



bar & grille

All Day Menu

APPETIZERS

Chicken and Andouille Sausage Gumbo Served with rice and scallions 7.00

Soup of the Day Daily creation from fresh ingredients 6.00

Buffalo Chicken Wings Jumbo chicken wings, house made wing sauce, celery, and blue cheese 11.00

Petite Crab Cakes Paprika remoulade, pickled carrot and cucumber slaw 11.00

Hummus we Roasted red peppers, herbed goat, kalamata olives, sambal, and warm naan 10.00

Local Cheese Plate Cheeses selection of local cheeses, seasonal accompaniments, and lavash crackers 14.00

Quesadilla Chipotle-lime marinated chicken, mixed cheeses, salsa, guacamole, and sour cream 11.00

Seared Scallops* Fingerling hash, pancetta crisp, and roasted tomato aioli 12.00

Mixed Green Salad House made croutons, shredded white cheddar, tomatoes, cucumbers, and choice of dressing 6.00

Caesar Side Salad

Traditional dressing, tomatoes, house made croutons 6.00

ENTRÉE SALAD

Cobb Salad GF WB Crisp romaine, artisan blend lettuce, sliced chicken, red onion, bacon, blue cheese, egg, tomato, cucumber, avocado, and roasted garlic vinaigrette 15.00

OP 1906 Blue Salad* GF WB Mixed baby lettuce, sundried blueberries, maytag blue cheese, pecans, grilled flat iron steak, and blueberry-lavender dressing 17.00

Chicken Caesar Salad we Crisp romaine, parmesan, caesar dressing, tomatoes and house made croutons 15.00

BBQ Chicken Salad

Mixed romaine and artisan spring mix, chopped bacon, shredded white cheddar, tomatoes, charred corn, bbq ranch dressing, crispy onions and sliced chicken 15.00

Grilled Salmon Salad сг ив Spinach, sliced strawberries, pecans, cherry tomatoes, red onions, herb goat cheese, and citrus vinaigrette 18.00

Greek Salad wB

Romaine lettuce, tomatoes, roasted red peppers, cucumber, feta cheese, kalamata olives, greek vinaigrette, sliced chicken, and crispy naan 15.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

@2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.





SANDWICHES AND BURGERS

OP 1906 Burger* 8 oz burger patty, local cheddar cheese, arugula, tomato-onion jam 13.00

Classic Burger* Bibb lettuce, tomatoes, sliced red onion, choice of american, cheddar, swiss, or provolone cheese 12.00

Add bacon, egg, or maytag cheese 1.00

Farro-Mushroom Veggie Burger WB Provolone, arugula, tomato, dijonnaise 11.00

Sheraton Club Smoked ham, turkey, bacon, provolone cheese, lettuce, tomato, herb mayonnaise, toasted ciabatta 11.00

Pulled BBQ Chicken Sandwich Smoked chicken, brioche bun, local bbq sauce, creamy coleslaw, fresh pickles 12.00

Grilled Salmon Sandwich* Herb goat cheese, paprika remoulade, tomato onion jam, mixed green, toasted ciabatta 17.00

Gourmet Ham and Cheese Gruyère cheese, ham, bacon, creamy dijonnaise, toasted sourdough 11.00 Add a fried egg 1.00

French Dip Slow roasted prime rib, toasted french baguette, swiss cheese, horseradish sauce and au jus 16.00

Pastrami Reuben Swiss cheese, sauerkraut, 1000 island dressing, toasted marble rye bread 12.00

Buffalo Chicken Wrap Crispy chicken tenders, house made wing sauce, chopped romaine, carrots, and blue cheese crumbles, ranch dressing, chipotle-cheddar tortilla 12.00

ENTRÉES

Grilled Filet GF 7 ounce filet of beef, white cheddar mashed potato, seasonal vegetables and red wine demi-glace 30.00

Steak & Frites 12 ounce grilled KC strip, parmesan truffle french fries, and 1906 steak sauce 25.00

Roasted Vegetable Pasta Penne pasta tossed with creamy marinara, tomatoes, asparagus, squash, shaved parmesan 14.00

Add chicken 4.00 Add shrimp 8.00

Add scallops 10.00

Pan Roasted Salmon^{*} сғ wв Saffron rice, grilled asparagus, mediterranean tapenade, citrus vinaigrette 24.00

Seared Scallop* Mac and Cheese Seared scallops, orzo-crab mac and cheese, grilled broccoli, chives 25.00

Blackened Shrimp Dirty rice with chicken and sausage, creamy mushroom étouffée, scallions 21.00

Home-style Meatloaf White-cheddar mashed potatoes, seasonal vegetables, tomato-onion jam, red wine demi-glace 20.00

Smoked Half Chicken BBQ baked beans, coleslaw and Sheraton Dark Horse Reunion Rye Whiskey Glace 20.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

©2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.