

# 1862 RESTAURANT AND SALOON

## BREAKFAST

Served until 12 p.m. daily

### EGGS AND MORE

#### Breakfast Croissant Sandwich 8.50

Fresh croissant topped with two scrambled eggs, cheddar cheese and your choice of bacon, sausage or ham, served with breakfast potatoes

#### Eggs Your Way\* 9

Two eggs, breakfast potatoes, toast and your choice of bacon, sausage or ham

#### Traditional Eggs Benedict 11

Poached eggs, grilled Canadian bacon and hollandaise sauce, served on an English muffin with breakfast potatoes

#### Cowboy Breakfast\* 12

Three eggs, breakfast potatoes, a biscuit with country gravy and your choice of bacon, ham or sausage

#### Biscuits and Gravy\* 8.50

Two buttermilk biscuits topped with country gravy, served with two eggs and breakfast potatoes

#### 1862 Breakfast Burrito 8.50

Two scrambled eggs, cheddar jack cheese, potatoes, Ortega® green chiles, onions, bell peppers and salsa, wrapped in a flour tortilla and served with breakfast potatoes  
*Add bacon, sausage or ham for 1.50*

#### Country Fried Steak and Eggs\* 11.50

Country fried steak topped with our country gravy, served with two eggs, toast and breakfast potatoes

## FROM THE GRIDDLE

#### Buttermilk Pancakes 6.50

Three fluffy buttermilk pancakes served with whipped butter and warm syrup  
*Add bacon, sausage or ham and two eggs for 4*

#### French Toast 7.50

Texas toast dipped in a sweet, cinnamon vanilla batter and grilled to perfection, topped with powdered sugar and served with syrup  
*Add bacon, sausage or ham and two eggs for 4*

## OMELETS

#### Build Your Own Omelet\* 10

Three-egg omelet with your choice of three toppings, served with breakfast potatoes and toast  
*Add additional meats or cheeses for 1.50 each*  
*Add additional veggies for 1 each*  
*Egg white omelet option is also available.*

## TOPPINGS

Bacon	Spinach	Broccoli
Ham	Red Onions	Cheddar Cheese
Sausage	Green Onions	Swiss Cheese
Bell Peppers	Zucchini	Goat Cheese
Tomatoes	Portobello Mushrooms	Provolone Cheese

## SKILLETS

#### Genoa Skillet 10

Linguiça sausage mixed with green onions, bell peppers, bacon, potatoes, Ortega green chiles, pepper jack cheese and two scrambled eggs

#### Tahoe Skillet 9.75

Mushrooms mixed with tomatoes, red onions, spinach, potatoes, zucchini, broccoli, cheddar cheese and two scrambled eggs

## SIDES

Single Egg	1.50
White, Wheat or Sourdough Toast	1.50
Breakfast Potatoes	3
Fresh-Baked Cinnamon Roll	4.50
Fresh-Baked Scone	3.50
Bacon, Sausage or Ham	3.75
Biscuit and Gravy	3.75
Cup of Seasonal Fruit	3.75
French Fries	4.50
Onion Rings	6

## LUNCH

Served until 3 p.m. daily

## SOUPS

#### Soup of the Day Cup 4 | Bowl 7

Soup of the day prepared with seasonal ingredients

#### French Onion Soup Cup 4 | Bowl 8

House-made French onion soup topped with French baguette toast points and Swiss and provolone cheeses

## SALADS

#### Mixed Green Salad 6

Baby greens topped with cherry tomatoes, cucumbers and croutons, served with your choice of ranch, blue cheese, Caesar, balsamic vinaigrette, shrimp Louie or champagne apple vinaigrette dressing

#### Spinach Salad 8.50

Baby spinach topped with goat cheese, sliced green apples, dried cranberries and toasted walnuts, served with champagne apple vinaigrette  
*Add grilled chicken for 4*

#### Traditional Caesar Salad 7

Chopped romaine hearts topped with shaved Parmesan cheese and croutons, served with Caesar dressing  
*Add grilled chicken for 4*

#### Cobb Salad 11.50

Chopped romaine lettuce topped with tomatoes, a hard-boiled egg, bacon, ham, grilled chicken, avocado and blue cheese crumbles, served with your choice of ranch, blue cheese, Caesar, balsamic vinaigrette, shrimp Louie or champagne apple vinaigrette dressing

## SPECIALTY SANDWICHES

All sandwiches are served with French fries.

#### Club 10

Sliced turkey, sliced tomato, crisp bacon, lettuce and mayo on nine-grain bread

#### Turkey Apple Swiss Melt 11

Sliced turkey, crisp apple slices, Swiss cheese and cranberry mustard aioli on a croissant

#### Grilled Veggie Wrap 9.50

Grilled zucchini, Portobello mushrooms, roasted bell peppers, avocado, lettuce and crumbled goat cheese, wrapped in a tortilla

#### California Grilled Cheese 10

Sourdough bread crusted with garlic and Parmesan cheese, filled with cheddar and provolone cheeses, bacon, tomato and avocado

#### Harriet's French Dip 11

Sliced roast beef, mushrooms, caramelized onions and provolone cheese, served on a hoagie roll with au jus

#### Reuben 10

Thinly sliced corned beef, sauerkraut, Swiss cheese and Russian dressing, served on grilled marbled rye bread

#### Chicken Sandwich 9.50

Your choice of a blackened or grilled chicken breast or crispy fried chicken tenders with tomato, onion, lettuce, mayo and cheddar cheese on a bun

