



1910 ♦

In honor of our rich history and bright future, we welcome you to 1910. 1910 celebrates the present and the future with Northwest fresh plates, shared plates, and rotating specials in a casually elegant, classically cool setting.

In 1910, the historic Kirtland Cutter-designed Clubhouse on Riverside was completed. Built from the ashes of the Great Fire of 1889, the Spokane Club outgrew two previous locations before finding its forever home on the corner of Riverside and Monroe.

1910 is your place to grab a bite, catch up with old friends, meet new ones, and celebrate all the good there is in life.

Cheers to roots and wings!



BREAKFAST

STEEL CUT OATMEAL 8

Steel cut oats finished with candied pecans, raisins, brown sugar, topped with fresh berries

YOGURT PARFAIT 8

Fresh Greek yogurt topped with organic granola, raw honey, and fresh berries

AVOCADO TOAST 10

La Brea 9 grain, avocado mash, grape tomato, and balsamic reduction
Add poached egg 3/ smoked salmon 5/ bacon 4

BAGEL & LOX 15

Hickory and applewood smoked Pacific Salmon complemented with capers, pickled seaweed, cream cheese, and grilled lemon all on an everything bagel

BISCUITS AND GRAVY 13

Bacon sausage gravy, and hash browns
Choice of two eggs

1910 SPECIAL 12

2 eggs, choice of bacon, ham, link or patty sausage, or toast
Choice of hash browns, fruit, or cottage cheese

JACK SCRAMBLE 13

Pepper jack cheese, ham, scrambled eggs, and toast
Choice of hash browns, fruit, or cottage cheese

GARDEN OMELETTE 13

3 egg omelette, pepper jack cheese, spinach, tomato, onion, avocado, and toast
Choice of hash browns, fruit, or cottage cheese

BYO CHEESE OMELETTE 14

Choice of cheddar, pepper jack, mozzarella, or Swiss
Choice of hash browns or fruit and side toast
Add sausage, bacon, ham, chorizo, smoked salmon, mushrooms, tomato, avocado, onions, peppers, spinach, or caramelized onions
Choice of hash browns, toast or fruit

BREAKFAST BURRITO 13

2 eggs, avocado, caramelized onions, peppers, house chorizo, and pepper jack cheese
Choice of hash browns or fruit

EGGS BENEDICT 13

Poached eggs, English muffin, Canadian bacon, and hollandaise sauce
Substitute smoked salmon 3
Choice of hash browns or fruit

LOADED WAFFLES 10

Belgium batter waffle topped with butter, maple syrup, nuts, fresh fruit, strawberry sauce, whipped cream, sprinkles, and chocolate chips

SIDES

BUTTERED TOAST 2

Choice of white, whole wheat, or sourdough

HASH BROWNS 3

HICKORY SMOKED BACON 4

PORK SAUSAGE 4

FRUIT 4

COTTAGE CHEESE 4



LUNCH MENU

CAESAR SALAD 12

Crisp romaine hearts with oven-baked croutons, shredded parmesan, and creamy house Caesar dressing

COBB SALAD 16

Grilled chicken on top of crunchy romaine with fresh tomato, egg, bacon, avocado, blue cheese, and your choice of dressing

MARINER SALAD 17

Fresh seafood salad with bay shrimp, snow crab, green onions, tomato, and alfalfa sprouts, tossed in a Mariners dressing and lemon

1910 CURRY CHICKEN SOUP 5 | 7

Signature soup of 1910! Spicy velouté chicken broth base with red and green curry chicken and rice

SOUP DU JOUR 5 | 7

Ask your server for the soup of the day!

SIDES

Add a signature side 4

Sweet Potato Fries
Seasonal Fruit
Caesar Salad
House Salad
Cottage Cheese

Club Chips
Seasoned Vegetables
Fries
Soup

QUINOA SALMON BOWL 25

Seared king salmon with fresh avocado, black beans, corn, and spinach on fluffy brown rice and pico de gallo

CLUB BURGER* 16

Gourmet bun with perfectly charred Angus beef patty topped with thick-cut bacon, tomato, onion, relish, lettuce, cheese, pickles, and mayo

PRIME PHILLY 16

Melt in your mouth tender prime cuts with sautéed pepper and onions, swiss cheese on a pub roll

