DINNER

★★★ MENU ★★★

APPETIZERS

★★★

WISCONSIN CHEESE CURDS — $8
Real Wisconsin Beer Battered Cheese Curds,
Served with Buttermilk Ranch

CLASSIC AMERICAN SHRIMP COCKTAIL — $16
Jumbo Black Tiger Shrimp, Served with
Lemon Horseradish Cocktail Sauce

FRIED PICKLES — $8
Hand Battered Kosher Dill Spears,
Served with Bacon Dill Ranch

1855 NACHOS — $12/ $15
Blend of Wisconsin Cheeses, Black Olives,
Jalapenos, Salsa, Sour Cream, Guacamole,
Pico de Gallo, Ground Sirloin or Chicken
Available in Full or Half Order

CALAMARI FRITTI — $11
Crispy Fried Calamari, Served with
San Marzano Marinara Sauce

CHICKEN TENDER BASKET — $12
1 Pound of Breaded Deep Fried Chicken
Tenders, Served with Mayo BBQ Honey &
Dijon Dipping Sauce

GUAC, CHIPS & VEGGIES — $9
1855 Signature Guacamole with Ripe Avocado,
Chips, Carrots, Celery & Radishes

SALADS

★★★

1855 SALAD — $14
Mixed Baby Greens, Baby Arugula,
Candied Walnuts, Gorgonzola, Pears
& Dijon Vinaigrette

CAESAR — $11
Crispy Romaine, Garlic Croutons, Shaved
Parmesan, Anchovies, Cherry Tomato,
Served with Creamy Caesar

COBB — $9
Iceberg and Romaine Greens, Cherry
Tomato, Smoked Bacon, Farm Egg, Avocado,
Served with Chive & Blue Cheese Crumble

MEDITERRANEAN — $13
Romaine Lettuce, Tomato, Red Onions,
Cucumber, Kalamata Olives, Fresh Feta,
Fire Roasted Peppers, Served with Oregano
Lemon & Olive Oil Vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN BREAST — $4
BLACK TIGER SHRIMP — $6
FRESH NORWEGIAN SALMON — $8

★★★

WOOD FIRED OVEN ★★

MARGHERITA — $14
Extra Virgin Olive Oil, Cherry Tomato, Fresh Mozzarella & Basil

PROSCIUTTO & BURRATA — $16
Arugula, Fig Balsamic Glaze

BBQ CHICKEN — $13
Roasted Chicken, BBQ Sauce, Onions & Mozzarella

BRIE & PEAR — $16
White Garlic Bechamel Sauce, Melted Brie,
Caramelized Shallots & Pears

FRONTIER — $14
Marinara, Italian Sausage, Mozzarella, Onions, Mushrooms,
Fire Roasted Peppers, Pepperoni & Kalamata Olives

*Wood fire oven closed when the forecast
is 85 degrees or higher.*

BUILD YOUR OWN $12

BACON +$2 ★ CHEESE CURDS +$2 ★ ARUGULA +$2
TOMATOES +$2 ★ BURRATA +$5 ★ JALAPENOS +$1
ONIONS +$1 ★ PEPPERONI +$3 ★ PROSCIUTTO +$4
BASIL +$2 ★ BELL PEPPERS +$2 ★ PANCETTA +$4
GREEN OLIVES +$1 ★ ITALIAN SAUSAGE +$3
FRESH BUFFALO MOZZARELLA +$4 ★★★

ALL PIZZAS ARE AVAILABLE WITH YOUR CHOICE OF CLASSIC, GLUTEN FREE OR CAULIFLOWER CRUST.

★★★

1855 SALOON & GRILL

BURGERS

★★★

SALOON BURGER — $14

Half Pound Burger topped with
Gruyere Cheese, Fried Fresh Farm Egg &
Caramelized Onions, House Aioli, Lettuce
and Tomato, Served on Brioche Bun

CLASSIC CHEESEBURGER — $12
Half Pound Burger topped with your
choice of Cheddar or Swiss Cheese,
Served with Lettuce, Tomato, Onion & Pickle

BACON BLUE BURGER — $13
Bacon, Blue Cheese, Roasted Garlic
Aioli & Brown Mustard

BLACK BEAN BURGER (VEGAN) — $12
Pico de Gallo, Avocado & Caramelized
Onions on Brioche Bun

TRUFFLE — $16
Brie, Garlic Sautéed Mushroom,
Truffle Aioli, Baby Arugula

SANDWICHES & WRAPS

★★★

TURKEY AVOCADO BLT — $13
Available on 9 Grains Bread or
in Flour Tortilla Wrap

BUFFALO CHICKEN WRAP — $13
Crispy Chicken, Lettuce, Tomato,
and Buffalo Sauce, Wrapped in a
Flour Tortilla and Served with a
side of Bleu Cheese Dressing

GRILLED MAHI MAHI TACOS — $14
Grilled Mahi Mahi, Lettuce, Pico de Gallo,
Chipotle Mayo, Avocado and Lime,
Served with Chips & Salsa
Available with Flour or Corn Tortillas

PRIME RIB SANDWICH — $14
Shaved Prime Rib, Beef au Jus,
Melted Swiss, Onion Straws,
Served on Ciabatta

CHICKEN PESTO PANINI — $13
Pesto Aioli, Mozzarella, Fire Roasted Tomatoes,
Basil, Caramelized Onions, Ciabatta

BURGERS, SANDWICHES & WRAPS SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, SALAD OR SOUP

PASTAS

★★★

CHICKEN CAVATAPPI — $18
Chicken, Broccoli, Cavatappi, Garlic, White Wine Cream Sauce, Finished with Shaving of Parmesan

SHRIMP SCAMPI LINGUINI — $21
Shrimp, Garlic, Butter, Lemon, Red Pepper & Parsley

SKILLET BAKED MAC & CHEESE — $15
Blend of Wisconsin Cheeses, Bacon, Cavatappi Pasta, Baked in our Famous Wood Fired Oven

MEZZI RIGATONI BOLOGNESE — $16
Ground Beef braised with Tomato, Red Wine & Carrots, Finished with shaved Parmesan & Parsley

All pastas available with gluten-free pasta upon request

SEAFOOD & SPECIALTIES

★★★

WALLEYE — $23
Breaded & Deep Fried | House Tartar Sauce

ALASKA KING CRAB LEGS — $50 1LB or $30 1/2LB
Clarified Butter & Lemon

SAUTÉED JUMBO SHRIMP — $24
Sautéed Jumbo Black Tiger Shrimp with Garlic,
Tomato & Basil

GRILLED FRESH SALMON — $24
Grilled Fresh Norwegian Salmon | Mustard Caper
Cream Sauce

BOURBON PECAN CHICKEN — $18
Buttermilk breaded fried chicken with a bourbon
pecan sauce

STEAK

★★★

Served with Mashed Potatoes, Olive Oil Glazed Market Vegetables & Your choice of Soup or Salad

Our beef is corn-fed, hormone-free and locally grown here in Cottage Grove, Wisconsin

1855 STEAK — $24
8 oz Top Sirloin

RIBEYE — $42
14 oz USDA Prime Cut

FILET MIGNON — $36
6 oz Tender Corn-Fed Midwest Beef,
Served with Bourbon Veal Demi Glace

SAUCE ADD ONS
COGAN CREAM $4 | PEPPERCORN SAUCE $4 | BLACK & BLEU $4

OTHER ADD ONS: SHRIMP $6