

OP 1906

bar & grille

CHEF DE CUISINE  
MATT MOSS

EXECUTIVE CHEF  
SCOTT SKOMAL

# DINNER

## STARTERS

**Buffalo-Style Chicken Wings \$8**  
House made wing sauce, celery, blue cheese dressing

**Scallops Rockefeller \$8**  
Diver scallops, smoked bacon, fennel, herb cream

**Tuna Tartare \$8\***  
Sushi-grade ahi tuna, spiced chips, passion fruit-soy vinaigrette

**Crab Cake \$8**  
Served with corn and edemame succotash, roasted tomato vinaigrette

**Mixed Baby Green Salad \$6**  
Baby lettuce, roma tomato, cucumber, choice of dressing

**op1906 Blue Salad \$6**  
Dried blueberries, maytag blue cheese, toasted pecans, blueberry vinaigrette

**Caesar Salad \$6**  
Romaine lettuce, parmesan cheese, herb croutons

**Roasted Beet & Pear Salad \$7**  
Herb goat cheese, watercress, toasted hazelnuts, citrus vinaigrette

**Hummus \$7**  
Served with kalamata olives, roasted red peppers, herb goat cheese and warm flat bread

**Quesadilla \$7**  
Chicken or smoked pork, roasted red pepper, pico de gallo, sour cream

## STEAKS

**7oz. Center Cut Filet Mignon \$25**  
Fire grilled with caramelized shallots

**16oz. Bone-In KC Strip \$29**  
Fire grilled with steak butter

**7oz. Flat Iron \$22**  
Pan seared with cabernet demi-glace

**14oz. House Smoked Ribeye \$24**  
Fire grilled with steak butter

All steaks served with your choice of one side

## HOUSE SPECIALTIES

**Daily Feature- Market Price**  
Chef's daily creation made from seasonal ingredients  
Ask your server for details

**Winter Spice Crusted Salmon \$19**  
Shiitake mushroom polenta cake, sautéed zucchini, bourbon-blackberry reduction

**Shrimp and Grits \$18**  
Seared shrimp and scallops, cheddar grits, andouille sausage, cajun cream sauce, scallions

**Japanese 7 Pepper Crusted Mahi-Mahi \$17**  
Herbed jasmine rice, caramelized bok choy, orange buerre blanc

**Pan Roasted French Cut Chicken \$17**  
Parmesan risotto, grilled asparagus, natural pan jus

**American Kobe Meatloaf \$18**  
Roasted garlic mashed potatoes, green beans, red onion marmalade

**Grilled Pork Chop \$19**  
Roasted garlic mashed potatoes, sautéed green beans, Southern Comfort-ginger glaze

**Boulevard Stout Braised Short Ribs \$20**  
Macaroni and cheese, broccolini

**Butternut Squash Ravioli \$16**  
Roasted mushrooms, asparagus tips and caramelized onions with 5 spice butter sauce

## SANDWICHES AND BURGERS\*

**Grilled Ahi Tuna \$11\***  
Grilled sushi-grade tuna cooked medium, Asian slaw, wasabi aioli, toasted multi-grain wheat

**Sheraton Club \$10**  
Smoked turkey & ham, hickory smoked bacon, lettuce, tomato, fresh herb mayonnaise, toasted ciabatta

**Cuban Style Pulled Pork \$10**  
Marinated smoked pork, Swiss cheese, cured ham, pickles, roasted red pepper sauce, toasted ciabatta

**Mediterranean Chicken \$10**  
Artichoke pesto, provolone cheese, prosciutto, toasted multi-grain wheat

**Burger \$9**  
8 oz. house made burger, choice of cheese, lettuce, tomato, red onions, toasted brioche bun

**New York Burger \$10**  
8 oz. house made burger, pastrami, boursin cheese, yellow mustard, toasted onion bagel

All sandwiches served with fries. Substitute side mixed greens salad or seasonal fruit \$2

## SOUP

**Chef's Daily Soup \$4**  
Seasonal selection made fresh daily

**Chicken and Andouille Sausage Gumbo \$5**  
Served with white rice, scallions

## ENTRÉE SALADS

**op1906 Blue Salad \$14**  
Grilled flat iron steak, dried blueberries, blue cheese, toasted pecans, blueberry vinaigrette

**Caesar Salad \$13**  
Choice of chicken, shrimp or salmon, romaine lettuce, parmesan cheese, herb croutons

**Asian Chicken Salad \$12**  
Soy-sesame glazed chicken, scallions, peanuts, ginger-lime vinaigrette

## SIDES \$4

**Roasted Garlic Mashed Potatoes**  
**Parmesan Risotto**  
**Crispy Polenta Cake**  
**Homemade Macaroni And Cheese**  
**Grilled Asparagus**  
**Sautéed Green Beans**  
**Roasted Mushrooms**  
**Sautéed Broccolini**

An 18% gratuity will be added to parties of 8 or more.

\*Consuming raw or undercooked meat, seafood or poultry may increase one's risk of foodborne illness.