FISH & CHIPS 16

Crispy Cod served with fresh cabbage slaw, fries, tartar sauce, and a lemon slice

CHICKEN SALAD CROISSANT 16

A Club favorite, this take on a BLT includes chicken, avocado, and your choice of wheat, rye, white, or sourdough bread

CUBAN 16

Braised pork with extra ham, melted swiss cheese, stoneground mustard, and pickles on a pub roll

THE CLUB CLUB 16

Classic Club stacked with ham, turkey, cheddar, swiss, tomato, lettuce, and bacon served on honey wheat bread

1910

RESTAURANT & LOUNGE

SMALL PLATES

A GREAT WAY TO SHARE AND TRY NEW FLAVORS

BAGEL & LOX 15

Hickory and applewood smoked Pacific Salmon complemented with capers, pickled seaweed, cream cheese, Everything Bagel, and grilled lemon

AHI TUNA TARTARE 15

Fresh ahi tuna stacked with pineapple, onions, tomato, and avocado served with a ginger wasabi sauce

CLASSIC CALAMARI 15

Light batter calamari fried and seasoned to perfection with spicy aioli and cocktail sauce

ROCK SHRIMP BOURBON FLAMBE 16

Bourbon flambeed rock shrimp finished with a garlic cream reduction and served with a grilled lemon

FOCCACHUTERIE 16

A creative blend of cold cuts, cheeses, pickled vegetables, fruits, and delicious focaccia bread

IMPOSSIBLE SLIDERS 15

Seared plant-based slider patties with melted cheddar and caramelized onion jam served on a brioche bun. Comes with 3 sliders

PARTY BREAD 15

A whole loaf of bread filled with cheese and baked in green onion, jalapeño and butter sauce

KENTUCKY GLAZED WINGS & BUFFALO CAULIFLOWER 15

Honey BBQ glazed wings and spicy fried cauliflower served with a side of carrots, celery, and house blue cheese

SALADS AND SOUPS

PERFECT ON THEIR OWN OR TO PARTNER A MAIN DISH

Add Chicken 5 | Grilled Flank 6 | Impossible Meat 6
Shrimp 7 | Salmon 7

CAESAR SALAD 12

Crisp romaine hearts with oven-baked croutons, shredded parmesan, and creamy house Caesar dressing

COBB SALAD 16

Grilled chicken on top of crunchy romaine with fresh tomato, egg, bacon, avocado, blue cheese, and your choice of dressing

ASIAN CHICKEN SALAD 15

A bright blend of cabbage, bean sprouts, celery, pea pods, peppers, spring mix, and fried chicken tossed with a sesame vinaigrette

MARINER SALAD 17

Fresh seafood salad with bay shrimp, snow crab, green onions, tomato, and alfalfa sprouts, tossed in a Mariners dressing and lemon

MEDITERRANEAN SALAD 17

Romaine lettuce with spiral pasta, sliced kalamata olives, crumbled feta cheese, vine-ripened Roma tomato, and English cucumber, tossed with a greek herb vinaigrette

1910 CURRY CHICKEN SOUP 5 | 7

Signature soup of 1910! Spicy velouté chicken broth base with red and green curry chicken and rice

SOUP DU JOUR 5 | 7

Ask your server for the soup of the day!

SIDES

Add a signature side 4

Sweet Potato Fries
Seasonal Fruit
Seasonal Vegetables

Club Chips
Brown Rice
Seasoned Potatoes

1910

RESTAURANT & LOUNGE

ENTRÉES

CHEF ERIC'S CREATIONS ARE A CULINARY
DELIGHT FOR THE SENSES

QUINOA SALMON BOWL 25

Seared king salmon with fresh avocado, black beans, corn, and spinach on fluffy brown rice and pico de gallo

FLANK FAJITAS 19

Flame-broiled flank steak with sizzling onions, and bell peppers, served with avocado crema, salsa, Mexican cheese blend, and flour tortillas

PARMESAN-CRUSTED HALIBUT 35

Pan-seared halibut with juicy pineapple pico, Cajun baby red potatoes, and beurre blanc

NEW YORK PEPPER STEAK* 33

Melt in your mouth 9 oz pan-seared New York steak finished with Maître d'Hôtel butter, served with bacon jam and garlic duchess potatoes

