushroom
Stock, Parmesan and Balsamic
Reduction

*Add Grilled Chicken, Shrimp,
or Salmon*

CHICKEN RISOTTO

Grilled Butter-fried Chicken Breast,
Baby Spinach, Red Peppers, and
Parmesan Cheese

CHICKEN MARSALA

Sautéed Butter-fried Chicken Breast,
Portabella, Shitake, and Crimini
Mushrooms, Marsala Wine Sauce,
Butternut Squash Puree, Seasonal
Vegetable

ARRABIATTA

Fennel infused Sausage, House made
Marinara Sauce, Garlic, Basil,
Parmesan Cheese, Angel Hair Pasta

SHRIMP FRA DIAVOLO

Six Grilled Shrimp, Garlic, House
Made Marinara Sauce, Basil, Angel
Hair Pasta

GRILLED SALMON

Fresh Canadian Salmon, topped with
Sun-dried Tomato & Basil Butter
Served over Lemon, Tomato, and
Spinach Risotto

ROBIE RIB-EYE

12oz Hand-cut Char-grilled Steak,
Aged 28 Days, with Sautéed
Spinach, Rosemary Roasted Potatoes

*Add Bleu Cheese Crumbles, Grilled
Onions or Sautéed Mushrooms*

FILET MIGNON

8oz Certified Black Angus Beef
Tenderloin, Aged 28 Days, with
Romesco & Almond Sauce,
Rosemary Roasted Potatoes &
Fresh Seasonal Vegetable

*Add Bleu Cheese Crumbles, Grilled
Onions or Sautéed Mushroom*

**CHARLES HAYTER
-Head Chef**