

Sandwiches and Burgers

Our burger is 8 ounces of special ground beef and served on a farm to market brioche bun. All burgers and sandwiches are served with fries. Substitute a small house salad, small caesar salad or fresh fruit for 2

Appetizers

CHICKEN AND ANDOUILLE SAUSAGE GUMBO 7

Served with rice and scallions

SOUP OF THE DAY 6

Daily creation from fresh ingredients

BUFFALO CHICKEN WINGS 11

Jumbo chicken wings, house made wing sauce, celery, and blue cheese

PETITE CRAB CAKES 11

Paprika remoulade, pickled carrot and cucumber slaw

HUMMUS 10

Roasted red peppers, herbed goat cheese, kalamata olives, sambal, and warm naan

LOCAL CHEESE PLATE 14

Selection of local cheeses, seasonal accompaniments, and lavash crackers

QUESADILLA 11

Chipotle-lime marinated chicken, mixed cheeses, salsa, guacamole, and sour cream

SEARED SCALLOPS* 12

Fingerling hash, pancetta crisp and roasted tomato aioli

MIXED GREEN SALAD 6

House made croutons, shredded white cheddar, tomatoes, cucumbers, and choice of dressing

CAESAR SIDE SALAD 6

Traditional dressing, tomatoes, house made croutons

Entrée Salads

COBB SALAD 16 GF

Crisp romaine, artisan blend lettuce, sliced chicken, red onion, bacon, blue cheese, egg, tomato, cucumber, avocado, and roasted garlic vinaigrette

op1906 BLUE SALAD* 18 GF

Mixed baby lettuce, sundried blueberries, maytag blue cheese, pecans, grilled flat iron steak, and blueberry-lavender dressing

CHICKEN CAESAR SALAD 16

Crisp romaine, parmesan, caesar dressing, tomatoes and house made croutons

BBQ CHICKEN SALAD 16 GF

Mixed romaine and artisan spring mix, chopped bacon, shredded white cheddar, tomatoes, charred corn, bbq ranch dressing, crispy onions and sliced chicken

GRILLED SALMON SALAD* 18 GF

spinach, sliced strawberries, pecans, cherry tomatoes, red onions, herb goat cheese, and citrus vinaigrette

GREEK SALAD 16

Romaine lettuce, tomatoes, roasted red peppers, cucumber, feta cheese, kalamata olives, greek vinaigrette, sliced chicken, and crispy naan

OP 1906 BURGER* 13

8oz Burger patty, local cheddar cheese, arugula, tomato-onion jam

CLASSIC BURGER* 12

Bibb lettuce, tomatoes, sliced red onion, choice of american, cheddar, swiss, or provolone cheese
Add bacon, egg, or maytag cheese add 1

FARRO-MUSHROOM VEGGIE BURGER 11

Provolone, arugula, tomato, dijonnaise

SHERATON CLUB 11

Smoked ham, turkey, bacon, provolone cheese, lettuce, tomato, herb mayonnaise, toasted ciabatta

PULLED BBQ CHICKEN SANDWICH 12

Smoked chicken, brioche bun, local bbq sauce, creamy coleslaw, fresh pickles

GRILLED SALMON SANDWICH* 17

Herb goat cheese, paprika remoulade, tomato onion jam, mixed green, toasted ciabatta

GOURMET HAM AND CHEESE 11

Gruyère cheese, ham, bacon, creamy dijonnaise, toasted sourdough
Add a fried egg 1

FRENCH DIP 16

Slow roasted prime rib, toasted french baguette, swiss cheese, horseradish sauce and au jus

PASTRAMI REUBEN 12

Swiss cheese, sauerkraut, 1000 island dressing, toasted marble rye bread

BUFFALO CHICKEN WRAP 12

Crispy chicken tenders, house made wing sauce, chopped romaine, carrots, and blue cheese crumbles, ranch dressing, chipotle- cheddar tortilla

Entrées

GRILLED FILET* 30 GF

7 ounce filet of beef, white cheddar mashed potato, seasonal vegetables, red wine demi-glace

STEAK & FRITES * 25

12 ounce grilled KC strip, parmesan truffle french fries, and 1906 steak sauce

ROASTED VEGETABLE PASTA 14

Penne pasta tossed with creamy marinara, tomatoes, asparagus, squash, shaved parmesan
Add chicken 4, shrimp 8, or scallops* 10

PAN ROASTED SALMON* 24 GF

Saffron rice, grilled asparagus, mediterranean tapenade, citrus vinaigrette

SEARED SCALLOPS* MAC AND CHEESE 25

Seared scallops, orzo-crab mac and cheese, grilled broccoli, chives

BLACKENED SHRIMP 21

Dirty rice with chicken and sausage, creamy mushroom étouffée, scallions

HOME-STYLE MEATLOAF 20

White-cheddar mashed potatoes, seasonal vegetables, tomato-onion jam, red wine demi-glace

SMOKED HALF CHICKEN 20

BBQ baked beans, coleslaw and Sheraton Dark Horse Reunion Rye Whiskey Glaze

Split plate charge 3

An 18% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meat, seafood, our poultry may increase one's risk of food borne illness

GF Denotes Gluten Free Items. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present.