

O APPETIZERS

Chestnut Bacon Dip / 14

(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.

Kimchi Arancini Balls / 14

Crispy Rice Filled with Scallion and Kimchi, Served with Toasted Sesame Sauce, Seaweed Salad, Wasabi Crema & Gochujang Aioli.

Sautéed Sugar Snap Peas and Burrata / 14

Baby Arugula Tossed with Pistachio Vinaigrette and Cranberry with Citrus Compote and Toasted Baguette.

Korean Bulgogi Fries / 14

Waffle Cut Sweet Potato Fries Topped with Beef Bulgogi, Kimchi, Cilantro, Toasted Sesame Seaweed and Gochujang Aioli and Wasabi Crema.

Lump Crab and Lobster Cakes / 18

Pan-Seared Heirloom Green Tomato and Southern Smoked Bacon with Corn Emulsion Topped with Cajun Remoulade Sauce and Crispy Jalapeño Bits.

Garlic and Herb-Crusted Cheese Curds / 12

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

Shrimp and Pork Belly Toast / 14

Chopped Shrimp, Ground Pork Belly, Bang Bang Sauce, Chive and Soy Reduction, Cilantro and Chili Pickled Carrots & Cucumbers.

Southeast Asian Chicken Dumplings / 14

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

Roasted Golden Beet and Toasted Walnut Hummus / 14 (gf) if ordered with Corn Tortilla Chips

arragon-Shallot Infused Oil, Brown Butter and Toasted Walnuts Roasted Golden Beets. Served with Grilled Naan Bread and Cucumber.

(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.)

Fire Braised 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.

O ENTRÉE SALADS

(gf) Country Brussel Sprout and Golden Beet Salad Oven-Roasted Turkey 18/ Grilled Chicken 16 / Broiled Cod 16

Shaved Brussel Sprouts, Bibb Lettuce, Roasted Golden Beets, Dried Cranberries, Toasted Walnuts and Goat Cheese Tossed in Maple Dijon Dressing.

Winter Caesar Salad with Maple Roasted Turkey Breast / 18 (gf) if ordered without Croutons

Romaine, Tillamook White Cheddar, Spiced Croutons, and Dried Cranberries Tossed in Chef's Winter Pumpkin Caesar Dressing.

(gf) Leawood's Burger Salad / 16

Chopped Romaine, Goat Cheese, Red Onion, Tomato and Almonds with Choice of Dressing; Ranch, Honey Mustard, Balsamic, Blue Cheese or French. Choice of Cheese; Optional Toppings for an Additional Charge of \$0.75 each: Sautéed Mushrooms, Caramelized Onions, Jalapeños, \$1.50 Smoked Bacon.

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

O HOUSE SOUP & SIDE SALADS

Chef's Soup of the Day or Chili

Cup / 6 Rowl / 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 Traditonal Caesar Dressing or House-Made Jalapeño Caesar Dressing.

O MEMBER'S CHOICE

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

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

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 **

Italian Meatball Grinder / 16

House-Made Italian Meatballs, Tomato Marinara, Parmesan and Provolone Cheese, Chili Flakes and Basil Pesto Spread on a Toasted Hoagie Roll.

Roasted Turkey Breast Pumpkin Caesar Wrap / 16

Romaine Lettuce, Tillamook White Cheddar Cheese, Spiced Croutons and Dried Cranberries Tossed with Chef's Winter Pumpkin Caesar Dressing.

Classic Corned Beef or "Not So Classic"

Turkey Reuben / 16 Swiss Cheese, Sauerkraut and Thousand Island Dressing on Toasted Rye Bread.

Blackened or Crispy-Fried Atlantic Cod Sandwich / 14

Served on a Butter Toasted Brioche Bun with Shredded Lettuce, Pickle, Tomato and Red Onion with Cajun Remoulade Sauce.

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) Chicken and Bacon Garlic Parmesan Pizza / 18

Creamy Garlic Parmesan Sauce, Chicken, Apple Wood Smoked Bacon, Marinated Tomatoes and Shiitake Mushrooms Topped with Mozzarella, Provolone and Parmesan Cheeses.

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.

Dan Dan Noodles / 18Spicy Ginger-Soy Beef, Chili Peanut Sauce, Baby Bok Choy, Carrots, Cucumbers, Cilantro, Toasted Peanuts and Noodles. Served with a Soft-Boiled Egg.

Down Home Meatloaf / 16

Smothered with Home-Style Brown Gravy and Served over Buttery Mashed Potatoes and Sautéed Green Beans.

Steak Diane / 24

Grilled 8 oz. Angus Top Sirloin Filet and Topped with Garlic Mushroom Gravy and Served with Choice of Fries or Mashed Potatoes.

Beef Bulgogi Lettuce Wraps / 16

Beef Bulgogi, Kimchi Fried Rice, Pickled Carrot and Cucumber Wrapped in Bibb Lettuce. Served with Fried Wonton Strips and Toasted Sesame and Gochujang Sauces.

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.

Bang Bang Pasta / Braised Chicken 18 / Crispy Shrimp 20

Angel Hair Pasta Sautéed with Grape Tomatoes and Red Onion in Creamy Garlic and Chili Scampi Sauce and Topped with Crispy Thai Chili Shrimp or Braised Chicken. Served with Garlic Bread.

O DINNER ENTRÉES

(gf) Pomegranate Glazed Faroe Island Salmon / 26

Served over Gruyere Cheese Dauphinoise Potato and Garlic-Roasted Broccolini Topped with Toasted Walnut, Apple and Shaved Brussel Sprout Salad.

(gf) Olive Oil Roasted Halibut / 32

Served with Sweet Corn Polenta Cake, Toasted Chestnut and Cranberry Sautéed Spinach Topped with Citrus Butter Sauce and Shaved Prosciutto.

Peking Duck Breast / 30

Orange Marinated Duck Breast Pan-Seared and Served over Lemongrass and Ginger Risotto with Sesame Sautéed Brussel Sprouts, Orange Glaze and Soy Reduction Sauces.

SERVED WEDNESDAY THROUGH SATURDAY AFTER 5 PM

(gf) 6 oz. Filet of Angus Beef Tenderloin / 34

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

(gf) Char-Grilled 20 oz. Bone-In Ribeye / 48

Served with Butter-Whipped Potatoes, Garlic-Broiled Broccolini and a Cabernet Veal Reduction.

Garlic and Rosemary Roasted Chicken Breast / 26

Served over Parmesan and Truffle Gnocchi with Sautéed Sugar Snap Peas and Natural Jus.

(gf) Chipotle Chili Molasses Tomahawk Pork Chop / 28

Grilled and Served with Cotija-Whipped Potatoes, Roasted Pearl Onions and Baby Carrots. Topped with Sweet Corn Lime Emulsion and Sweet Pepper Pickled Leeks.