

1862 RESTAURANT AND SALOON

APPETIZERS

Chicken Wings | 13

Prepared with a House Dry Rub, or your choice of Hot, BBQ, or Korean BBQ Sweet & Sour Spicy Sauce. Served with Ranch Dressing.

Spinach and Artichoke Dip | 14

Fresh Spinach, Artichoke Chunks, Parmesan and Cheeses. Baked and served with Tortilla Chips made fresh daily.

BBQ Pulled Pork Nachos | 14

Crispy Tortilla Chips, House-made Cheese Sauce, BBQ Pulled Pork, Jalapeno's and Shredded Jack-Cheddar Cheese.

Fried Calamari | 15

Fried Calamari served with Lemon Dill Caper Aioli Cream

SOUPS

French Onion Soup | 8

SALADS

Add grilled chicken for \$4 or grilled Salmon for \$10

Mixed Green Salad | 9

Caesar Salad | 10

Chopped Romaine Lettuce topped with Parmesan Crisp, Parmesan Cheese and Croutons. Served with Caesar dressing.

Spinach Salad | 11

Baby Spinach topped with Goat Cheese, sliced Green Apples, Dried Cranberries and Walnuts. Served with Champagne Apple Vinaigrette.

SANDWICHES

All Sandwiches are served with fries

Mark Twain Cheeseburger* | 16

Half pound gourmet burger patty topped with Lettuce, Tomato, Onion, Pickles and Cheddar Cheese on a Brioche Bun

Walley's Signature Prime Dip | 16

House-Sliced Prime Rib, Provolone Cheese, Sautéed Mushrooms and Onions. Served on a Hoagie Roll Served with Au Jus on the side.

Grilled Cheese | 12 Swiss, Provolone and

Cheddar Cheeses, melted between toasted Sourdough Bread.

Pulled Pork Sandwich | 15

Barbeque Pulled Pork on a Brioche Bun. and cole slaw.

Walley's Club | 15

Sliced Turkey, Sliced Tomato, Crisp Bacon, Lettuce and Mayo on whole wheat Bread.

ENTREES

Available after 5pm

1862 Beer-Battered Cod | 18

Wild Alaskan cod beer-battered with red ale Served with French fries and lemon caper aioli.

Herb Crusted Prime Rib* | 32

12oz cut of prime rib served with demi glaze, creamed horseradish sauce, roasted garlic mashed potatoes, and seasonal vegetables.

Lemon Pepper Grilled Salmon | 28

8oz Salmon seasoned with lemon pepper, grilled and topped with a Cajun alfredo sauce. Served with wild rice pilaf and seasonal vegetables.

Skirt Steak* | 25

A 6oz herb oil marinated skirt steak, on roasted red peppers, served with roasted garlic mashed potatoes and seasonal vegetables.

Filet Mignon* | 38

A pan-seared filet mignon topped with a brandy Marsala peppercorn cream sauce. Served with roasted garlic mashed and seasonal vegetables.

1862 Signature Slow-Braised Ribs | 23

A half-rack of ribs with your choice of Sweet Chipotle BBQ or Japanese Teriyaki with Tangy Wasabi Sauce. Served with French fries.

18% gratuity is added to parties of six or more.

**Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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HOUSE MADE DESSERT MENU

Blind Dog Coffee Chocolate Mousse \$9.50

Dense Chocolate Mousse with a Caramel, Oreo crumbles and Whipped Cream.

Tiramisu \$9.00

Classic Tiramisu cake.

Vanilla Crème Brulee \$9.50

An elevated version of this timeless classic.

AFTER DINNER DRINKS

Dessert Wines by the Glass

2014 Ferrari Carano Black Muscat ~ Russian River Valley | 8
2014 J. Lohr Late Harvest White Reisling ~ Arroyo Seco Monterey | 8

Cocktails

Chocolate Martini | 12

Copper Coffee | 11

*Vanilla Vodka, Butterscotch Schnapps, Baileys and Coffee,
topped with Whipped Cream*

White Russian | 8

Vodka, Kahlua and Cream

Ports

Graham's 10 Year Tawny | 10

Graham's Six Grapes Ruby | 8

Cognac

Remy Martin x.o. | 38

Hennessy v.s. | 13

Courvoisier v.s. | 10

Martell v.s.o.p | 9