



○ APPETIZERS

(gf) Spinach, Crab and Lobster Dip / 14
Gratinéed with Provolone & Parmesan Cheeses and Served with Corn Tortilla Chips.

Burrata / 14
Fresh Mozzarella with a Soft Center Served with Grilled Naan Bread, Lemon and Pepper Arugula, Apricot Preserves and Prosciutto.

Crispy Calamari and Shrimp / 16
Lightly Breaded and Fried then Tossed with Lemon, Fresh Parsley and Spices. Served with Red Sauce.

Grilled Corn Tamale Cakes / 14
Served with Elotes Sauce, Cotija Cheese, Pico, Cilantro, Avocado and Salsa Verde.

Garlic & Herb-Crusted Cheese Curds / 12
Classic White Cheddar Cheese Curds Fried Golden and Served with Ancho Ranch and Roasted Red Pepper Dipping Sauces.

Southeast Asian Chicken Dumplings / 14
Garlic Ginger Chicken and Vegetable Stuffed Wontons, Pan-Seared and Served with Soy Ginger Dipping Sauce.

Sushi Roll / 16
Spicy Lobster, Crab, Avocado Cream Cheese, Red Pepper and Fresh Herbs Wrapped with Toasted Sesame Sticky Rice and Seaweed. Tempura Fried and Served with Sweet Soy and Gochujang Sauces.

Roasted Onion and Toasted Pistachio Hummus / 12 (gf) if ordered with Corn Tortilla Chips
Roasted Pearl Onions, Toasted Pistachios, Parsley, Parmesan and Pistachio Oil. Served with Grilled Naan Bread and Fresh Celery.

(gf) Leawood's Smokin' Chicken Wings / 14
Smoked Chicken Wings, Kissed on the Grill and Tossed in your Choice of Sauce: Buffalo, Sweet and Smokey BBQ, Garlic Parmesan or Toasted Sesame. (\$1.50 Additional Charge for Multiple Sauce Combinations.)

(gf) Southwest Chicken Nachos / Small 14 / Large 16
Corn Tortilla Chips Smothered with Queso Blanco and Topped with Pulled Chicken, Mexican Pinto Beans, Cheddar and Monterey Jack Cheese, Tomato Pico, and Ancho Chili Crema.

○ ENTRÉE SALADS

(gf) Summer Greek Salad
Crispy Calamari 16 / Grilled Chicken 16 / Grilled Salmon 18
Harvest Greens Tossed with Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumber and Red Onion Tossed in a Greek Vinaigrette and Topped with Crispy Chickpeas.

(gf) Green Goddess Salad with Quinoa
Grilled Chicken 16 / Grilled Salmon 18 / Grilled Shrimp 18
Baby Arugula, Radish, Sweet Peas, Shaved Parmesan, Toasted Pistachios and Quinoa Tossed in our Herb Green Goddess Dressing.

Grilled Salmon Salad / 18
(gf) if ordered without Crostini
Harvest Greens, Apples, Goat Cheese, Strawberry-Pickled Fennel and Candied Almonds. Tossed in Strawberry-Champagne Vinaigrette.

Traditional or Jalapeño Caesar Salad
Crispy or Grilled Chicken / 16
(gf) if ordered without Croutons
Romaine Lettuce, Parmesan Cheese and Garlic Croutons, Tossed with Classic Caesar Dressing or Jalapeño Caesar Dressing.

○ HOUSE SOUP & SIDE SALADS

Chef's Soup of the Day
Cup / 6 Bowl / 8

Garden Salad / 8
(gf) if ordered without Croutons
Romaine Lettuce, Cucumber, Tomato, Carrots, Parmesan Cheese and Garlic Croutons. Served with your Choice of Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic, French or Strawberry-Champagne Vinaigrette.

Leawood's House Salad / 8
(gf) if ordered without Crostini
Harvest Greens, Apples, Goat Cheese, Strawberry Pickled Fennel and Candied Almonds. Tossed in Strawberry-Champagne Vinaigrette.

Traditional or Jalapeño Caesar Salad / 8
(gf) if ordered without Croutons
Fresh Chopped Romaine, Shaved Parmesan and Garlic Croutons. Choice of Tradtional Caesar Dressing or House-Made Jalapeño Caesar Dressing

○ MEMBER'S CHOICE

COMBINE THE FOLLOWING MENU ITEMS TO CREATE AN ALL GLUTEN-FREE DINING EXPERIENCE

PICK ONE	PICK TWO	
Grilled Salmon / 18	Brown Rice	Sautéed Sweet Peas
Grilled Herb Chicken Breast / 16	Kimchi Fried Rice	Broiled Broccolini
8 oz. Angus Top Sirloin / 24	Sautéed Green Beans	Baked Potato
Broiled Atlantic Cod / 16	Sautéed Baby Carrots	<i>Loaded, \$2.00 Additional Charge</i>
Grilled Portobello Mushroom / 14	Grilled Asparagus	Gluten-Free Pasta
		<i>\$2.50 Additional Charge</i>

O SANDWICHES, WRAPS, BURGERS & MORE

Leawood's 8 oz. Angus Burger / 13
Choice of Cheese; Optional Toppings for an Additional Charge of \$0.75 each: Sautéed Mushrooms, Caramelized Onions, Jalapeños, \$1.50 Smoked Bacon.

Nashville Hot Chicken Sandwich / 14
Crispy Fried Chicken Breast with “That Nashville Heat” on a Buttery Toasted Brioche Bun with Tangy Nashville Hot Aioli, Creamy Coleslaw and Pickles.

