

1855

SALOON & GRILL

CLASSIC • LOCAL • SCRATCH

STARTERS

CHEESE CURDS 12 Hand-Breaded Local Wisconsin Cheese Curds, Served w/Chipotle Ranch	CHIP TRIO 15 Tortilla Chips, 1855 Guacamole, Queso Fundido, Homemade Pico de Gallo	CRISPY BRUSSELS SPROUTS 14 Black Garlic Vinaigrette, Toasted Almonds, Orange Zest
SPINACH + ARTICHOKE DIP 16 Spinach, Artichokes & Parmesan. Topped w/Mozzarella. Served w/Tortilla Chips or Carrots & Celery	FRIED PICKLES 11 Hand-Breaded Kosher Dill Pickle Spears. Served w/Chipotle Ranch.	CHICKEN WINGS 17 1# Jumbo Wings, Tossed w/Buffalo, BBQ, Garlic Parmesan or Orange-Ginger Glaze. Served w/Ranch or Bleu Cheese
FRESH BREAD 9 Rotating Fresh Bread. Served w/Whipped Butter or Balsamic Herb Olive Oil	GARLIC CHEESE STICKS 14 1855 Pizza Dough, Garlic Heb Butter, Melted Cheese. Served w/San Marzano Marinara or Ranch Sub GF Cauliflower Crust +3	FIRECRACKER SHRIMP 15 Crispy Fried Shrimp, Sweet & Spicy Firecracker Sauce

SALADS

Freshly made in-house

1855 SALAD GF 15
Baby Arugula & 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
Spring Mix, 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

SEARED SCALLOPS 10
Two

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, 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

CANADIAN BACON 3

CHICKEN 3

ITALIAN SAUSAGE 3

TOMATO 2

JALAPENO 2

RED ONION 2

PEPPERONI 2

PINEAPPLE 2

MUSHROOMS 2

ARUGULA 2

BACON 2

BANANA PEPPERS 2

BASIL 2

BLACK OLIVES 2

FRESH MOZZARELLA 4

KALAMATA OLIVES 2

GREEN OLIVES 2



SIGNATURES

Served with Soup or Salad

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

CRISPY FRIED SHRIMP 26
Four Jumbo Hand Breaded Shrimp, Mashed Potatoes, Cocktail Sauce

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

SEARED SCALLOPS GF 31
Four Large Sea Scallops, Saffron Pilaf, Chef's Veggie

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 GF 22
Pesto Sauce, Mushrooms, Cherry Tomato, Shaved Parmesan
Chicken 6, Shrimp 10, Scallops 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

MAKE IT SURF AND TURF 10
Three Jumbo Shrimp or Two Sea Scallops

BLACK + BLEU 5
1855 Blackened Seasoning & Bleu Cheese

À LA CARTE SIDES

CHEF'S VEGETABLE 6

BRUSSELS SPROUTS 6

MASHED POTATOES 5

FRENCH FRIES 5

SAFFRON PILAF 5

SWEET POTATO FRIES 6

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 & Salsa

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