

**STARTERS**

	\$ Price
<b>Tater Tots</b> <i>Pepper jack stuffed, served with honey mustard &amp; ketchup.</i>	9
<b>Calamari</b> <i>8 oz, hand-breaded and fried. Served with caper aioli &amp; cocktail sauce.</i>	12
<b>Spinach Artichoke Dip</b> <i>Made with our house-made cream sauce &amp; served with corn tortilla chips.</i>	12
<b>Ahi Tuna</b> •gf <i>Thinly sliced, sushi grade tuna, flown in daily. Served with arugula, pickled ginger &amp; tamari soy glaze.</i>	17

**SALADS** - Side salad available with purchase of meal \$6

+ chicken \$5 • salmon \$7 • tuna salad \$6 shrimp \$9 • ahi tuna \$12	
<b>Traditional Salad</b> <i>Fresh cut mixed greens, house-made cornbread croutons, Old Smoke House bacon, cucumber, egg, tomato, choice of dressing.</i>	10
<b>Brussels Sprout Salad</b> •gf <i>Thinly shaved, raw Brussels sprouts, arugula, goat cheese, dried cherries, pecans, brown butter vinaigrette.</i>	12
<b>Caesar Salad</b> <i>Romaine, house-made cornbread croutons, Grana Padano cheese, creamy Caesar vinaigrette.</i>	10

*Dressings: Buttermilk Ranch, Honey Mustard, Caesar, Bleu Cheese, Citrus Vinaigrette, Brown Butter Vinaigrette*

**SOUP** Cup / bowl 5 / 7

<b>Tomato Bisque</b> •gf	
<b>Soup of the Day</b> <i>Sunday: Tortilla Monday: New Orleans Red Bean Tuesday: Steak and Vegetable Wednesday: Baked Potato •gf Thursday: Tortilla Friday: Navy Bean with Ham Saturday: Baked potato •gf</i>	

**Cup / Bowl of Soup + Side Salad** 12 / 14

**SANDWICHES**

<b>Tuna Salad</b> <i>Steamed sushi grade tuna, classically prepared cold with mayo, celery, &amp; red onion on honey wheat bread.</i>	14
<b>Gourmet Grilled Cheese</b> <i>Cheddar, havarti, Brie, avocado, tomato &amp; honey wheat bread. Served with tomato bisque.</i>	12
<b>Grilled Chipotle Chicken</b> <i>Butterflied &amp; grilled chicken breast, topped with pepper jack cheese, avocado, arugula, tomato &amp; chipotle sauce. Served on daily house-made brioche bread.</i>	13
<b>Turkey Apple Brie</b> <i>Layered, smoked turkey breast, Old Smoke House bacon, Granny Smith apple &amp; Brie. Served on daily house-made French baguette.</i>	13
<b>Prime Rib</b> <i>Shaved to order prime rib, caramelized onion cream cheese spread &amp; au jus. Served on daily house-made French baguette.</i>	19

•gf = gluten free

**BURGERS**

<b>Veggie Burger</b> <i>Artichokes, rice, black beans, corn, onion, avocado &amp; house-made brioche bread.</i>	13
<b>Parkway Cheeseburger</b> <i>Tillamook cheddar, bibb lettuce, tomato, onion, pickle &amp; house-made brioche bread.</i>	13

**ENTREES**

<b>Gourmet Mac and Cheese</b> <i>Three cheese blend of cheddar, pepper jack, and cream cheese. Cavatappi pasta topped with bread crumbs. Served with Caesar salad. - Add chicken \$5 or jumbo lump crab \$12</i>	16
<b>Prairie Farms Pork Chop, 16 oz.</b> •gf <i>Cooked in our wood-fired oven, served with dill coleslaw &amp; roasted maple glazed sweet potatoes. Finished with an apple bourbon glaze.</i>	26
<b>Creekstone Ribeye, 14 oz.</b> •gf <i>Marinated, served with rustic mashed potatoes &amp; roasted mushroom medley with spinach &amp; goat cheese.</i>	35
<b>Prime Filet, 8 oz.</b> •gf <i>Cooked in our wood-fired oven, served with seasonal vegetable &amp; rustic mashed potatoes.</i>	44
<b>Norwegian Salmon, 8 oz.</b> •gf <i>Cold water salmon, short grain brown rice, seasonal vegetable &amp; ponzu sauce.</i>	26
<b>Ahi Tuna, 6 oz.</b> •gf <i>Sesame encrusted Hawaiian Ahi tuna, sticky rice, arugula &amp; ginger vinaigrette. Served with tamari soy sauce.</i>	36
<b>Baby Back Ribs</b> <i>Wood-fired, number one grade pork. Full rack. House-made BBQ sauce. Served with dill coleslaw &amp; seasoned fries.</i>	27
<b>Roasted Chicken</b> •gf <i>Half chicken, brined &amp; wood-fired. Served with rustic mashed potatoes &amp; seasonal vegetable.</i>	21
<b>Cilantro Lime Shrimp</b> •gf <i>Six wood-fired jumbo shrimp on a bed of cilantro lime rice, served with house-made black beans &amp; salsa.</i>	25

**DESSERTS**

<b>Cinnamon Roll Bread Pudding</b>	10
<b>Cast Iron Brownie</b>	12
<b>Key Lime Pie</b>	10
<b>Seasonal Dessert</b> (Ask your server)	

