

1862 ROOM

FEED THE BODY

NOURISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.

BEGIN

Sautéed Shrimp with Lemon
avocado, arugula and teardrop tomatoes 16.00



Plantain Nachos
roasted corn and black bean salsa mojo grilled chicken
manchago cheese 11.00

Pan-Flashed Coastal Crab Cakes
blue crabmeat, spicy orange chili sauce
sautéed spinach 15.00

Skillet-Seared Potstickers
pork and vegetable gyoza, minted edamame
soy-ginger dipping sauce 12.50

Crispy Firecracker Calamari
thai sweet chili dip 12.00

Hummus with Toasted Pita
dressed greens and cracked olive salad 8.00

Flame-Grilled Sliders on Brioche*
two mini beef burgers with onion-tomato jam
aged cheddar 9.00

Island Spiced Chicken Wings
pineapple ginger dipping sauce 10.00

Daily Market Soup 7.00

Rich Old-Fashioned Tomato Soup
basil and low-fat greek yogurt 7.00



GREENS

Beefsteak Tomato Caprese Salad
fresh mozzarella, arugula, extra virgin olive oil 9.50



Confetti of Field Greens
fennel, mint, chives, and basil blended with
honey-grapefruit vinaigrette 9.00

Hearts of Romaine Caesar Salad
shaved parmesan, crunchy focaccia croutons 8.50
grilled jumbo shrimp 17.00 or chicken 15.00

Citrus Roasted Chicken Cobb Salad
smoked bacon, chopped egg, avocado, crumbled blue cheese,
tomato and balsamic vinaigrette 16.50

Sesame Seared Salmon Salad*
spinach, edamame, sweet teardrop tomatoes
pomegranate-soy dressing 17.00



ENTRÉES

Char-Grilled New York Sirloin Sofritto*
chive whipped potatoes, lemon-drizzled broccoli 34.00

Broiled Green Tea-Lacquered Salmon*
shiitake essence, pan-roasted sweet potatoes
sautéed spinach 29.00



Sesame Seared Yellow Fin Tuna*
pan roasted sweet potatoes and seasonal vegetables,
edamame-mint aioli 33.00

Steak Frites*
grilled tender aged top sirloin steak, lemon garlic butter
sea-salted hand cut french fries 27.00

Grilled Lemon Chicken Breast
almond raisin couscous, asparagus, gremolata,
red pepper sauce 25.00

Chef's Inspiration
our daily offering inspired by regionally farmed or
seasonally harvested products, priced daily

FAVORITES

Flame-Grilled Bacon Burger*
ground chuck with cheddar or swiss, onion, tomato and lettuce
choice of sea-salted hand cut French fries or arugula salad 15.50

Pressed Cuban Sandwich
roasted pork loin, shaved cure 81 ham, big eye swiss,
dill pickles, served with plantain chips. 15.00

All-Natural Roasted Turkey BLT
kemon mustard aioli on toasted whole grain bread
choice of sea-salted hand cut french fries or arugula salad 15.50



Chipotle Chicken Tacos
soft corn tortilla, shredded lettuce, pepper jack cheese,
roasted pepper, chipotle aioli, salsa and guacamole 14.00

FINALE

Warm Double-Chocolate Brownie
pecans, caramel and chocolate sauce, vanilla ice cream 7.50

Molten Chocolate Lava Cake
soft centered, served warm with vanilla ice cream 8.50

Berries of the Season 7.00



Mini Caramel Ginger Apple Crisp
vanilla bean ice cream 7.50

