

# 1855

## SALOON & GRILL

CLASSIC • LOCAL • SCRATCH

### STARTERS

#### CHEESE CURDS 12

Hand-Breaded Local Wisconsin Cheese Curds, Served w/Chipotle Ranch

#### SPINACH + ARTICHOKE DIP 16

Spinach, Artichokes & Parmesan. Topped w/Mozzarella. Served w/Tortilla Chips or Carrots & Celery

#### FRESH BREAD 9

Rotating Fresh Bread. Served w/Whipped Butter or Balsamic Herb Olive Oil

#### CHIP TRIO 15

Tortilla Chips, 1855 Guacamole, Queso Fundido, Homemade Pico de Gallo

#### FRIED PICKLES 11

Hand-Breaded Kosher Dill Pickle Spears. Served w/Chipotle Ranch.

#### GARLIC CHEESE STICKS 11

1855 Pizza Dough, Garlic Herb Butter, Melted Cheese. Served w/San Marzano Marinara or Ranch

Sub GF Cauliflower Crust +3

#### CRISPY BRUSSELS SPROUTS 12

Black Garlic Vinaigrette, Toasted Almonds, Orange Zest

#### CHICKEN WINGS 17

1# Jumbo Wings, Tossed w/Buffalo, BBQ, Garlic Parmesan or Orange-Ginger Glaze. Served w/Ranch or Bleu Cheese

#### FIRECRACKER SHRIMP 15

Crispy Fried Shrimp, Sweet & Spicy Firecracker Sauce

### SALADS

Freshly made in-house

#### 1855 SALAD GF 15

Mixed Greens, Candied Walnuts, Gorgonzola, Pears, Dijon Vinaigrette

#### CAESAR 15

Romaine, Cherry Tomatoes, Shaved Parmesan, Croutons, Anchovies, Caesar Dressing

#### COBB GF 16

Iceberg & Romaine, Cherry Tomato, Smoked Bacon, Egg, Avocado, Chives, Bleu Cheese Crumbles

#### BEET SALAD GF 17

Mixed Greens, Roasted Beets, Goat Cheese, Candied Walnuts, Orange Vinaigrette

#### MEDITERRANEAN GF 17

Romaine, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Fire-Roasted Red Peppers, Banana Peppers, Feta, Lemon-Oregano Vinaigrette

#### CHICKEN BREAST 6

Six oz

#### GRILLED TIGER SHRIMP 10

Three

#### NORWEGIAN SALMON 9

Four oz

### WOOD-FIRED PIZZA \*

10" Individual Sized

No Substitutions - Only Additions or Subtractions

\*When outdoor temperature is forecasted at or above 85°F, Wood-Fired Oven is Closed

#### MARGHERITA 16

San Marzano Marinara, Fresh Mozzarella, Cherry Tomato, Olive Oil, Fresh Basil

#### THE BEETS 18

Roasted Beets, Caramelized Onions, Mozzarella, Olive Oil, Fresh Basil

#### HAWAIIAN 17

San Marzano Marinara, Canadian Bacon, Pineapple, Mozzarella

#### PHILLY CHEESE STEAK 20

Prime Rib, Garlic Herb Sauce, Mushrooms, Sauteed Peppers & Onions, Cheese Blend

#### FRONTIER 19

San Marzano Marinara, Italian Sausage, Mozzarella, Red Onion, Mushrooms, Red Peppers, Pepperoni

### Create-Your-Own | 12

CAULIFLOWER CRUST 3

MUSHROOMS 2

CANADIAN BACON 3

BACON 3

ITALIAN SAUSAGE 3

BANANA PEPPERS 2

TOMATO 2

BASIL 2

JALAPENO 2

BLACK OLIVES 2

RED ONION 2

FRESH MOZZARELLA 4

PEPPERONI 2

KALAMATA OLIVES 2

PINEAPPLE 2

GREEN OLIVES 2

CHICKEN 3



## SIGNATURES

Served with Soup or Salad

**1855 PECAN BOURBON CHICKEN** 24  
Hand-Breaded Chicken Breast, Mashed Potatoes, Bourbon Pecan Butter

**SAUTEED JUMBO SHRIMP** GF 26  
Sautéed Jumbo Tiger Shrimp, White Wine, Garlic, Cherry Tomato, Basil, Chef's Vegetables

**WALLEYE** 26  
Walleye Served w/Chef's Vegetables, 1855's Tartar Sauce  
Pan-Seared or Deep-Fried

**GRILLED SALMON** 25  
8 oz. Norwegian Salmon Filet, Chef's Vegetables  
Shallot White Wine Sauce, Orange-Ginger Glaze or 1855 Blackened Seasoning