**SIDE ITEMS**

- All side items are gluten free	<b>6 each</b>
Seasoned Fries	
Rustic Mashed Potatoes	
Roasted Mushroom Medley with Spinach & Goat Cheese	
Roasted Maple Glazed Sweet Potatoes	
Dill Coleslaw	
Short Grain Brown Rice	
Cilantro Lime Rice	
Cous Cous	
Campari Tomatoes	
Seasonal Vegetable (Ask your server)	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



## PARKWAY COCKTAILS

\$ Price

<b>Cosmopolitan</b> <i>Grey Goose Le'citron, orange curaçao and cranberry.</i>	<b>11</b>
<b>The Last Word</b> <i>Tom's Town McElroys Corruption gin, green Chartreuse, Luxardo Maraschino liqueur and lime juice.</i>	<b>12</b>
<b>Apricot Mule</b> <i>Apricot infused Tito's vodka with ginger beer.</i>	<b>10</b>
<b>The Hemingway Mojito</b> <i>Muddled mint and lime, brown sugar simple syrup, Bacardi white rum, and prosecco.</i>	<b>11</b>
<b>Lady Ella</b> <i>Rosemary and pear infused gin, Domaine De Canton ginger liqueur, and cranberry juice.</i>	<b>12</b>
<b>The King of Swing</b> <i>Mean Mule Pure Agave Spirit, St. Germain elderflower liqueur, Aperol, fresh grapefruit, and a splash of lime.</i>	<b>12</b>
<b>Parkway Sangria</b> <i>Choice of red or white.</i>	<b>10</b>

## BEER

Budweiser **5**  
 Bud Light **5**  
 Miller Light **5**  
 Coors Light **5**  
 Michelob Ultra **5**  
 BLVD Wheat **6**  
 BLVD Pale Ale **6**  
 BLVD Tank 7 **7**  
 Freestate Ad Astra **6**  
 KC Bier Co. Dunkel **6**  
 Corona **6**  
 Stella **7**  
 Martin City Hardway IPA **6**  
 Martin City Alchemy Coffee Stout **6**  
 Magners Irish Cider **6**

**INTERESTED IN WINE?  
 ASK FOR OUR WINE MENU.**



## SPIRITS

### Vodka

Absolut **8**  
 Belvedere **9**  
 Bombora **7**  
 Chopin **10**  
 Restless Spirits Duffy's Run **7**  
 Grey Goose **9**  
 Grey Goose Cherry Noir **9**  
 Grey Goose Le' Citron **9**  
 Grey Goose Le' Poivre **9**  
 Ketel One **9**  
 Prairee Original Cucumber **7**  
 Reyka **7**  
 Stolichnaya **8**  
 Tom's Town Eli's Strongarm **7**  
 Tito's **7**

### Rum

Bacardi **7**  
 Captain Morgan **7**  
 Myers's Dark **7**  
 Rumhaven Coconut **7**  
 Sailor Jerry's Spiced **7**

### Tequila

Sauza Blanco **7**  
 Chamucos Blanco **7**  
 Chamucos Reposado **7**  
 Don Julio Blanco **9**  
 Don Julio Reposado **10**  
 Don Julio 1942 **25**  
 Tres Agaves Anejo **9**  
 Tres Agaves Blanco **8**  
 Tres Agaves Reposado **8**  
 Mean Mule 100% Agave Spirit **9**

### Gin

Bombay Sapphire **9**  
 Rieger Gin **9**  
 Hendrick's **10**  
 Lifted Spirits Gin **9**  
 Tom's Town McElroys Corruption **8**  
 Restless Spirits Builder's **9**  
 Tanqueray **8**  
 Tanqueray No. 10 **10**  
 Uncle Val's Botanical Gin **8**

### Scotch

Balvenie 12 **12**  
 Bruichladdich Classic Laddie **16**  
 Chivas Regal **9**  
 Dalwhinnie 15 **22**  
 Dewar's White Label **7**  
 Dewar's 12 **9**  
 Glenlivet 12 **12**  
 Johnny Walker Black **9**  
 Johnny Walker Blue **40**  
 Johnny Walker Red **8**  
 Macallan 12 **15**  
 Macallan 12 Double Cask **18**  
 Macallan 18 **40**  
 Oban **15**  
 Talisker **15**

### Whiskey

Basil Hayden's **12**  
 Booker's Bourbon **13**  
 Buffalo Trace **8**  
 Bulleit Bourbon **8**  
 Bulleit Rye **8**  
 Corsair Ryemageddon **10**  
 Crown Royal **8**  
 Four Roses Yellow Bourbon **7**  
 Jack Daniel's **8**  
 Jack Daniel's Single Barrel **12**  
 Jameson **8**  
 Jim Beam **7**  
 Jefferson Reserve **8**  
 Knob Creek **8**  
 Maker's Mark **8**  
 Rieger Whiskey **8**  
 Templeton Rye **9**  
 Tom's Town Pendergast's Royal Gold **10**  
 Red Breast **14**  
 Restless Spirits Sons Of Erin **9**  
 Weller Reserve **7**  
 Wild Turkey Rare Breed **9**  
 Woodford Reserve **9**

# PARKWAY

**JOIN US THURSDAY-SATURDAY  
 FOR LOCAL LIVE MUSIC!**

Visit [www.parkwaykansascity.com](http://www.parkwaykansascity.com) for this week's lineup.