

# THE 1908

## DINING ROOM



### STARTERS

<b>CRAB CAKES</b> spicy remoulade	<b>20</b>	<b>TUNA TATAKI</b> asian slaw, toasted sesame seeds, orange ginger sauce, avocado puree, served rare	<b>18</b>
<b>KOREAN TACOS</b> marinated beef, house-made kimchi, chipotle crema	<b>17</b>	<b>DUCK POUTINE</b> demi, cheese curds, green onion	<b>18</b>

### SOUP

**BAKED FRENCH ONION CROCK 8**  
house croutons & melted gruyere cheese

### ADD PROTEINS

**CHICKEN +5    SALMON +13**  
**(5) SHRIMP +10    BEEF TIPS +10**

### HOUSE 7/13

mixed greens, poached pears, pistachios, maytag bleu cheese, red wine vinaigrette

### CAESAR 10/15

crisp romaine, house-made caesar dressing, parmesan, croutons, anchovies

### BURRATA 16

arugula, heirloom tomatoes, balsamic reduction, basil oil, fresh basil

### WOODBURY COUNTY SALAD 11/17

mixed greens, grilled chicken, candied walnuts, feta, strawberries, strawberry vinaigrette

### SALMON SALAD 15/21

spinach, red onions, feta, tomato, cucumber, kalamata olives, greek vinaigrette

### TUNA NICOISE 23

potato, green beans, tomatoes, egg, olive, mixed greens, dijon vinaigrette

*\*Consumer Advisory: thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information" Iowa Code Section 137F 2 (10).*