

STARTERS

WISCONSIN CHEESE CURDS	12
Hand-Breaded Real Wisconsin Cheese Curds, Served w/Ranch	
SPINACH & ARTICHOKE DIP	16
Spinach, Artichoke & Parmesan, Topped w/Mozzarella, Served w/Corn Tortilla Chips	
FRIED PICKLES	11
Hand-Breaded Kosher Dill Pickle Spears, Served w/Ranch	
1855 NACHOS	15
Jalapeño Queso, Black Olives, Salsa, Sour Cream, Pico de Gallo, Guacamole	
Grilled Chicken or Ground Beef 5	
CRISPY BRUSSELS SPROUTS	14
Black Garlic Vinaigrette, Toasted Almonds, Orange Zest	
CHICKEN WINGS	17
One Pound of Jumbo Wings	
Tossed w/Nashville Hot, Garlic Parmesan, BBQ or Orange-Ginger Glaze	
Served w/Ranch or Bleu Cheese	
CHICKEN QUESADILLA	15
Grilled Chicken, Monterey Jack & Cheddar, Chipotle Aioli, Served w/Pico de Gallo, Shredded Lettuce & Sour Cream	
BAKED BRIE	16
French Brie, Bacon Jam, Pear Compote, Arugula, Crostini	
FRESH BREAD	9
Rotating Fresh Bread From Local Bakeries.	
Served w/Whipped Butter	
1855 CHIPS	8
Hand-Cut Potato Chips, Served w/Chipotle Aioli	

1855

SALOON & GRILL

SALADS

1855 SALAD	15
Baby Arugula & Mixed Greens, Candied Walnuts, Gorgonzola, Pears, Dijon Vinaigrette	
CAESAR	15
Crisp Romaine, Caesar Dressing, Shaved Parmesan, Anchovies, Cherry Tomato, Croutons	
COBB	16
Iceberg & Romaine, Cherry Tomato, Smoked Bacon, Egg, Avocado, Chives, Blue Cheese Crumbles	
MEDITERRANEAN	17
Romaine, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Fire-Roasted Red Pepper, Banana Pepper, Feta, Lemon-Oregano Vinaigrette	

GRILLED CHICKEN BREAST	7
6 oz.	
GRILLED TIGER SHRIMP	10
3 Shrimp	
NORWEGIAN SALMON	9
4 oz.	

WOOD-FIRED PIZZA *

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

1855 PIZZAS

MARGHERITA	16
San Marzano Marinara, Fresh Mozzarella, Cherry Tomato, Extra Virgin Olive Oil, Fresh Basil	
PROSCIUTTO	18
Fresh Mozzarella, Prosciutto, Arugula, Balsamic Glaze	
BBQ CHICKEN	17
Roasted Chicken, Mozzarella, Caramelized Shallots, BBQ Sauce	
BRIE & PEAR	18
Garlic Béchamel Sauce, Melted Brie, Caramelized Shallots, Pears	
FRONTIER	18
San Marzano Marinara, Italian Sausage, Mozzarella, Red Onion, Mushrooms, Red Peppers, Pepperoni, Black Olives	

CREATE YOUR OWN 12

CHICKEN	3	ARUGULA	2
ITALIAN SAUSAGE	3	BACON	2
TOMATO	2	BANANA PEPPERS	2
JALAPEÑOS	2	BASIL	2
RED ONIONS	2	BLACK OLIVES	2
PEPPERONI	3	FRESH MOZZARELLA	4
PROSCIUTTO	4	KALAMATA OLIVES	2
RED PEPPERS	2	GREEN OLIVES	2
CAULIFLOWER CRUST	3	MUSHROOMS	2
GF			

Split Plate 10

NO Split Checks for tables of 8 or more

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.