Philly Cheesesteak Hoagie / 14
Grilled Philly Steak with Peppers and Onions in a Toasted Hoagie Roll with Provolone and Swiss Cheese.

Smoked Turkey Sandwich or Panini / 13
Griddled Egg Bread and White Cheddar Cheese, Served with Roasted Red Pepper Marmalade.

B.L.A.S.T. Wrap or Sandwich / 18
Bacon, Lettuce, Avocado, Salmon and Tomatoes with Cilantro Garlic Aioli.

****ALL ABOVE SANDWICHES AND BURGERS CAN BE MADE ON GLUTEN-FREE BUNS FOR \$1.50 ADDITIONAL CHARGE ****

Chicken Gyro / 14
Warm Pita Filled with Sliced Chicken Gyro Meat and Topped with Baby Arugula, Kalamata Olive, Tomato, Onion, Tzatziki Sauce and Feta Cheese.

Thai-Style Po' Boy / Crispy Calamari 16 / Grilled Shrimp 18
Twist on a Creole Classic, Crispy Calamari or Grilled Shrimp Tossed with Baby Arugula, Bacon and Red Onion in Thai Chili Remoulade and a Butter-Toasted Hoagie Bun.

The Sloppy José / 14
Beef & Bacon Braised with Chilis, Mexican Beer and Ketchup Stuffed in a Butter-Toasted Hoagie Roll with Aged Manchego Cheese and Topped with Pickled Jalapeños and Red Onions.

Turkey Burnt Ends Sandwich / 14
Tossed in BBQ Sauce and Topped with Pepper Jack Cheese, Cole Slaw and Jalapeño Crisps on a Butter-Toasted Brioche Bun.

SIDE SELECTIONS INCLUDED FOR MENU ITEMS ABOVE: HOUSE CHIPS, HOUSE FRIES, TATOR TOTS \$2.00 ADDITIONAL CHARGE FOR: COTTAGE CHEESE, FRUIT CUP, ONION RINGS, SWEET POTATO FRIES

(gf) Pesto Chicken Pizza / 16
Creamy Garlic and Basil Pesto Sauce, Chicken and Balsamic-Marinated Tomatoes Topped with Mozzarella and Provolone Cheese. Finished with Balsamic Reduction and Prosciutto.

Poke Bowl / Choice of Grilled Shrimp or Yellowfin Tuna / 18 (gf) if ordered without Sesame Sauce
Sesame and Mirin Sushi Rice Topped with Cucumber, Tomato, Avocado, Edamame and Radish. Tossed in Roasted Sesame Sauce and Topped with Gochujang Aioli, Sweet Soy Reduction and Japanese Furikake.

Chicken Ramen / 18
Braised Chicken with Sautéed Bok Choy, Shiitake Mushrooms and Red Onions over Ramen Noodles Served in a Rich Miso Broth with a Soft-Boiled Egg.

(gf) Al Pastor Street Tacos / 16
Three Corn Tortillas Stuffed with Pineapple-Braised Pork and Topped with Fresh Slaw, Pickled Jalapeño, Red Onions, Cilantro and Cotija Cheese. Served with Cilantro Lime Rice and Salsa Verde.

Steak & Fries / 24
8 oz. Angus Top Sirloin Filet Grilled and Topped with Roasted Garlic Steak Butter and Caramelized Onions. Served with Fries.

Tijuana Tacos / Portobello Mushroom 14 / Chicken 16 / Atlantic Cod 16 / Shrimp 18
Shredded Lettuce, Tomato Pico, Pepper Jack Cheese and Cilantro Lime Sour Cream in Warm Flour Tortillas, Served with Spanish Brown Rice, Mexican Pinto Beans, Grilled Jalapeño and Lime.

Quesadilla / Vegetable 13 / Chicken 14 / Shrimp 16
Cheddar Jack Cheese, Tomato Pico and Charro Beans. Served with Sour Cream and Salsa.

Vodka Pasta / Chicken 18 / Shrimp 20
Chicken or Shrimp Sautéed with Shiitake Mushrooms, Grape Tomatoes and Red Onions Tossed in Creamy Tomato Vodka Sauce with Penne Pasta and Finished with Fresh Basil. Served with Garlic Bread.

O DINNER ENTRÉES

Roasted Beet-Glazed Faroe Island Salmon / 26
Served over Goat Cheese Whipped Potatoes and Garlic-Broiled Broccolini Topped with Horseradish Garlic Cream Sauce.

(gf) Olive Oil Seared Cobia / 30
Firm White Fish Seared and Served over Fingerling Potato and Pearl Onion Confit with Roasted Cremini Mushrooms and Roasted Garlic Emulsion Sauce.

(gf) Southern Comfort Duck Breast / 24
Seared Duck Breast Served over Smoked Cheddar Grits, Pepper Jack Cream Spinach with a Bourbon Peach Reduction.

(gf) 6 oz. Filet of Angus Beef Tenderloin / 34
Served with Butter-Whipped Potatoes, Grilled Asparagus and Roasted Garlic Compound Butter.

SERVED WEDNESDAY THROUGH SATURDAY AFTER 5 PM

(gf) Char-Grilled 20 oz. Bone-In Ribeye / 48
Served with Butter-Whipped Potatoes, Garlic-Broiled Broccolini and a Cabernet Veal Reduction.

Jerk Shrimp and Plantain-Stuffed Chicken Breast / 26
Served over Cotija-Whipped Potatoes, Sautéed Spinach, Peppers, and Onions with Jerk Coconut Cream Sauce.

Apple-Brined Tomahawk Pork Chop / 28
Grilled and Served with Bacon and White Cheddar Corn Spoonbread, Sautéed Peas & Pearl Onions and Apple Gastrique.