

Appetizers

Garlic Bread – pesto, roasted garlic, parmesan cheese	5
Calamari – lightly fried, spicy romesco sauce, lemon oregano aioli	10
NEW Crispy Shrimp – tossed with Sriracha cream and served with agradolce sauce	12
NEW Grilled Salmon Kabobs (gf) – wild rice, zucchini, yellow squash, tomato remoulade	10
NEW Crab Wontons – sweet thai chile sauce	10
Goat Cheese Bruschetta – goat cheese, marinated tomatoes, caramelized onions, sun-dried tomato, kalamata olive tapenade, red pepper relish	12
Pan Seared Scallops (gf) – Sriracha cream sauce and fresh pineapple	14

Small Plates

NEW Fish & Chips Sandwich – crispy mahi, spring mix, tomato, remoulade sauce, french fries	12
NEW Short Rib Sliders – braised beef, pepper jack cheese, chipotle BBQ sauce, coleslaw	10
NEW Tacos (gf) – (2) choice of beef or fish, cabbage, mango salsa, remoulade sauce, and rice	10
NEW Southwest Chicken Wrap – romaine lettuce, tomato, red onion, pickled jalapeño, chipotle ranch, salsa	10

Salads

Wood Fired Salmon (**)(gf) – Atlantic salmon, fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette	15
NEW Spicy Cobb (gf) – romaine, ham, turkey, bacon, tomato, mozzarella cheese, chipotle ranch	14
Grilled Chicken (gf) – mixed greens, apples, pears, goat cheese, spiced pecans, cranberries, pomegranate vinaigrette	14
Viva, Spinach, or Caesar (gf)	side 5.5 entrée 10

Pasta

Add chicken 4, shrimp 6, salmon 8. Gluten free pasta is available, please ask.

Angel Hair Pasta – extra virgin olive oil with lemon, heirloom cherry tomatoes, fresh basil, garlic, thyme jus	12
NEW Spicy Vegetable – bow tie noodles, mixed vegetables, thyme jus tossed in a spicy tomato garlic broth	14
Spaghetti – house-made red sauce, parmesan (add meatballs 3 or Italian sausage 4)	12
Bow Tie – chicken, crimini mushrooms, roasted garlic, fontina cream	18
Alfredo – creamy alfredo sauce, fettuccine	15

Chef Created House Favorites

Lasagna	Grilled Salmon (**)(gf)	Chicken Parmesan	Paulo's Chicken Salad	Chilean Sea Bass (**)(gf)
fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, house-made red sauce	canadian atlantic salmon, roasted new potatoes, red onion, sautéed spinach, béarnaise butter	breaded chicken breast, choice of fettuccine alfredo or spaghetti with red sauce, light garlic tomato goat cheese sauce	mixed greens, mozzarella, tomatoes, artichoke hearts, avocado, coconut fried chicken, honey mustard dressing	served with parmesan risotto, grilled asparagus, and a fresh herb and garlic tomato broth
16	22	18	14	32

Chicken

NEW Herbed Grilled Chicken Breast (gf) – crispy red potatoes, spinach, roasted tomatoes, gorgonzola cheese, and a balsamic glaze	16
Marsala – sautéed chicken breast, crimini mushrooms, angel hair pasta, marsala wine demi-glace	19
Piccata – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce	18

Seafood

Grilled Tilapia (**)(gf) – wild rice, mixed vegetables, orange mango reduction (blackened on request)	18
NEW Tilapia Scaloppini (**)(gf) – wild rice, spinach, crimini mushrooms, lemon, capers, and a white wine garlic sauce	18
Pecan Crusted Salmon (**)(gf) – wild rice, carrots and leeks, orange chardonnay sauce	23

Pork & USDA Choice, Hand Cut Beef

NEW Bone-in Pork Chop (**)(gf) – yukon gold potatoes, marinated mixed vegetables, garlic thyme jus 16oz	24
NEW Braised Beef Short Ribs (**)(gf) – herbed red skin mashed potatoes, braised carrots, and green beans	22
Grilled Filet Mignon (**)(gf) – whipped potatoes, green beans with bacon, red peppers, chianti demi-glace 6oz (add gorgonzola 4)	28
NEW Kansas City Strip (**)(gf) – yukon gold potatoes, asparagus, béarnaise butter 12oz	30

Stone Oven Pizza or Flatbread (your choice)

NEW Vegetable – goat cheese cream sauce, marinated tri-colored peppers, mushrooms, tomatoes, yellow squash, and zucchini (add chicken 4)	14
Margherita – house-made basil pesto, mozzarella, roma tomatoes, caramelized onions	16
NEW Sausage – chipotle cream base with mozzarella cheese, Italian sausage, roasted mushrooms, red pepper relish, and marinated tomatoes	17
Pepperoni – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	17
Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	18
Seasoned Beef Tenderloin – chianti demi-glace, mozzarella, roasted mushrooms, rosemary	18



(**) – consuming raw or undercooked items may increase your risk of a foodborne illness

(gf) – gluten free. gluten free substitutions can be made on several selections, please ask. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible.

