

# 1910

GRILLÉ 

**Dinner:**

**Open Mon-Sat @ 5:00pm**

## APPETIZERS

### HUMMUS PLATES

- House-made Hummus Served with Pita Chips
  - Goat Cheese/ Sweetly Drop Peppers
  - Roasted Red Bell Peppers/ Olive
  - Lemon Honey Yogurt/ Jalapeno/ Pomegranate/ Molasses/ Pignolias
  - Cilantro/ Jalapeno/ Ginger Chili Sauce
- Add Fresh Veg 2 / Sub fresh Veg 3*

### CALAMARI

Buttermilk Battered Calamari served with Ginger- Chili Sauce & Roasted Red Bell Pepper Aioli

### SMALL PLATE

Landjaeger/ Prairie Breeze Sharp Cheddar from Milton, IA/ Roasted Marcona Almonds

### FORMAGGIO & FUNCTION

Iowa's La Querica Salami & Prosciutto/ Prairie Breeze Cheddar/ Olives/ Gjetost Cheese/ Marcona Almonds/ Apple

### SPINACH ARTICHOKE DIP

Spinach/ Artichoke/ Parmesan/ Roasted Garlic/ Pita Chips

*Add fresh Veg 2 / Sub Fresh Veg 3*

### SHRIMP FORRETT

Garlic Marinated Shrimp/ Ginger Chili Sauce/ Pineapple/ Red Onion/ Cilantro

## SIGNATURE COCKTAILS

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

## SALADS/ SOUP

### HARVEST APPLE

Apples/ Honey Roasted Walnuts/ Goat Cheese/ Red Onion/ Sweet Onion Vinaigrette/ Mixed Field Greens

### SHRIMP & PROSCIUTTO

Shrimp/ Prosciutto/ Jalapeno/ Grapes/ Goat Cheese/ Lemon Honey Yogurt/ Mixed Field Greens

### BLEU-BERRY

Strawberries/ Iowa's Maytag Bleu Cheese/ Smoked Bacon/ Red Onion/ Honeycup Mustard Vinaigrette/ Mixed Field Greens

### MARKLEY

Sundried Tomato/ Red Onion/ Parmesan/ Everything Bagel Croutons/ Herb Mustard Vinaigrette/ Mixed Field Greens

### 1910

Cucumber Planks/ Pignolias/ Sundried Tomato Vinaigrette/ Balsamic Reduction/ Mixed Field Greens

*Add: Chicken, Shrimp, Salmon, Duck to any Salad*

### ROASTED RED PEPPER BISQUE

- Basil Honey Ricotta/ Everything Bagel Croutons

## DESSERTS

### CRÈME BRULEE

Ginger Lime Crème Brulee, Fresh Fruit

### CANNOLI

Maple Mascarpone Cheese, Honey Roasted Walnuts, Crème Anglaise, Strawberries

### LAUREN'S CHEESE CAKE

Raspberry Compote, Strawberries

### CHOCOLATE MOLTEN CAKE

Crème Anglaise/ Raspberry Compote

### GELATO

Three Scoops of Chef Selected Gelato/ Fresh Fruit

## ENTRÉES

### RISOTTO's

#### -FIG & HONEY

Arugula/ Fig/ Honey/ Cardamom/ Pomegranate/ Molasses/ Parmesan/ Cream

*- Add Chicken/ Salmon/ Shrimp/ Duck/ Sausage*

#### -GRILLED SALMON

Tomato/ Lemon/ Spinach/ Sundried Tomato Butter/ Parmesan/ Cream

#### -“PRAIRIE” MUSHROOM

Portabella/ Cremini/ Shiitake/ Porcini Stock/ Balsamic Reduction/ Parmesan/ Cream

*- Add Chicken/ Salmon/ Shrimp/ Duck/ Sausage*

### BUCATINI PASTA

White Wine Reduction/ Shallots/ Garlic/ In-house Marinara/ Butter/ Basil Honey Ricotta

*- Add Shrimp/ Sausage/ Chicken/ Salmon*

### ROBIE” RIB EYE

12oz Hand-Cut Char-Grilled Angus Rib Eye, Aged 28 days/ Sautéed Spinach/ Herb Roasted Baby Red Potatoes

*- Add Maytag Bleu / Mushrooms / Caramelized Onion*

### CHATEAUBRIAND

7oz Black Angus Beef Tenderloin, Aged 28 Days/ Romesco & Almond Sauce/ Herb Roasted Baby Red Potato/ Asparagus

*- Add Maytag Bleu / Mushrooms / Caramelized Onion*

### BREEZY LANE PORK CHOP

Bone-in Pork Chop/ Cherry Rosemary Mustard/ Asparagus/ Mushroom Farro

### DUCK

Grilled Duck Breast/ Cherry Rosemary Mustard/ Asparagus/ Mushroom Farro

**Reservations Recommended**  
**641-422-0015**