

OP 1906

bar & grille

CHEF DE CUISINE
MATT MOSS

EXECUTIVE CHEF
SCOTT SKOMAL

LUNCH

JUST TO START

Quesadilla \$7
Chicken or smoked pork, pico de gallo, sour cream

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

Smoked Chorizo Queso Dip \$6
Spicy chorizo, queso fresco, tri color chips

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

Hummus Platter \$7
House made hummus served with kalamata olives, roasted red peppers, herb goat cheese and warm flatbread

SIGNATURE SALADS

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

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

Cobb Salad \$12
Grilled chicken, smoked bacon, egg, avocado, tomato, onions, blue cheese crumbles, champagne vinaigrette

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

ENTRÉES

American Kobe Meatloaf \$12
Yukon gold potato purée, green beans, onion marmalade

"3 From the Sea" Pasta \$12
Shrimp, scallops, lump crab, linguine pasta, mushrooms, saffron-orange butter sauce

Roasted French Cut Chicken \$12
Parmesan risotto, asparagus, natural pan jus

Pan Seared Salmon \$14
Steamed jasmine rice, asparagus, vanilla-corn anglaise

PIZZAS

Grilled Chicken Pizza \$12
Artichoke pesto, roasted peppers, spinach, fresh mozzarella

Pepperoni Pizza \$11
Triple pepperoni, fresh mozzarella

Margherita Pizza \$10
Oven roasted tomatoes, fresh mozzarella

SANDWICHES AND BURGERS*

Crab Cake \$11
Lump crab, lettuce, tomato, lemon-herb mayonnaise, toasted brioche

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

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

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

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

Pastrami Reuben \$10
Thinly sliced pastrami, Swiss cheese, sauerkraut, 1000 island dressing, toasted rye

All sandwiches and burgers 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

SIDE SALADS

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

Caesar Salad \$6
Crisp romaine lettuce, parmesan cheese, herb croutons

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

Fresh Cut Fruit Of The Season \$6

BOTTOMLESS BEVERAGES

Pepsi and Dr. Pepper products \$2.75
Minute Maid lemonade
China Mist iced tea
freshly brewed
Starbucks® coffee

Assorted Republic of Teas® \$3.50/bottle

S. PELLEGRINO/ Sparkling natural mineral water. Bottled at the source, San Pellegrino Terme, Italy.
Small \$4.50
Large \$7.50

ACQUA PANNA/ Natural Spring water/ Bottled at the source in Tuscany, Italy.
Small \$4.50
Large \$7.50

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.



Sheraton
Overland Park

HOTEL
AT THE CONVENTION CENTER