## WINE LIST

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

	Carafe	Bottle
<b>SPARKLING</b>		
Banfi Rosa Regale Brachetto d'Acqui	\$8	\$22
Kenwood Brut Yulupa Cuvee Sonoma NV	\$10	39
Moet & Chandon White Star Champagne NV		90
Domaine Chandon Brut Classic California NV		56
Perrier-Jouet Grand Brut Champagne NV		119

### SWEET WHITE/BLUSH

Listed from sweetest to least sweet

	Glass	Bottle
Beringer White Zinfandel California	\$6	\$22
Kendall-Jackson Riesling Vintner's Reserve California	8	30
Chateau Ste. Michelle Riesling Dr. Loosen Eroica Columbia Valley		60

### DRY LIGHT TO MEDIUM INTENSITY WHITE

Listed from mildest to strongest

Ecco Domani Pinot Grigio Venetie	\$7	\$26
Pepi Sauvignon Blanc California	7	26

### DRY MEDIUM TO FULL INTENSITY WHITE

Listed from mildest to strongest

Thierry and Guy Fat Bastard Chardonnay Vin de Pays d'Oc	\$8	\$30
Artesa Chardonnay Carneros		39
Mirassou Chardonnay California	7	28
Sonoma Cutrer Chardonnay Les Pierres Sonoma Valley		56

### DRY LIGHT TO MEDIUM INTENSITY RED

Listed from mildest to strongest

Penfolds Rawson's Retreat Shiraz/Cabernet South Eastern Australia		\$28
Alice White Cabernet Sauvignon Southeastern Australia	\$8	30
Mirassou Pinot Noir California	10	38
Red Rock Merlot California	9	34
Blackstone Reserve Merlot Sonoma	11.5	44
Frei Brothers Reserve Merlot Northern Sonoma	10	39
Marques de Riscal Rioja Reserva		48
Beaulieu Vineyard (BV) Signet Collection Cabernet Sauvignon Central Coast		28
Louis M. Martini Cabernet Sauvignon Sonoma County	9	40
MacMurray Pinot Noir California	13	50
Marques de Caceres Crianza-Rioja	8	30

### DRY MEDIUM TO FULL INTENSITY RED

Listed from mildest to strongest

Penfolds Thomas Hyland Shiraz Australia	\$9.5	\$36
Clos du Bois Cabernet Sauvignon Reserve Alexander Valley	16	64
Terra D'Oro Zinfandel Amador County	10	38
Jordan Cabernet Sauvignon Sonoma County		140

### PORT AND SHERRY

Listed from sweetest to least sweet

Harvey's Jerez NV - Bristol Cream Sherry	\$6	
Warre's Port Warrior NV	6	

### COFFEE DRINKS

**op1906 Coffee \$7** – Tommy Bahama Rum, Starbucks® Coffee, whipped cream and a splash of hazelnut Liqueur, served cold

**Italian Coffee \$7** – Amaretto Disaronno, Starbucks® Coffee, whipped cream and a splash of Frangelico

**Irish Coffee \$7** – Jameson Irish Whiskey, Starbucks® Coffee, whipped cream and a splash of Bailey's Irish Cream

OP 1906

bar & grille

MARTINIS

\$9.00

**opBlue** – Ciroc Vodka, Dry Vermouth and Blue Cheese Olives

**Pomegranate** – Kettle One Vodka, Poma Liqueur, Pomegranate Juice, Sour Mix and Club Soda

**Bomb Pop** – Absolut Citron Vodka, Razzmatazz, a Splash of Lime Juice, Lemonade and Cranberry Juice

**Southern Peach** – Absolut Citron Vodka, Peach Schnapps and Triple Sec

**Disco Daze** – Stolli Raspberry Vodka, Blue Curacao, Lemonade, Orange Juice and Cherry

**Fruitini** – Absolut Mandarin Vodka, Peach Schnapps, Sour Mix and Cranberry Juice

**opPunch** – Southern Comfort, Sloe Gin, Amaretto, Lime Juice, Orange Juice and Pineapple Juice

**Green Meanie** – Grey Goose Vodka, Midori, Orange Juice and Cranberry Juice

**Chocolate Martini** – Stolli Vanilla Vodka, Godiva Dark Chocolate Liqueur, Godiva White Chocolate Liqueur and Chocolate Syrup

**op1906 Cosmopolitan** – Absolut Mandarin Vodka, Triple Sec, Cranberry Juice and a Splash of Lime

**Caribbean Cosmopolitan** – Malibu Pineapple Rum, Malibu Coconut Rum, Triple Sec, Cranberry Juice and a Splash of Lemon and Lime

**Italian Cosmopolitan** – Kettle One Vodka, Amaretto Disaronno, Sour Mix and Cranberry Juice

### BOTTLED BEERS

#### Domestic \$3.50

Budweiser	Michelob Light
Bud Light	Michelob Ultra
Coors Light	Miller Genuine Draft
Michelob	Miller Lite

#### Specialty \$4.00

Shinerbock	Boulevard Pale Ale
Fat Tire	Boulevard Unfiltered Wheat
Rolling Rock	O'Douls
Smirnoff Ice	St. Pauli Girl - non-alcoholic
Sam Adams	

#### Import \$4.00

Corona	Heineken
Bass Pale Ale	Newcastle
Becks	Fosters
Becks Dark	Amstel Light
Harp	Guinness \$5.50

CHEF DE CUISINE, MATT MOSS  
EXECUTIVE CHEF, SCOTT SKOMAL



**Sheraton**  
**Overland Park**  
HOTEL  
AT THE CONVENTION CENTER