PESTO CREAM SALMON* 27

Fresh Pacific salmon filet char-grilled and topped with pico de gallo and finished with pesto cream

WILD MUSHROOM RISOTTO 21

Risotto in an earthy blend of oyster, Shiitake, and brown mushrooms sautéed with spinach, and sun-dried tomatoes, served with garlic bread

ROASTED PORK MEDALLIONS 24

Woodstone oven-roasted pork tenderloin finished with a smoky bacon apricot chutney and stone ground mustard cream sauce

SPAGHETTI & MEATBALLS 21

All time Italian-American favorite

HANDHELDS

FRESH TAKES ON CLASSIC FAVORITES

Handhelds come with fries, Club chips, side salad, or soup. **Substitute with another side 1.50**

CLUB BURGER* 16

Gourmet bun with perfectly charred Angus beef patty topped with thick-cut bacon, tomato, onion, relish, lettuce, cheese, pickles, and mayo

PRIME PHILLY 16

Melt in your mouth tender prime cuts with sautéed pepper and onions, swiss cheese on a pub roll

COD SANDWICH 16

Crispy cod topped with fresh cabbage slaw, tangy red onions, pickles, and relish. Can be served as Fish & Chips

CHICKEN SALAD CROISSANT 16

A Club favorite, this take on a BLT includes chicken, avocado, and your choice of wheat, rye, white, or sourdough bread

CUBAN 16

Braised pork with extra ham, melted swiss cheese, stoneground mustard, and pickles on a pub roll

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Classic Club stacked with ham, turkey, cheddar, swiss, tomato, lettuce, and bacon served on honey wheat bread

TAGINES

DISHES INSPIRED BY THE TIMELESS TAGINE STYLE

FIRECRACKER PRAWNS & BURNT PRIME ENDS 35

A summer surf and turf of caramelized prime rib and spicy prawns served with drawn butter and creamy horseradish

BUTTER CHICKEN 24

The most famous Indian Dish in the world invented in England. Served with Naan and rice

PRIME GNOCCHI 29

Sautéed ribeye, peppers, mushrooms, onion, and gnocchi finished with a Gruyère Mornay sauce



RESTAURANT & LOUNGE

PIZZA

STRAIGHT FROM OUR STONE OVEN

PULLED PORK PIZZA 16

Huckleberry BBQ/pepper jack/caramelized onion/cabbage slaw/cilantro

1910 PIZZA 14

Roasted garlic cream sauce/spinach/wild mushrooms/goat cheese/caramelized onion

BACON BACON JALAPEÑO 16

Canadian bacon /jalapeño/marinara/mozzarella/bacon/red onion

MEDITERRANEAN VEGETARIAN 14

Artichokes/red onions /tomato/peppers/mediterranean spice/roasted garlic cream/lemon

TRES QUESOS 14

Gorgonzola sauce/mozzarella/cotija

PEPPERONI 16

Basil/parmesan/mozzarella/pepperoni

DESSERTS

SATISFY YOUR SWEET CRAVINGS

BROWNIE A LA MODE 6

Warm brownie drizzled with chocolate syrup, topped with whipped cream and French vanilla ice cream

CHERRIES JUBILEE 6

Bing cherries, flamed with imported brandy, served over French vanilla ice cream

CRÈME BRÛLÉE 6

Classic vanilla, rich custard base topped with caramelized, hardened sugar

SPOKANE CLUB CHEESECAKE 6

Smooth, creamy, and classic, this cheesecake is the perfect finale to your meal

CHOCOLATE SIN 6

Rich chocolate decadence cake garnished with chocolate ganache

BANANAS FOSTER 16

Fresh banana, cinnamon, rum, brown sugar, orange Curacao Cointreau, and Grand Marnier flamed with brandy and served over French vanilla ice cream

AFTER DINNER

A GREAT NIGHT SHOULD NEVER END

IRISH COFFEE 6

Freshly brewed coffee with a kick! This iconic cocktail will warm you up with smooth whiskey and a topping of whipped cream

AFFOGATO 5

Literally translating to “drowned”, this drink is no more than a scoop of ice cream “drowned” in espresso

SPOKANE COFFEE 6

Grand Marnier, white Creme De Cacao, and coffee, topped with a cloud of whipped cream