



1910

RESTAURANT & LOUNGE

A creative fusion of global techniques and freshest ingredients, each dish on the 1910 Restaurant and Lounge menus are carefully crafted by Executive Chef Eric Marple with thoughtfulness and intentionality. Utilizing innovative methods, he creates dishes that draw out the flavors of each ingredient which results in a menu that is meant to be experienced by all of our senses.





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BREAKFAST

STEEL CUT OATMEAL 8

Warmed Oats | Candied Pecans | Raisins
Brown Sugar | Fresh Berries

YOGURT PARFAIT 8

Fresh Greek Yogurt | Organic Granola | Honey
Fresh Berries

AVOCADO TOAST* 10

La Brea 9 Grain | Avocado Mash | Grape Tomato
Balsamic Reduction
Add Poached Egg 3 | Smoked Salmon 5 | Bacon 4

BAGEL & SMOKED SALMON 15

Everything Bagel | Hickory and Applewood House
Smoked Pacific Salmon | Capers | Pickled Seaweed
Cream Cheese | Grilled Lemon

BISCUITS AND GRAVY* 13

Bacon-Sausage Gravy | Hash Browns
Choice of Two Eggs

1910 SPECIAL* 12

Two Eggs | Choice of Bacon, Ham, Sausage Link,
Sausage Patty, or Toast | Choice of Hash Browns,
Fruit, or Cottage Cheese

JACK SCRAMBLE 13

Pepper Jack Cheese | Ham | Scrambled Eggs | Toast
Choice of Hash Browns, Fruit, or Cottage Cheese

GARDEN OMELETTE 13

Three Eggs | Pepper Jack Cheese | Spinach | Tomato
Onion | Avocado | Toast | Choice of Hash Browns,
Fruit, or Cottage Cheese

BREAKFAST BURRITO 13

Two Eggs | Avocado | Caramelized Onions | Peppers
House Chorizo | Pepper Jack Cheese | Flour Tortilla
Choice of Hash Browns or Fruit

EGGS BENEDICT* 13

Poached Eggs | English Muffin | Canadian Bacon
Hollandaise Sauce | Choice of Hash Browns or Fruit
Substitute Smoked Salmon 3

LOADED WAFFLES 10

Belgium Batter Waffle | Butter | Maple Syrup | Nuts
Fresh Fruit | Strawberry Coulis | Whipped Cream
Sprinkles | Chocolate Chips

SIDES

Toast with Butter 2

Hash Browns 3

Hickory Smoked Bacon 4

Pork Sausage 4

Fruit 4

Cottage Cheese 4



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SMALL PLATES



YELLOWFIN TUNA A LA PLANCHA* 18

Seared Yellowfin Tuna | Sesame Oil | Wasabi | Soy
Salted Paprika Fingerling Potatoes | Lacinato Kale

CAST IRON SHRIMP 17

Butterflied Shrimp | Pickled Lemon | Elephant Garlic | Chili Horseradish
Avocado Coulis | Ghee

PHYLLO MUSHROOM PURSE 17

Cremini-Oyster Mushrooms | Phyllo | Israeli Cous Cous
Lotus Root Crisp | Mornay

DUNGENESS DUO 27

Crab Medallions | Woodstone Brie en Croûte | Chili Horseradish
Huy Fong | Avocado Crab Chill

BUTCHERS BOARD 18

Andouille | Soppressata | Prosciutto | Mixed Olives | Gruyère | Boursin | Fig Jelly
Orange Marmalade | Assorted Breads and Crackers

GORGONZOLA & SWEET POTATO PLATE 15

Crosscut Russet | Sweet Potato | Cocinero Aioli | Gorgonzola Cream | Green Onion

GREENS AND SOUPS



Add Protein Salmon 7 | Chicken 6 | Carne Asada 8

CAESAR SALAD 15

Romaine Hearts | Woodstone Oven Croutons | Parmesan | Caesar Dressing | Lemon

1910 COUS COUS COBB SALAD 17

Mediterranean Chicken | Romaine | Sea Salted Roma Tomato | Egg
Bacon | Avocado | Blue Cheese | Olives

DUNGENESS CRAB SALAD 27

Dungeness Crab | Spinach | Iceberg | Romaine | Teardrop Tomato
Cottage Cheese | Lemon | Chives

1910 TOMATO BISQUE 6 CUP/9 BOWL

Tomato Purée | Vegetable Stock | Reduced Cream | Parsley

SOUP DU JOUR 6 CUP/9 BOWL

Ask your server for the soup of the day | Bread | Butter



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RESTAURANT

Members of the Spokane Club get better pricing on wine bottles than anywhere else.
Try the suggested bottle pairing with your selected entrée.*

ENTRÉES

HIBACHI COLLETTE* 29

Collette of Beef | Arugula | Cabernet Fond | Sous Vide Yukon Potato | Local Vegetables
*2018 Va Piano Cabernet, WA

LOBSTER SHRIMP IMMERSION 39

Sous Vide Lobster-Shrimp | Chive Oil | Tagliatelle
Alfredo Fumet | Pickled Watermelon Radish | Local Vegetables
*2021 Rombauer "Carneros" Chardonnay, CA