White Wines

Chardonnay

William Hill Chardonnay	8	30
Clos du Bois Chardonnay	9	34
Hess Select Chardonnay	9.5	38
Bread and Butter Chardonnay		38
Kendall Jackson Chardonnay	11	42
Sonoma Cutrer Chardonnay		56
La Crema Chardonnay		58

Pinot Grigio

Stella Pinot Grigio	7.5	28
Centine Pinot Grigio/Sauvignon Blanc/Chardonnay		34

Sauvignon Blanc

Fernlands Sauvignon Blanc		30
Bonterra 'Organic' Sauvignon Blanc	9.5	36
Matua Sauvignon Blanc	9.5	36

Interesting Whites

Beringer White Zinfandel	7	26
Chateau St. Michelle Riesling	7.5	28
Jacob's Creek Moscato	8	30

Sparkling

LaMarca Prosecco		10
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Featured Wines

Ecco Domani Pinot Grigio

Complex wine with notes of citrus and exotic fruit. Delicate floral and tropical fruit aromas of pineapple, passion fruit, and mango. Finishing with fresh pear notes.

10 38

Chateau Ste Michelle Rosé

Fresh and lively wine, offering bright aromas of watermelon, raspberry, and lemon, with flavors of wild strawberry, citrus zest, and hints of melon. Soft and flavorful on the palate with a long crisp finish.

8 30

1000 Stories

Zinfandel

Exotically fruity with an enticing floral character, full-bodied, almost-sweet wine starts with a complex bouquet of black currant, cedar and ripe black cherry. It continues on the palate with ripeness and concentration, without a lot of tannin.

44

Dark Horse Big Red Blend

Big personality, deep flavors of dark berry and black current, plush tannins, long finish.

7.5 28

19 Crimes Red Blend

Dark berry fruits, a strong vanilla aroma, and flavors of chocolate and cedar spice.

9 34

Cigar Box Malbec

Rich flavors of plum and blackberry, with a soft silky finish.

10 38

Torrebruna Sangiovese

Silky tannins frame flavors of dried strawberries, plums, violet, and red cherries. Robust and balanced.

8.5 30

Beringer Brothers Bourbon Barrel Aged Red Wine Blend

Lush flavors take the wine and bourbon on an adventure intertwined with blackberries, plums, and cassis. The bourbon notes lift the boldness level up a notch, depositing hints of char, smoke and caramel chewiness.

48

*** Sundays & Mondays all wine bottles are 1/2 Price! ***

(Not valid on holidays or with any other promotion.)

Red Wines

Cabernet Sauvignon

Cellar #8 Cabernet Sauvignon		28
William Hill Cabernet Sauvignon	8.5	32
Carnivor Cabernet Sauvignon	9.5	38
Louis Martini Cabernet Sauvignon	11	42
Josh Cabernet Sauvignon		46
J. Lohr Estate Cabernet Sauvignon		48
Charles Krug Cabernet Sauvignon		74
Simi 'Landslide' Cabernet Sauvignon		82

Pinot Noir

Mirassou Pinot Noir	7.5	28
Hob Nob Pinot Noir	9	34
BV Costal Pinot Noir	10	38
Kenwood Russian River Pinot Noir		48

Interesting Reds

Placido Chianti	7	26
Alexander Valley 'Temptation' Zinfandel	8	30
Trivento Malbec	9	34
Castello Banfi Chianti Classico		42

Merlot

Columbia Crest Grand Estates Merlot		28
Blackstone Merlot	8.5	32

Shiraz / Sirah

Jacob's Creek Shiraz	7.5	28
Black Opal Shiraz Cabernet Sauvignon	8	30

5 Course Wine Dinners



August 27th – Wines of Australia/New Zealand

September 17th – Seven Falls, Washington

October 22nd – Prophecy

December 3rd – Bourbon Barrel Aged Wines

Our Wine Dinners are 5 different courses, specially paired by our chef to bring out the best qualities of both the food and the wine from the region or style specific to that Wine Dinner.



Reservations Required for Wine Dinners



Join our Kansas City Originals Rewards program and receive points for every dollar spent. Complete the sign-up form. Ask your server and get your card today to add points for today's purchase.

Plan your next party or special event with us. Special pan pricing for groups of 15 or more for pick up, delivery, or full service catering.

