



○ APPETIZERS

**(gf) Baked Crawfish Dip / 12**  
A Taste of Louisiana with Spiced Crawfish Tails, Green Chilis and Sun-Dried Tomatoes Baked in a Trio of Cheeses and Served with Corn Tortilla Chips.

**Fried Pasta / 14**  
Spaghetti Noodles, Italian Pancetta, Parmigiano Reggiano and our House Vodka Sauce. Rolled and Breaded then Served with more Vodka Sauce.

**Spicy Lobster and Crab Cakes / 16**  
Jalapeño, Lobster and Lump Crab Meat, Pan Seared and Served with Sriracha Aioli.

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

**KC Smoked Brisket Rangoons / 14**  
Smoked Brisket and Savory Cheese-Filled Wontons, Golden Fried and Served with Mustard BBQ Dipping Sauce.

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

**Cauliflower Hummus / 12**  
**(gf) if ordered with Corn Tortilla Chips**  
Classic Israeli-Style Hummus Topped with Roasted Cauliflower, Caramelized Onions, and Drop Peppers. Served with Grilled Naan Bread and Fresh Vegetables.

**(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.

**(gf) Southwest Chorizo Nachos / Small 14 / Large 16**  
**Fire Braised Chicken Nachos / Small 14 / Large 16**  
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

**Char-Crusted Argentinian Yellowfin Tuna Salad / 20**  
**(gf) if ordered without Char Crust**  
Baby Arugula, Chard and Kale Tossed with Cucumber, Red Onion, Sweet Peppers and Avocado in a White Balsamic Vinaigrette with Garlic and Parsley Chimichurri Sauce.

**(gf) Summer Salad / Grilled Chicken 16 / Grilled Salmon 18 / Grilled Shrimp 18**  
Cucumbers, Tomatoes, Red Onions and Romaine Tossed in Preserved Lemon Vinaigrette. Topped with Feta Cheese.

**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.

**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 / 18	Brown Rice	Garlic Broiled Broccolini
Grilled Herb Chicken Breast / 16	Kimchi Fried Rice	Baked Potato
8 oz. Angus Top Sirloin / 22	Sautéed Green Beans	<i>Loaded, \$2.00 Additional Charge</i>
Broiled Atlantic Cod / 16	Sautéed Baby Carrots	Gluten-Free Pasta
Grilled Portobello Mushroom / 13	Grilled Asparagus	<i>\$2.50 Additional Charge</i>

○ 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 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 / 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.

.....  
**Mexican Beef Birria Tacos / 16**  
Two Tortillas Dipped in Consommé and Stuffed with Braised Beef, Fresh Cilantro, Tomato, Onion, Manchego and Cotija Cheeses. Griddled and Served with Spanish Rice and Smoked Chiles Consommé.

**Cornmeal Fried Catfish / 16**  
Smoked Cheddar Cornmeal Polenta, Bacon and Garlic Sautéed Green Beans and Jalapeño Tartar Sauce.

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

**(gf) Caprese-Style Pizza / 18**  
Grape Tomatoes, Garlic, Basil, Italian Tomato Sauce and Fresh Mozzarella. Finished with a Balsamic Reduction.

**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.

**Thai Red Curry Bowl / Chicken 16 / Shrimp 18**  
Shiitake Mushrooms, Red Bell Pepper and Onion in a Rich Coconut Red Curry Broth with Choice of Jasmine Rice or Rice Noodles.

**Churrasco Steak / 22**  
8 oz. Angus Top Sirloin Filet Grilled and Basted with Argentinian Chimichurri and Served with Verde Poblano Rice.

**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.

**Vodka Pasta / Chicken 16 / Shrimp 18**  
Sautéed with Shiitake Mushrooms, Red Onions and Spinach. Tossed with Angel Hair Pasta in our Tomato Vodka Cream Sauce and Served with Garlic Bread.

○ DINNER ENTRÉES

**Miso-Broiled Salmon Fillet / 26**  
Served over Sesame Scallion Jasmine Rice and Garlic Ginger Green Beans with Thai Pickled Cucumber.

**(gf) Grilled Moroccan Rubbed Lamb Rack / 32**  
Served over Basil and Mint Couscous with Grilled Summer Squash. Topped with Harissa-Braised Tomato Compote.

**(gf) Char-Crusted Yellowfin Tuna / 32**  
Served with Wasabi Whipped Potatoes, Garlic-Broiled Broccolini, Mirin Butter Sauce and Sweet Soy Reduction.

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

**Pork Cuban Wrap / 14**  
Braised Pork, Black Forest Ham, Swiss Cheese, Pickles and Garlic Mustard Wrapped in a Tortilla and Panini Pressed.

**Smoked Pork Burnt End Sandwich / 14**  
Served on a Martins Potato Bun Topped with Pepper Jack Cheese and Jalapeño Pickled Red Onions and our House BBQ Sauce.

**The Mega Melt / 18**  
Two Seasoned and Grilled 6 oz. Angus Burgers with Swiss Cheese and Classic American Cheese, Griddled Onions and Thousand Island Dressing Between Griddled Rye Bread.  
**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 \*\***

SERVED WEDNESDAY THROUGH SATURDAY AFTER 5 PM

**(gf) Grass Fed Free Range Local KC Buffalo Ribeye / 48**  
12 oz. Steak Grilled and Served with Balsamic and Thyme-Roasted Yukon Gold Potatoes and Parsley Sautéed Baby Carrots. Topped with Shiitake Mushrooms and Port Wine Compound Butter.

**Cajun Creole-Stuffed Free Range Chicken Breast / 24**  
Stuffed with Crawfish and Tasso Ham. Served over Jambalaya-Style House-Made Fettucini Pasta and Garlic-Broiled Broccolini. Topped with Cajun Corn Cream Sauce.

**Char Sui Grilled Pork Chop / 26**  
Served with Kimchi Fried Jasmine Rice, Garlic-Broiled Broccolini and Sweet Soy Reduction.