

## Lunch Menu

### Soups & Starters

<b>Roasted Chicken Tortilla Soup</b>	9
Avocado and Pico de Gallo	
<b>White Bean and Tomato Soup</b>	9
<b>Seared Sea Scallops</b>	14
Yellow Pear and Heirloom Tomatoes, Red Onion, Olive Oil, Lemon Juice	
<b>Grilled Chicken Quesadilla</b>	10
Avocado and Pico de Gallo Quesadilla with Roasted Tomato Salsa	

### Salads & Sandwiches

<b>Create Your Own Salad</b>	14
Pick One:	
Spinach, Iceberg, Romaine	
Pick One:	
Albacore Tuna, Rock Shrimp, Grilled Chicken	
Pick Three:	
Avocado, Red Onion, Daikon Sprouts, Sliced Radish, Julienne Snap Peas,	
Cucumber, Tomato, Carrots, Artichoke Hearts, Garbanzo Beans	
Pick One:	
Blue Cheese, Ranch, Raspberry Vinaigrette, Oregano Vinaigrette, Caesar,	
Lemon Dijon Vinaigrette, Pomegranate	
<b>Citrus Salmon Salad</b>	12
Smoked Paprika Seasoned Salmon, Arugula, Spinach, Radicchio,	
Citrus Segments, Tomatoes, Toasted Almonds and Ginger Dressing	
<b>Traditional Cobb Salad</b>	14
Grilled Chicken, Smoked Bacon, Egg Avocado, Blue Cheese and Tomatoes,	
Tossed with Lemon-Dijon Dressing	
<b>Caesar Salad</b>	10
Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy and	
a Warm Garlic Crouton	
Top it with Grilled Chicken or Shrimp	
<b>Chicken Sandwich</b>	13
Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce and Herb Spread,	
Served with Cucumber Salad	
<b>1890 Burger</b>	15
Crimini Mushrooms, Gruyere, Fried Onion, Smoke Pepper Aioli	
<b>Angus Burger</b>	13
8oz. Grilled Burger, Crisp Lettuce, Sliced Tomato and Red onion Garnishes.	
French Fries and Mustard Herb Dip	
<b>Rueben Sandwich</b>	15
A Cleveland Classic, Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island,	
Piled High on Rye Bread	
<b>English-Style Club Sandwich</b>	13
Shaved Turkey, Smoked Bacon, Fried Egg, and Dijon Spread	

### Specialties

<b>Marinated Skirt Steak</b>	15
Roasted Banana Mashed Potato, Olive Oil, Poached Shallots, Roasted Asparagus Relish	
<b>Pastrami Cured Salmon</b>	18
Orzo Pasta, Dates, Pineapple Chutney	
<b>Chef's Seafood Feature</b>	MP

Our Executive Chef, Tim Skiber, sources products based on season and location.

Where possible, we use only local, fresh ingredients, and make many of the items on this menu in house. Our pastas and cheeses come to us from West Side Market vendors, and we use only the freshest, seasonal seafood.

We do this to bring you the highest quality ingredients, while supporting our local community. Please enjoy!

\*All parties of 6 or more people are subject to 21% Gratuity and one check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Thorough cooking of such foods reduces the risk of illness.