

# 1910

GRILLÉ 

**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.

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## SALADS

### 1910 "THE ORIGINAL"

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

### 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

### CHEESE CAKE

New York Style Vanilla Cheese  
Cake, w/ Seasonal Topping

### CHOCOLATE MOLTEN CAKE

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

### GELATO

Trio of Chef Selected Flavored  
Gelato

**15 West State Street**

**Mason City, Iowa 50401**

**641.422.0015**

**Reservations Recommended**

**[www.historicparkinn.com](http://www.historicparkinn.com)**

## 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*