

1809

LUNCH

FROM 11:30 PM TO 4 PM

SOUPS & SALADS

CAESAR SALAD 🌿 🥬

STARTER \$9 LARGE \$12

Romaine lettuce, bacon bits, homemade croutons and Parmesan cheese tossed in our house Caesar dressing. Large salad served with garlic bread.

ADD CHICKEN +\$4 | ADD SHRIMP +\$10 | ADD SALMON +\$16

1809 SALAD 🌿 🥬 🥑

STARTER \$11 LARGE \$16

Peppers, red onion, cucumber, carrots, cherry tomatoes, and avocado on heritage blend mixed lettuce with our homemade signature 1809 dressing.

ADD CHICKEN +\$4 | ADD SHRIMP +\$10

ADD SALMON +\$16 | ADD BACON +\$4

TUNA SALAD 🌿 ➡ 🥑

STARTER \$9 LARGE \$12

Tuna on a heritage blend mix with balsamic dressing, cucumber, cherry tomatoes, and feta cheese.

ADD CHICKEN +\$4 | ADD SHRIMP +\$10 | ADD SALMON +\$16

SEAFOOD CHOWDER 🌿 ➡ 🥬

CUP \$10 BOWL \$16

A medley of shrimp, haddock, crab meat, scallops, celery, and onions mixed in a fish stock with a creamy potato base.

SOUP OF THE DAY

CUP \$6 BOWL \$8

Our daily soup feature inspired and created by our culinary team.

FROM the LAND

VEGETABLE STIR-FRY | \$14 🥬 🌿 🥑

Sautéed vegetables with a sweet pineapple curry sauce, served with rice and topped with sesame seed and green onions.

ADD CHICKEN +\$4 | ADD SHRIMP +\$10 | ADD SALMON +\$16

CLASSIC BURGER | \$19 🌿

Ground chuck on brioche bun with red onion, lettuce, tomato, 1809 signature burger sauce, and dill pickle. Served with French fries.

ADD GRUYÈRE SWISS CHEESE, MAPLE-GLAZED ONIONS AND MUSHROOMS +\$4

GRILLED CHICKEN CLUB | \$18

Marinated and grilled chicken breast on oven-roasted focaccia, lettuce, tomatoes, bacon, and mayonnaise. Served with fries.

CHEESE SKILLET BURGER | \$22 🌿

Love cheese? This one's for you. Our 1809 classic burger with Swiss and cheddar is served cut-side down in a hot skillet of our house-made creamy queso. The cheesiest burger on the river!

LINGUINE ALFREDO | \$16 🌿

With Parmesan cheese and house-made Alfredo sauce. Served with garlic bread.

ADD BACON +\$5 | ADD MUSHROOMS +\$3 | ADD CHICKEN +\$4
ADD SHRIMP +\$10 | ADD SALMON +\$16

PEPPERONCINI LINGUINE | \$19 🔥 🌿

Linguine tossed in a garlic, tomato cream sauce, a hint of chili, oven-roasted cherry tomatoes and basil, finished with creamy burrata cheese.

APPETIZERS

CHICKEN WINGS | \$20

House-coated and served with carrot, celery sticks and your choice of wing sauce. Served by the pound.

• HONEY GARLIC • MILD • SWEET THAI CHILI • BBQ

BRUSCHETTA | \$13 🥬 🌿

Tomato concassé, red onion, and garlic, marinated in a fresh basil pesto, on toasted herb focaccia, topped with Parmesan cheese and balsamic glaze.

BAKED BRIE | \$15 🌿

Creamy baked brie with blueberry, honey, and thyme. Served with naan bites.

NACHOS | \$16 🔥 🌿 🥬

Corn tortillas topped with blended cheese, tomatoes, bell peppers, jalapeños, green onions, and black olives. Served with sour cream and salsa.

MAKE IT DORITOS +\$4

ADD BEEF +\$6

ADD CHICKEN +\$4

ADD HOMEMADE BBQ SAUCE +\$2

ADD SIDE GUACAMOLE +\$3

FRESH MUSSELS 🌿 ➡

1 POUND \$18 ½ POUND \$9

Cooked with herb, garlic, and white wine. Served with garlic bread.

SEARED SCALLOPS | \$23 🌿 ➡

Seared Canadian scallops with marinated watermelon, feta cheese, mint, and balsamic glaze.

FROM the SEA

LOBSTER ROLL | \$25 ➡

Lobster from Maritime fishery, marinated in lime mayonnaise, with celery, dill, parsley, onion, and lettuce. Served with garden salad and fries.

ADD EXTRA ROLL +\$16

FISH & CHIPS

ONE PIECE \$16 TWO PIECES \$23 ➡

Beer-battered haddock, served with French fries, coleslaw and tartar sauce.

SEARED SALMON | \$32 ➡ 🌿 🥑

On an asparagus and strawberry salad. Served with whipped goat cheese, roasted walnuts, and blueberry vinaigrette.

ADD SEASONAL VEGETABLES +\$4

ADD GARLIC MASHED POTATOES +\$3

ADD RICE +\$3

Craving

SOMETHING SWEET?

Ask your server about today's dessert selection

SUBSTITUTES & SIDES

CAESAR SALAD \$6	ONION RINGS \$6	MASHED POTATO \$6
GARDEN SALAD \$6	SWEET POTATO FRIES \$6	SEASONAL VEGETABLES \$6
BROCCOLI SALAD \$6	POUTINE \$7	

-  SEAFOOD
-  VEGETARIAN
-  SPICY
-  NUTS
-  DAIRY-FREE
-  GLUTEN-FREE OPTION AVAILABLE
-  CONTAINS TRACES OF PORK