# ·1881·

Soup of the Day	\$5.49	Chicken Wings (1lb) \$13.99	
Fresh and hot, daily house made soup	0.	Breaded or Non-Breaded.	
French Onion Soup	\$8.99	DRY RUBS:	
Rich onion blend in red wine beef broth,		Cajun, Jamaican Jerk, Sea Salt &	
topped with croutons, swiss and moz cheese then baked golden.	.zarena	Pepper, Parmesan Oregano	
1881 Spinach Salad <sup>GF</sup>	\$17.99	SAUCES:	
Fresh baby spinach topped with feta cheese, crisp granny smith apple, dried cranberries, candied pecans and real bacon bits. Served with asian sesame dressing.		Mild, Medium, Hot, Buffalo, Honey Garlic, Mesquite	
		Baked Mac & Cheese \$10.99	
+ grilled chicken		Macaroni noodles smothered in cheese	
+ grilled steak		sauce and baked to perfection. Topped with three-cheese blend, bacon bits, panko bread	
House Salad		crumbs, and Asiago cheese.	
Fresh blended greens topped with carrots, cucumber, tomato and red onion. Served with		Turkey Club \$11.99	
choice of dressing.		Triple decker, with sliced turkey, bacon, tomato, lettuce and mayo on white or whole	
Caesar Salad	\$12.99	wheat bread.	
Crisp romaine, tossed in tangy Caesa		Fish & Chips \$13.99	
dressing, topped with fresh parmesan petals and toasted croutons.		1 piece of beer battered haddock, french fries, and fresh coleslaw. Served with tartar sauce.	
+ grilled chicken		Add extra piece of fish \$2.75	
Garlic Cheese Bread		Chicken Parmesan \$21.00	
Our signature Vienna oven pan bread topped with a three-cheese blend and garlic butter.  Warm Spinach Dip		Boneless breaded or grilled chicken breast topped with marinara sauce and melted	
		mozzarella. Served over fettuccine noodles in creamy Alfredo sauce topped with Asiago cheese.	
		Jambalaya \$21.00	
Nacho Grande \$22.00  No Meat Nacho Grande \$18.00  Choice of chicken or beef. Topped with a three-cheese blend, diced tomato, onion and green pepper. Served with side of sour cream and salsa.		A classic blend of chicken, shrimp, and sausage in a sweet and spicy creole blush sauce over white rice or fettuccine noodles, and sprinkled with Asiago cheese.	
		+ jalapeños	\$1.00
+ guacamole  Tenderloin Steak Bites		10oz tomahawk pork chop brushed with a sweet bourbon BBQ glaze. Served with vegetables and choice of side.	
Tender pan seared garlic butter steak		Pan Seared Atlantic Salmon \$28.00	
exploding with flavour. Served with sa dipping.	auce for	Atlantic boneless salmon fillet grilled in a maple glaze. Served with vegetables and choice of side.	
Blooming Onion		Grilled Chicken\$25	
This colossal blooming onion is sliced into petals, double dipped in a light Tex-Mex batter, and fried to a crispy golden brown. Served with sauce for dipping.		Grilled seasoned chicken breast. Served with	
		vegetables and choice of side.	
Spring Rolls	\$8.99	Liver & Onions <sup>GF</sup>	
Fresh, crunchy vegetables and a delic crispy wrapper.	cate,	Tender calf liver, pan fried and topped with sautéed onions in au jus. Served with vegetables and choice of side.	
Jalapeño Poppers	\$10.99	Add extra piece of liver\$2.75	
Filled with rich cream cheese and cris	spy	Chicken Tenders & Fries \$11.99	
bacon bits.  Cheese Sticks	¢0.00	Seasoned white meat cooked until golden,	
		served with french fries and plum sauce for dipping.	
Filled with Canadian mozzarella and coated with crispy breading.		Toss in your choice of sauce\$1.50	

1093 Talbot Street, St. Thomas | 548-866-0167

## ·1881·

## **BURGERS**

## Build Your Own Burger ... \$10.99

Beef or veggie patty or chicken breast with lettuce, tomato, pickle, and onion.

Cheese ..... \$1.75

Cheddar, Mozzarella, Swiss, Feta, Mixed cheese

Meat ...... \$2.50

Bacon, Brisket, Shrimp

Other Stuff......\$0.50

Guinness BBQ sauce, Cajun mayo, apple butter mesquite, garlic aioli

Better Other Stuff ...... \$2.00

Onion straws, Coleslaw, Sautéed onions, Sautéed mushrooms, fried egg

#### Belfast Burger ......\$17

100% beef patty topped with deep fried potato slices, crispy onion straws, Swiss cheese and drizzled with house made Guinness BBQ sauce, and Cajun mayo.

#### 1881 Burger ...... \$18

Beef patty, hickory smoked brisket sauced in apple butter mesquite, topped with melted cheddar and bacon.

#### Hickory Smoked Brisket ...... \$16

House hickory smoked brisket in apple butter mesquite sauce, topped with creamy coleslaw on an artisan style bun.

## **STEAKS**

AGED FOR EXTRA FLAVOUR & TENDERNESS, THEN COOKED TO PERFECTION WITH SEASONINGS.

SERVED WITH FRESH VEGETABLES AND YOUR CHOICE OF ACCOMPANIMENT.

New York Striploin<sup>GF</sup>

8oz - \$33 | 12oz - \$43

Ribeye<sup>GF</sup>

16oz - \$56

T-Bone<sup>GF</sup>

16oz - \$51

## **ACCOMPANIMENTS**

## CHOOSE ONE OF THE FOLLOWING TO COMPLETE YOUR MEAL

French Fries • Steamed Rice<sup>GF</sup>

Soup • Garlic Mashed<sup>GF</sup>

House Salad Fresh Vegetables Fresh Vegetables

#### **UPGRADE FOR \$2.00**

Sweet Potato Fries • Caesar Salad<sup>GF</sup>
Poutine • French Onion Soup

## ADD - ONS

Garlic Shrimp (4) <sup>GF</sup>	\$5.00
Sautéed Mushrooms <sup>GF</sup>	\$5.00
Sautéed Onions <sup>GF</sup>	\$5.00
Pan-Seared Scallops	\$5.00
Peppercorn Sauce	\$2.00
Gravy <sup>GF</sup>	\$2.00

## **DESSERTS**

Skor Cheesecake .......\$8.00

We give you SKOR overload by sandwiching a soft, chewy SKOR cookie base with an amazing marbled mixture of caramel and dark chocolate cheesecake.

Two layers of moist, spicy carrot-laden cake with crushed pineapple, walnuts and coconut, all filled and covered with our delectable cream cheese icing, toasted almond sides, topped with white chocolate drizzle.