SPECIALTIES

Served w/1855 Chips

Add Sautéed Onions +2, Bacon +3, Substitute Black Bean Patty (V) +4
Substitute Chips for French Fries +1, Sweet Potato Fries +2, Side Salad +3

CLASSIC CHEESEBURGER 15
Locally-Sourced Ground Red Angus Beef, Lettuce, Tomato, Red Onion, Pickle,
Brioche Bun
Cheddar, Swiss or Pepper-Jack

SALOON BURGER 18
Locally-Sourced Ground Red Angus Beef, Gruyere Cheese, Egg, Caramelized
Onions, Garlic Aioli, Lettuce, Tomato, Brioche Bun

BACON BLUE BURGER 18
Locally-Sourced Ground Red Angus Beef, Bacon, Blue Cheese, Garlic Aioli,
Brioche Bun

1855 REUBEN 16
Corned Beef, Sauerkraut, 1855's Thousand Island Dressing, Swiss, Rye Bread

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

CHICKEN CAESAR WRAP 15
Grilled Chicken, Romaine, Tomato, Caesar Dressing, Shaved Parmesan, Flour
Tortilla

GRILLED FISH TACOS 18
Grilled Red Snapper, Romaine Lettuce, Pico de Gallo, Chipotle Aioli,
Avocado, Lime, Corn or Flour Tortillas
Served w/Chips & Salsa

PRIME RIB SANDWICH 18
Shaved Prime Rib, Swiss, Sautéed Onions, Ciabatta, w/Au Jus.

CAJUN CHICKEN MELT 15
Bacon, Pepper Jack, Sautéed Onions, Chipotle Aioli, Ciabatta

PASTA

Served w/Soup or Salad

SHRIMP SCAMPI 26
Sautéed Tiger Shrimp, Garlic Butter, Lemon, Red Peppers, Parsley,
Linguini Pasta

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

SKILLET BAKED MAC & CHEESE 18
Wisconsin Cheddar Cheese Blend, Bacon, Cavatappi Pasta

CHICKEN CAVATAPPI 22
Grilled Chicken Breast, Broccoli, Garlic White Wine Cream Sauce,
Shaved Parmesan, Cavatappi Pasta

CREAMY PESTO PENNE GF 21
Creamy Pesto Sauce, Parmesan Cheese, Cherry Tomato, Penne Pasta
Made w/Gluten-Free Pasta

THAI CHICKEN LINGUINI 23
Sautéed Chicken Breast, Red Peppers, Broccoli, Chives, Peanuts,
Sweet & Savory Sauce, Linguini Pasta

1855

SALOON & GRILL

STEAKS

Served w/Soup or Salad and
Mashed Potatoes

1855 STEAK 30
8 oz. Sirloin

RIBEYE 44
16 oz. USDA Prime Cut

FILET MIGNON 38
8 oz. Filet
Bacon Wrapped +3

STEAK ADDITIONS

3 Grilled Tiger Shrimp 10

Sautéed Mushrooms 4

Sautéed Onions 4

Black and Blue 5

House blackened seasoning and blue cheese

SIGNATURES

Served w/Soup or Salad

WALLEYE 26
Served w/Homemade Tartar Sauce and Chef's Vegetables
Pan-Seared or Deep-Fried

SAUTÉED JUMBO SHRIMP 26
Sautéed Jumbo Tiger Shrimp, Garlic, Cherry Tomato, Basil, Chef's
Vegetables

GRILLED SALMON 25
8 oz. Norwegian Salmon and Chef's Vegetables
Choice of Shallot White Wine Sauce or Orange-Ginger Glaze

1855 BOURBON PECAN CHICKEN 24
Hand Breaded Chicken Breast, Fried Crispy, on a Bed of Mashed
Potatoes, Smothered in a Bourbon Pecan Sauce

SIDES

Chef's Vegetable 6
Brussels Sprouts 6
Mashed Potatoes 5
French Fries 5
Sweet Potato Fries 6
Soup Du Jour 5/7
Side Salad 6

Split Plate 10

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