**1855 PORK CHOP** GF 27  
Bone-in Slow Roasted Pork Chop, Mashed Potatoes, Cherry Demi, and Chef's Vegetables.

## PASTA

Served with Soup or Salad  
Sub Gluten-Free Penne +3

**THAI CHICKEN LINGUINI** 23  
Grilled Chicken Breast, Red Peppers, Broccoli, Chives, Peanuts, Sweet & Savory Sauce

**CHICKEN PARMESAN** 25  
San Marzano Marinara, Crispy Chicken, Mozzarella, Shaved Parmesan, Linguini

**CAJUN SHRIMP** 26  
Cajun Alfredo Sauce, Grilled Shrimp, Cavatappi, Sautéed Peppers & Onions

**CHICKEN CAVATAPPI** 23  
Grilled Chicken Breast, Broccoli, Garlic White Wine Cream Sauce, Shaved Parmesan

**PESTO GNOCCHI** 22  
Pesto Sauce, Mushrooms, Cherry Tomato, Shaved Parmesan  
Chicken 6, Shrimp 10

## STEAKS

Served with Soup or Salad & Mashed Potatoes

**1855 STEAK** GF 30  
8 oz. Sirloin

**RIBEYE** GF 44  
16 oz. Ribeye

**FILET MIGNON** GF 38  
8 oz. Filet

## STEAK ADDITIONS

**BACON WRAPPED** 3  
1855 Steak or Filet

**SAUTÉED ONIONS** 3

**SAUTÉED MUSHROOMS** 3

**THREE JUMBO SHRIMP** 10

**BLACK + BLEU** 5  
1855 Blackened Seasoning & Bleu Cheese

## À LA CARTE SIDES

**CHEF'S VEGETABLE** 6

**BRUSSELS SPROUTS** 6

**MASHED POTATOES** 6

**FRENCH FRIES** 6

**SWEET POTATO FRIES** 7

**SOUP DU JOUR** 5/7

**SIDE SALAD** 6

## HANDHELDS

Served w/1855 Chips

Lettuce, Tomato, Onion Available Upon Request

Substitute Chips for French Fries +1, Sweet Potato Fries +2, Side Salad +3

Add Sautéed Onions +2, Bacon +3, Substitute Black Bean Patty (V) +4, Gluten-Free Bun (GF) +3

**CLASSIC CHEESEBURGER** 15  
Huston Farms Ground Red Angus, Choice of Cheddar, Swiss, or Pepper-Jack, Brioche Bun

**SALOON BURGER** 18  
Huston Farms Ground Red Angus, Gruyere Cheese, Egg, Caramelized Onions, Garlic Aioli, Brioche Bun

**BACON-BLEU BURGER** 18  
Huston Farms Ground Red Angus, Bacon, Blue Cheese, Garlic Aioli, Brioche Bun

**TURKEY AVOCADO BLT** 15  
Turkey, Avocado, Bacon, Lettuce, Tomato, Garlic Aioli  
9-Grain Bread or Flour Tortilla

**PRIME RIB SANDWICH** 18  
Shaved Prime Rib, Swiss, Sautéed Onions, Ciabatta, Au Jus

**PULLED PORK GRILLED CHEESE** 16  
Braised Pork, Melted Cheese, Tangy Coleslaw, Grilled Brioche

**REUBEN** 16  
Corned Beef, Sauerkraut, Thousand Island, Swiss, Marble Rye

**FISH TACOS** 18  
Crispy Red Snapper, Romaine, Pico de Gallo, Chipotle Aioli, Avocado, Corn or Flour Tortillas  
Served w/Chips & Pico

**CAJUN CHICKEN MELT** 16  
Chicken Breast, Bacon, Pepper-Jack, Sautéed Onions, Chipotle Aioli, Ciabatta

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*