#### Patty Melt\* 10

Certified Angus Beef® patty topped with Swiss cheese and sautéed onions, served on grilled rye bread

#### Mark Twain Cheeseburger\* 10

Certified Angus Beef patty topped with lettuce, tomato, onion, pickles and cheddar cheese, served on a bun  
*Add avocado, bacon, caramelized onions, sautéed mushrooms or a fried egg for 1.50 each*

*Extra sauce or dressing is 50 cents each. 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.*

# 1862 RESTAURANT AND SALOON

## APPETIZERS

### **Chicken Wings 12**

Six traditional chicken wings prepared with a house dry rub or your choice of hot, barbecue or Korean barbecue sweet and sour spicy sauce, served with carrots, celery and ranch dressing

### **Spinach and Artichoke Dip 14**

Fresh spinach, artichoke chunks, Parmesan and cream cheeses, baked and served with fresh tortilla chips

### **Shrimp Cocktail 14**

Wild Mexican white shrimp served with wasabi avocado cocktail sauce

### **Fried Calamari 13**

Fried calamari served with lemon dill caper aioli

### **Crab and Tuna Tartare\* 14**

Blue crab and yellowfin tuna served with avocado and fried wontons topped with an orange ponzu teriyaki sauce and wasabi cream

### **Stuffed Jalapeños 11**

Four jalapeños stuffed with pepper jack cheese and bacon, wrapped in a wonton and served with ranch dressing

## SOUPS

### **Soup of the Day Cup 4 | Bowl 7**

Soup of the day prepared with seasonal ingredients

### **French Onion Soup Cup 4 | Bowl 8**

House-made French onion soup topped with French baguette toast points and Swiss and provolone cheeses

## SALADS

### **House Salad 7**

Mixed greens topped with cherry tomatoes, carrots, cucumbers and croutons, served with creamy balsamic vinaigrette

### **Caesar Salad 8**

Chopped romaine lettuce topped with Parmesan cheese, white anchovies and croutons, served with Caesar dressing

### **Fried Duck and Cashew Salad 14**

Shredded cabbage, mandarin oranges, dried cranberries and julienne carrots tossed in a sesame ponzu vinaigrette and topped with crispy teriyaki duck and cashews

### **Seafood Louie Salad 18**

A bed of fresh spinach and romaine lettuce topped with wild Mexican white shrimp, jumbo lump crab meat, a hard-boiled egg, grape tomatoes, cucumbers and chilled asparagus, served with house-made black olive avocado Russian dressing

### **Spinach Salad 8.50**

Baby spinach topped with goat cheese, sliced green apples, dried cranberries and toasted walnuts, served with champagne apple vinaigrette  
*Add grilled chicken for 4*

## BURGERS & SANDWICHES

All burgers and sandwiches are served with French fries.

### **Certified Angus Beef® Burger\* 13**

A half-pound, Certified Angus Beef patty topped with lettuce, tomato, onion and pickles on a brioche bun  
*Add cheese or bacon for 1*

### **Walley's Signature Prime Dip 16**

House-sliced prime rib, sautéed mushrooms and onions, served on a hoagie roll with au jus on the side

### **Pulled Pork Sandwich 16**

Barbecue pulled pork on a brioche bun served with fresh green apple cabbage slaw

### **Italian Meatball Sandwich 15**

Classic meatballs, fresh marinara sauce, bell peppers and onions on a sourdough French roll, topped with provolone and shredded Parmesan cheeses

### **1862 Philly Sandwich 16**

Sliced roast beef and a house-made bacon jalapeño smoked Gouda cheese sauce, served on a sourdough French roll

## HOUSE SPECIALTIES

### **1862 Beer-Battered Cod 14**

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

### **1862 Signature Slow-Braised Ribs 16**

A half-rack of your choice of sweet chipotle barbecue ribs or Japanese teriyaki ribs with tangy wasabi, served with French fries

### **White Truffle Macaroni and Cheese 14**

Macaroni and cheese made with three-year aged Vermont cheddar and smoked Gouda cheeses, topped with barbecue pulled pork

## ENTRÉES

Available after 5 p.m. daily

### **Lemon Pepper Grilled Salmon 28**

Salmon marinated in lemon pepper, grilled and topped with a warm fresh herb tomato vinaigrette, served with seven-grain wild rice pilaf and seasonal vegetables

### **Blue Cheese Crusted Top Sirloin\* 32**

A baseball cut top sirloin crusted with blue cheese, topped with a red wine demi-glace and served with roasted garlic mashed potatoes and seasonal vegetables

### **Filet Mignon\* 38**

Eight ounce, pan-seared filet mignon topped with a brandy Marsala peppercorn cream sauce and served with roasted garlic mashed potatoes and seasonal vegetables

### **Chicken Parmesan 26**

Penne pasta topped with a fried chicken breast and whole plum tomato marinara sauce sautéed with garlic, tomatoes, artichoke hearts and spinach, finished with grated Parmesan cheese

### **Linguini with Beef Tenderloins 26**

Beef tenderloins and linguini served with onions, celery and carrots in a classic tomato sauce and finished with a touch of cream

### **Herb Crusted Prime Rib\* 10 oz. 30 | 14 oz. 34**

A 10 or 14 ounce cut of roasted beef prime rib served with au jus and creamed horseradish sauce, roasted garlic mashed potatoes and seasonal vegetables