



## ○ APPETIZERS

### Roasted Chestnut and Bacon Dip / 12

**(gf) if ordered without Naan Bread**

A Winter, Creamy Cheese Dip of Local Chestnuts and Applewood Smoked Bacon. Served with Grilled Naan Bread and Corn Tortilla Chips.

### Asiago Cheese Stuffed Gnocchi / 14

Garlic Sautéed Shiitake Mushroom, Braised Chicken and Veal Demi-Glace with Shaved Parmesan and Herbs.

### Loaded Yukon Gold Potato Skins / 13

Crispy and Buttery Potato Skins Filled with Braised Pork Belly and Smoked Gouda Cheese. Served with Garlic and Herb Horseradish Cream along with Sweet and Tangy Ancho Crema.

### Garlic & Herb Crusted Cheese Curds / 12

Classic White Cheddar Cheese Curds, Fried Golden. Served with Ancho Ranch and Roasted Red Pepper Dipping Sauces.

### Southeast Asian Chicken Dumplings / 14

Garlic Ginger Chicken Stuffed Wontons, Pan Seared and Served with Soy Ginger Dipping Sauce.

### Roasted Carrot Hummus / 12

**(gf) if ordered without Naan Bread**

Served with Grilled Naan Bread and Fresh Celery and Green Goddess Greens.

### **(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 or Toasted Sesame. \$1.50 Additional Charge for Multiple Sauce Combinations.

### Southwest Chorizo Nachos / Small 14 / Large 16 Fire Braised Chicken Nachos / Small 12 / Large 14

Corn Tortilla Chips Smothered with Queso Blanco and Topped with Spanish Chorizo or Pulled Chicken, Mexican Pinto Beans, Cheddar and Monterey Jack Cheese, Tomato Pico, and Ancho Chili Crema.

## ○ ENTRÉE SALADS

### Maple-Brined Turkey Breast Salad | 18

Artesian Romaine Wedge, Tillamook Cheddar Cheese and Spiced Croutons. Tossed with a Pumpkin Caesar Dressing.

### **(gf) Green Goddess Salad / Grilled Chicken 16 / Grilled Salmon 18**

Baby Spinach, Cucumber, Hearts of Palm, Pumpkin Seeds, Edamame and Cilantro. Tossed with Green Goddess Dressing.

### Grilled Salmon Salad / 18

**(gf) if ordered without Crostini**

Served Over Harvest Greens with Apples, Goat Cheese, Strawberry Pickled Fennel and Candied Almonds. Tossed in Strawberry-Champagne Vinaigrette.

### Traditional Caesar or Pumpkin Caesar Salad / Crispy or Grilled Chicken / 14

**(gf) if ordered without Croutons**

Romaine Lettuce, Parmesan Cheese and Garlic Croutons, Tossed with Classic Caesar or Pumpkin Caesar Dressing.

## ○ HOUSE SOUP & SIDE SALADS

### Chef's Soup of the Day or Chili

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, Strawberry-Champagne Vinaigrette or French.

### 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.

### Caesar Salad / 8

**(gf) if ordered without Croutons**

Fresh Chopped Romaine Hearts with a Classic Caesar Dressing, Shaved Parmesan and Garlic Croutons.

## ○ MEMBER'S CHOICE

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

PICK ONE	PICK TWO	
Grilled Salmon / 17	Brown Rice	Sautéed Brussel Sprouts
Grilled Herb Chicken Breast / 14	Vegetable Stir-Fry Farro	Baked Potato
8 oz. Top Sirloin / 22	Sautéed Green Beans	<i>Loaded, \$1.50 Additional Charge</i>
Broiled Atlantic Cod / 16	Sautéed Baby Carrots	Gluten-Free Pasta
Grilled Portobello Mushroom / 13	Grilled Asparagus	<i>\$1.50 Additional Charge</i>

## ○ SANDWICHES, WRAPS, BURGERS & MORE

### **Jimmy's Italian Meat Grinder / 14**

Ground Italian Sausage and Angus Ground Beef Patty Griddled and Topped with Peppers, Onions and Gratinéed with Provolone Cheese. Served on a Toasted Hoagie Roll with Marinara Sauce.