CHILEAN SEA BASS 31

Butter Frothed Sea Bass | Belgium Butter | Wakame Seaweed | Baby Spinach | Rapini
Nage | Sesame Seeds | Sambal | Pesto | Lemon Crema | Boursin Risotto | Local Vegetables
*2018 Dunham Cellers "Shirley Mays" Chardonnay, WA

CHICKEN HARISSA ADOBO 29

Airline Chicken Breast | Moroccan Cous Cous | Adobo Aioli | Cashew Butter
Sun Dried Tomato Pistou | Local Vegetables
*2014 Powers Rosé of Malbec, WA

PORK OSSO 33

Braised Pork Shanks | Rosemary Aromatic | Honey | Whiskey | Pistachio Dust
Pork Belly Jam | Yukon Potato Immersion | Stoneground Mustard | Local Vegetables
*2015 Leonetti Merlot, WA

1910 TOMAHAWKS 16OZ* 39

Certified Angus Tomahawk Steak | Cast Iron Red Jacket Potato | Trio of Sauces-Peppercorn,
Chimichurri, and Blue Cheese | Worcestershire Bourbon Mushrooms | Chives | Local Vegetables
*2019 K Vintners "Royal City" Syrah Stoneridge Vineyard, WA

AFTER DINNER

IRISH COFFEE 7

Fresh Coffee | Whiskey | Whipped Cream

ITALIAN COFFEE 6

Fresh Coffee | Frangelico | Whipped Cream

SPOKANE COFFEE 7

Fresh Coffee | Grand Marnier | White Creme De Cacao | Whipped Cream



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DESSERTS

COTILLONS 9

Vanilla Custard | Sponge Cake | Cherry Marmalade

ORANGE ROLL SORBET 9

Orange Sorbet | Zest | Reduced Grand Marnier | Orange Roll Pain Perdu

COCONUT CAKE 9

Coconut Cake | Macerated Berries | Soft Peaks Cream | Mint

WOODSTONE CHOCOLATE CHIP COOKIE À LA MODE 9

Chocolate Chip Cookie | Caramel | Vanilla Bean Ice Cream

PAIR OF TARTLETS 9

Duo of Raspberry and Blackberry Tartlets | Oat Sugar Crumb | Lemon Whip

ICE CREAM 4

2 Scoops Vanilla, Chocolate, or Strawberry

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LOUNGE MENU

HANDHELDS

1910 CLUB BURGER* 17

½ Pound Wagyu Angus | Bacon Chive Jam | Roma Tomato | Romaine | Mayo | House Pickles | Red Onion | American Cheese

RIBEYE BAGUETTE* 19

Certified Angus Beef Ribeye | Sweet Onions Gruyere | Horseradish | Au Jus

BOSTON ROAST PORK SANDWICH 18

Braised Pork Shoulder | Pork Stock | Garlic Pub Roll Broccoli Rabe | Provolone

NEW YORK PASTRAMI 19

Pastrami | Caraway Rye | Stone Ground Mustard Pickle | Muenster

CARNE ASADA BIRRIA TACOS 18

Carne Asada | Flour Tortillas | Onion | Cilantro Sour Cream | Lime | Radish | Birria Espagnole

BAHN MI CHICKEN ROLL 17

Garlic Chicken | Pickled Carrots Cucumber | Radish | Jalapeño | Tonkatsu Mayo Cocinero Sour Cream

TEMPURA FISH AND FRIES 17

Perrier Tempura Cod | Tartar | Lemon

SIDES

French Fries 4

Sweet Potato Fries 4

Club Chips 4

Jasmine Rice 4

Side Green Salad 6

Side Caesar Salad 8

GREENS AND SOUPS

Add Protein Salmon 9 | Chicken 7 | Carne Asada 8

CAESAR SALAD 15

Romaine Hearts | Woodstone Oven Croutons Parmesan | Caesar Dressing | Lemon

1910 COUS COUS COBB SALAD 17

Mediterranean Chicken | Romaine | Sea Salted Roma Tomato | Egg | Bacon | Avocado | Blue Cheese | Olives

DUNGENESS CRAB SALAD MKT

Dungeness Crab | Spinach | Iceberg | Romaine | Teardrop Tomato | Cottage Cheese | Lemon | Chives

JASMINE GARDEN BOWL 17

Jasmine Rice | Carrots | Asparagus | Cabbage | Corn Pico de Gallo | Spinach | Teriyaki | Avocado | Chives

1910 TOMATO BISQUE 6 CUP/9 BOWL

Tomato Purée | Vegetable Stock | Reduced Cream | Parsley

MARKET SOUP 6 CUP/9 BOWL

WOODSTONE OVEN PIZZA

PARMESAN PEPPERONI 18

Pepperoni Pizza | Parmesan | Caputo Flour | San Marzano Tomato Sauce

DOUBLE MOZZARELLA 17

Fresh Cilengene | Feather Shredded Mozzarella Caputo Flour | San Marzano Tomato Sauce

THE GARDEN 18

Feather Shredded Mozzarella | Garlic Braised Spinach | Red Onion | Mushrooms | San Marzano Tomato Sauce | Extra Virgin Olive Oil