

# MENU



## SMALLS + SHARING

### DRY GARLIC RIBS \$14

Coarse salt, cracked pepper

### SALMON CROQUETTES \$15

Panko breaded and served with roasted red pepper remoulade & baby green salad

### WINGS \$15

Choice of salt & pepper, dry spice, honey garlic, BBQ, hot, sriracha, or if you dare Feel the Heat Reaper. Served with crudites and our own house made dip

### PARTY PLATTER \$25

Dry Garlic Ribs, Wings, Fries

### MARINATED GOAT CHEESE \$13

Mixed with candied walnuts & dried cranberries drizzled with fresh herb olive oil, balsamic reduction. Served with crostinis

### MEATBALLS \$17

House made Italian meatballs & marinara with bocconcini. Served with herb bread

## BROTHS + GREENS

### CHEF'S KETTLE \$6.50 CUP/\$8.50 BOWL

Daily soup

### CAESAR SALAD \$13

Crisp romaine hearts, croutons, bacon, parmesan, house dressing, lemon

### COBB SALAD \$19

Grilled chicken, mixed greens, crisp garden vegetables, guacamole, hardboiled egg, bacon, house buttermilk ranch dressing

### BEER BATTERED PRAWNS \$15

Served white cocktail sauce & lemon wedge

### 1918 NACHOS \$19

Roasted corn, black beans, jalapeno, green onion topped with shredded cheese blend. Served with our own pico de gallo & sour cream

### FRIED CALAMARI \$17

Jalapeno peppers, onions, horseradish aioli

### CAMELIZED ONION & SCALLION DIP \$13

Served with house baked flat bread

### CLASSIC POUTINE \$10

Hand cut fries, red wine & herb gravy & fresh curds

### PRETZEL \$6

Served with stout mustard

### CHEESE & CHARCUTERIE TRAY HALF BOARD \$14, FULL BOARD \$25

Chefs Selection

### STEAK SALAD \$21

Chef's Cut steak, mixed greens, fresh garden vegetables, candied walnuts, feta cheese, house balsamic dressing

### SPINACH & BERRIES \$14

Candied walnuts, red onion, mix of dried and fresh berries, goat cheese and citrus vinaigrette

### SALAD TOPPINGS

Chicken \$6, Steak \$9, Shrimp \$6, Salmon \$8

 Vegetarian  Gluten Free

\* Food Allergy Caution - The safety and satisfaction of our guests is our highest priority. Although precaution is taken to manage the risk of allergen cross-contamination in our kitchen, please be advised that there is a possibility of cross contamination occurring during preparation. Therefore, we cannot guarantee that a menu item is free of peanuts, tree nuts and/or other allergens. Gluten Friendly options do exist and are made with gluten free ingredients. However, please be advised that cross contamination with gluten containing products may occur in our kitchen during preparation. Please ask your server for details.

\*\* Taxes & Gratuity not included in prices. An 18% Gratuity will be added to parties of 8 or more.

# HANDHELDS

CHOICE OF SOUP, SALAD OR FRIES. UPGRADE TO POUTINE \$3

 GF BUNS AVAILABLE FOR THE BURGERS

## BLUES BURGER \$18

Lettuce, tomato, onion, blue cheese sauce, crumbled blue cheese & caramelized onion  
(Sub Chicken breast no charge)

## PRAISE THE LARD BURGER \$18

Lots of bacon, Lots of cheese, lettuce, tomato, caramelized onion & 1918 aioli  
(Sub Chicken breast no charge)

## 1918 BURGER \$15

Lettuce, tomato, caramelized onion, pickle, 1918 aioli  
(Sub Chicken breast no charge)

## BEYOND MEAT \$15

The famous Beyond Meat veggie burger topped with sautéed peppers, onions and mushrooms, goat cheese, lettuce, tomato and 1918 aioli on a homemade bun

## GRILLED SHRIMP TACOS \$19

Grilled tiger prawns, citrus marinated cabbage, pico de gallo, guacamole

## SPINACH & MUSHROOM MELT \$17

Spinach, mushrooms & goat cheese melted together on artisanal bread

## BEEF DIP \$18

Shaved Angus beef on a toasted panini roll. Served with a red wine au jus

## GRILLED CHICKEN WRAP \$16

Lettuce, cucumber, tomato, red onion, feta & balsamic vinaigrette

# TRADITIONAL FARE

## FISH 'N CHIPS \$17 (DOUBLE FISH \$8)

Craft beer battered haddock, hand cut fries, coleslaw & lemon

## CHICKEN STRIPS \$16

Hand cut fries. Served with house BBQ sauce

## STEAK FRITES \$19

Chef's Cut steak, hand cut fries & 1918 Aioli

## VEGETABLE CURRY \$19

Onion, bell pepper, potatoes, cauliflower, spinach & coconut curry sauce over rice. Served with house baked flat bread

## BANGERS N MASH \$21

Buttery mashed potatoes, Spolumbo's sausage, rich demi-glace

# 1918 SMALL PLATES

## SQUASH AND SWEET PEA RISOTTO \$17

Grana padano, micro greens

## GRILLED PORK TENDERLOIN \$21

Blue cheese & bacon creamed corn, brandy demi-glace & baby greens salad

## PAN SEARED SALMON \$23

Sweet pea puree, medley of vegetables, micro greens

## SPOLUMBO'S MERGUEZ SAUSAGE \$19

Spiced quinoa, vegetable medley, roasted cauliflower & feta cheese

## PAPPARDELLE & MEATBALLS \$19

Italian meatballs with traditional marinara and fresh pappardelle. Served with herb bread

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