

1809

DINNER

FROM 4 PM TO 9 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**

QUINOA SALAD

STARTER **\$9** LARGE **\$12**

With red onions, cucumber, cherry tomatoes, feta cheese, green asparagus, strawberries, mint, fresh parsley, and homemade lemon vinaigrette.

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.

APPETIZERS

CHICKEN WINGS | \$20

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

Sauce choices:

- 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.

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 | \$19

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

SUBSTITUTES & SIDES

CAESAR SALAD **\$6**

BROCCOLI SALAD **\$6**

SWEET POTATO FRIES **\$6**








MASHED POTATO **\$6**

GARDEN SALAD **\$6**

ONION RINGS **\$6**

POUTINE **\$7**

SEASONAL VEGETABLES **\$6**

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

Menu prices are plus applicable taxes. 18% gratuity automatically applied on all groups larger than 12 people.

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DINNER

FROM 4 PM TO 9 PM

Our ENTRÉES

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**

LOBSTER ROLL | \$25

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

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.

LINGUINI 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**

SEAFOOD PLATTER | \$38

Red beet cured salmon, shrimps, scallops, lobster, and fresh mussels. Served with grilled lemon, garden salad and lemon butter sauce.

ADD SEASONAL VEGETABLES **+\$4**
ADD GARLIC MASHED POTATO **+\$3**

SEARED SALMON FILET | \$32

Pan-seared Atlantic salmon served with garlic mashed potato, seasonal vegetables, and blueberry, coconut & balsamic sauce.

STRIPLOIN STEAK | 10 oz. \$41

Canadian striploin served with seasonal vegetables, garlic mashed potato, and red wine demi glaze.

ADD CARAMELIZED ONIONS **+\$5**
ADD SAUTÉED MUSHROOMS **+\$5**

Ask your server about today's dessert selection

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MASHED POTATO **\$6**

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ONION RINGS **\$6**

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SEASONAL VEGETABLES **\$6**

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