### **Leawood's Burger / 12**

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 Bun with Tangy Nashville Hot Aioli, Creamy Coleslaw and Pickles.

### **Philly Cheese Steak Hoagie / 14**

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

### **Smoked Turkey Sandwich or Panini / 12**

Griddled Egg Bread and White Cheddar Cheese, Served with Roasted Red Pepper Marmalade.

### **Corned Beef Reuben / 14**

Shaved Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing. Served on Griddled Swirl Rye Bread.

### **Beef Bulgogi Wrap / 14**

Ginger and Soy Marinated Beef, Pickled Cucumbers and Carrots, Shredded Lettuce and Kimchi Fried Rice wrapped in a Warm Flour Tortilla.

#### **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**

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

### **The Big Country / 14**

Buttermilk Biscuit Topped with Black Forest Ham, Sausage Gravy and a Fried Egg.

### **Pozole Verde de Pollo / 16**

Braised Chicken, Hominy and Tomatillo Sopa Served with Manchego Cheese Polenta Cake and Warm Flour Tortillas.

### **(gf) Pork Belly Pizza / 18**

Roasted Garlic Crème Fraîche, Braised Pork Belly, Red Onions, Gruyere Swiss with Sea-Salted Baby Spinach and Balsamic Syrup.

### **Ginger Sesame Tuna Stack / 18**

Ahi Tuna Tossed with Avocado, Cucumber, Grape Tomato, Edamame and Radish, Stacked on top of Sesame and Mirin Sushi Rice. Served with a Sweet Soy Reduction, Gochujang Aioli and Japanese Furikake.

### **Quesadilla / Vegetable 12 / Chicken 14 / Shrimp 16**

Cheddar Jack Cheese, Tomato Pico and Mexican Pinto Beans. Served with Sour Cream and Salsa.

### **Kimchi Fried Rice Bowl / Chicken 16 / Beef 18**

Shiitake Mushrooms, Garlic, Red Onions and Kimchi Stir-Fried Rice. Served with Choice of Meat and Topped with Fried Egg, Scallions and Toasted Sesame Seaweed.

### **Steak and Fries / 22**

8 oz. Angus Top Sirloin Filet Topped with Griddled Mushrooms and Onions. Topped with Maître D' Butter and Served with House Fries.

### **Tijuana Tacos / Portobello Mushroom 13 / 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.

### **Angel Hair Pasta / Chicken 18 / Shrimp 20**

Chicken or Shrimp Sautéed with Shiitake Mushrooms, Grape Tomatoes and Red Onions Tossed in Roasted Garlic Broth and Finished with Fresh Basil. Served with Garlic Bread.

SERVED WEDNESDAY THROUGH SATURDAY AFTER 5 PM

## ○ DINNER ENTRÉES

### **(gf) Pistachio Crusted Salmon Filet / 26**

Served over Smoked Bacon and Gruyère Swiss Whipped Potatoes, Winter Root Vegetable Hash, Gingered Gastrique.

### **(gf) Miso Seared Scallops / 28**

Scallops Served with Scallion and Sesame Jasmine Rice, Garlic Wilted Spinach and Mirin Butter Sauce.

### **(gf) 6 oz. Filet of Angus Beef Tenderloin / 32**

Served with Butter Whipped Potatoes, Grilled Asparagus and Roasted Garlic Compound Butter.

### **(gf) Steak & Shrimp / 28**

8 oz. Angus Top Sirloin Filet and Garlic Sautéed Shrimp Served with Butter Whipped Potatoes and Grilled Asparagus.

### **Fried Buttermilk-Brined Free Range Chicken Breast / 24**

Free Range Chicken Breast Crispy Fried and Served over Buttery Mashed Potatoes, Sautéed Green Beans and Black Pepper Cream Gravy.

### **Garlic and Fennel-Brined Pork Chop / 24**

Served with Crawfish & Smoked Bacon Potato Hash and Veal-Braised Brussel Sprouts with Roasted Tomato and Fennel Compound Butter.

(gf) GLUTEN-FREE

COUNTRY CLUB OF LEAWOOD IS NOT A CERTIFIED GLUTEN-FREE ESTABLISHMENT.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.