

- STARTERS -

DELI BOARD

\$11

Landjaeger, Pepperoni, Genoa Salami, Banana Peppers, Mediterranean Olives, Hook's Sharp Cheddar, Marcona Almonds

FRIED POTATO SALAD

\$10

Fried Red-skin Potatoes, French Honey Mustard Sauce, Red Onion, Parsley

SPINACH ARTICHOKE DIP

\$10

Rst Garlic & Parmesan; with Pita Chips

CHIPS & SALSA

\$4

Fried Tortillas, House-made Garden Salsa

MUFFALETTA FRIES

\$12

Pepperoni, Genoa Salami, Ham, Chopped Mediterranean Olives, Melted Mozzarella, Banana Peppers, Oregano

SHRIMP SCAMPI

\$12

Sautéed Shrimp, Garlic, Lemon, Tomato, Parsley, White Wine, Butter, Chili Flakes

OVEN-ROASTED BROCCOLI

\$8

Roasted Broccoli, Lemon, Parmesan, Roasted Red Pepper Aioli

- SWEET -

LAUREN'S CHEESECAKE

\$9

Big slice of New York Style Cheesecake, House-Made Strawberry Sauce

CHOCOLATE LAVA CAKE

\$9

Bourbon Caramel Sauce, Whipped Sweet Cream

BLACK CHERRY GELATO

\$7

1910
GRILLÉ 

- GREENS -

BACON & CHEDDAR BRUSSELS SPROUTS

\$10

Sautéed Brussels Sprouts, Hook's White Cheddar, Carrots, Bacon, Maple Sugar Butter

CREAMED ASPARAGUS

\$9

Oven-Roasted Asparagus, Gouda Cream, Garden Salsa

OAK PARK SALAD

\$10

Twisted River Greens, Red Onion, Feta Cheese, English Cucumbers, Grapes, Honey Roasted Walnuts, Peach-Apple Cider Dressing

BROCCOLI - WALNUT SALAD

\$10

Broccoli, Walnuts, Red Onion, Bacon, Mozzarella, Sweet Poppy Cream Dressing

BALKAN ISLANDS SALAD

\$10

Twisted River Greens, Cucumber, Olives, Red Onion, Banana Peppers, Grape Tomato, Feta, Lemon-Dill Vinaigrette

SUPPER CLUB SALAD

\$10

Twisted River Lettuce, English Cucumber, Cherry Tomato, Bacon, Mediterranean Olives, Broccoli, Blue Cheese Dressing

IOWA PLAINS SALAD

\$9

Twisted River Greens, In-house Dill Ranch, English Cucumbers, Grape Tomato, Bacon, Carrots, Cheddar Cheese

STRAWBERRY-FETA SALAD

\$9

Twisted River Greens, Strawberries, Red Onion, Cucumber, Banana Peppers, Feta, Sweet Onion Vinaigrette

HOUSE SIDE SALAD

\$4

Twisted River Greens, English Cucumber, Cherry Tomato, Carrots, Choice of Dressing

Dressing: Dill Ranch, Sweet Onion Vinaigrette, Lemon-Dill Vinaigrette, Blue Cheese Dressing, Peach-Cider Dressing

- FEATURES -

CHATEAUBRIAND**

\$24

6oz Grilled Beef Tenderloin,
Roasted Garlic & Onion Butter

SALMON & ASPARAGUS with MUSHROOMS

\$19

Fresh Salmon Fillet, Oven-Roasted
Asparagus, Roasted Red Pepper
Aioli, Mushrooms

GRILLED DUCK BREAST**

\$14

6-7oz Grilled, Crispy Skin Duck
Breast with Sweet Orange &
Pomegranate Glaze

CHEF'S FEATURE

PRICE VARYING

Weekly or Daily
Hand-Selected Feature

- EXTRA -

FRENCH FRIES \$4

POTATO SALAD \$4

NAAN LOAF \$2

ASPARAGUS \$6

SPINACH \$6

CHIPS & SALSA \$4

- PASTA & RISOTTO -

GRILLED SALMON RISOTTO

\$26

Fresh Salmon Fillet, Sun-dried
Tomato Butter, Cherry Tomato,
Lemon, Cream, Spinach, Parmesan

BASIL-ORANGE RISOTTO

\$18

Basil, Garlic, Carrots, Sweet Orange
Marmalade, Broccoli, Cream,
Parmesan Cheese

MUSHROOM CREAM RISOTTO

\$17

Crimini Mushrooms, Sherry infused
Parmesan Cream Sauce, Balsamic
Vinegar Reduction, Broccoli, Garlic

SPINACH RISOTTO

\$14

Red Bell Peppers, Spinach, Cream,
Parmesan

BAKED LAMB PENNE

\$21

Ground Lamb, Chopped Olive Mix,
Garlic, Rosemary, Lemon, Basil, Light
Buttery Marinara, Broiled Mozzarella

**Consumer Advisory Warning -

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase risk of foodborne illness
especially if you have certain medical
conditions**

BACON GOUDA MAC & CHEESE

\$14

Smoked Bacon, Broccoli, Red Bell
Peppers, Smoked Gouda Cream
Sauce, Penne Pasta

CAJUN SAUSAGE PASTA

\$14

Creole-Tomato Sauce, Onion, Red
Bell Peppers, Garlic, Jalapeno,
Andouille Sausage

VEGETABLE PRIMAVERA

\$12

Red Bell Pepper, Carrots, Broccoli,
Spinach, Penne Pasta, Parmesan
Cream Sauce

BAKED ARRABBIATA

\$14

Ground Italian Sausage, Marinara,
Penne Pasta, Basil, Rosemary,
Butter, Mozzarella & Parmesan

BALSAMIC & MUSHROOM PASTA

\$12

Crimini Mushrooms, Sherry infused
Marinara, Balsamic, Garlic, Spinach

LAMB STROGANOFF

\$22

Crimini Mushrooms, Carrots, Bell
Peppers, Sour Cream Parmesan
Sauce, Penne Pasta

CAJUN ALFREDO

\$16

Red Bell Peppers, Onions, Garlic,
Jalapeno, Andouille Sausage, Creole
seasoned Alfredo Sauce, Penne

GARLIC PESTO ALFREDO

\$16

Cherry Tomato, Garlic, Spinach,
Pine Nuts, Parmesan Cream Sauce,
Penne

ADD A PROTEIN TO

ANY PASTA

Grilled Chicken \$4

6 - Shrimp \$8

3 - Shrimp \$5

Duck Breast \$12

Salmon Fillet \$9

1910
GRILLÉ 