# PARKWAY

## STARTERS & SOUPS

**Tater Tots** Stuffed with pepper jack cheese & served with honey mustard & ketchup. **9** 

Chicken Tenders Three pieces, hand-breaded & fried. Served with fries, BBQ sauce & honey mustard. 12

Spinach Artichoke Dip Made with our house-made cream sauce & served with corn tortilla chips. 12

Ahi Tuna •gf Thinly sliced sushi grade tuna, flown in daily from Hawaii. Served with arugula, pickled ginger & tamari soy glaze. 17

Tomato Bisque · Soup of the Day (See below) 6

#### PARKWAY CHOOSE TWO 12

Half sandwich / Salad / Soup

Sandwiches Tuna Salad Gourmet Grilled Cheese (full) Turkey Apple Brie

Prime Rib +\$3

**Salads**Parkway
Brussels Sprout
Caesar

**Soups**Tomato Bisque
Soup of the Day

- Add a side of seasoned fries \$3

#### SOUP OF THE DAY 6

Sunday - Braised Ribeye Chili Monday - New Orleans Red Bean Tuesday - Steak and Vegetable Wednesday - Baked Potato •gf Thursday - Tortilla Friday - Navy Bean with Ham Saturday - Steak and Vegetable

SALADS - Add a Parkway salad or Caesar salad with purchase of a meal for \$6

- Add chicken \$5 • salmon \$7 • tuna salad \$6 • shrimp \$9 • ahi tuna \$12

Parkway Salad Mixed greens, cornbread croutons, smokehouse bacon, cucumber, egg, tomato, & choice of dressing. 10

Brussels Sprout Salad Thinly shaved raw Brussels sprouts, arugula, goat cheese, dried cherries, pecans & brown butter vinaigrette. 12

Caesar Salad Romaine, cornbread croutons, Grana Padano cheese, & creamy Caesar vinaigrette. 12

Fried Chicken Club Salad Chopped chicken, mixed greens, smokehouse bacon, cucumber, egg, tomato, avocado, & choice of dressing. 15

Southwest Chicken Salad Blackened chicken, mixed greens, corn, cilantro, black beans, avocado, tortilla strips & chili-lime vinaigrette. 15

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

### **SANDWICHES & BURGERS**

Tuna Salad Steamed sushi grade tuna, classically prepared cold with mayo, celery, & red onion on honey wheat bread. 14

Gourmet Grilled Cheese Cheddar, havarti, Brie, avocado, & tomato on honey wheat bread. Served with a cup of tomato bisque. 12

Grilled Chipotle Chicken Pepper jack cheese, avocado, arugula, tomato & chipotle sauce on daily house-made brioche bread. 13

Turkey Apple Brie Layered, smoked turkey breast, smokehouse bacon, Granny Smith apple & Brie on a house-made French baguette. 13

Prime Rib Shaved to order prime rib with caramelized onion cream cheese. Served on French baguette with au jus. 19 Half sandwich \$13

Veggie Burger Artichokes, rice, black beans, corn, onion, & avocado on house-made brioche bread. 13

Parkway Cheeseburger Tillamook cheddar, bibb lettuce, tomato, onion, & pickle on house-made brioche bread. 13

## **ENTREES** - Dinner portions available upon request

Chicken Tender Platter Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce & honey mustard. 16

Gourmet Mac and Cheese Cheddar, pepper jack, & cream cheese blend topped with bread crumbs & served with a Caesar salad. 14

- Add chicken \$5 • jumbo lump crab \$12 • bacon \$2

Baby Back Ribs Half rack of wood-fired, number one grade pork ribs, covered in house-made BBQ sauce & served with seasoned fries. 15

Cilantro Lime Shrimp •gf Four wood-fired jumbo shrimp on a bed of cilantro lime rice. Served with seasonal vegetable & salsa. 18

Rustic Oven-Grilled Salmon, 8 oz. •gf Fresh cold water salmon with butter & lemon. Served with seasonal vegetable. 22

Wood-Fired Rainbow Trout Prepared blackened or with herbed tarragon butter. Served with cous cous. 21

Ahi Tuna, 4 oz. •gf Thinly sliced with sticky rice, avocado, campari tomatoes, arugula & ginger vinaigrette. Served with tamari soy sauce. 24

Roasted Chicken •gf Half chicken, brined & wood-fired. Served with rustic mashed potatoes. 18

Prairie Farms Pork Chop, 8 oz. •gf Cooked in our wood-fired oven & finished with an apple bourbon glaze. Served with dill coleslaw. 16

Hawaiian Creekstone Ribeye, 12 oz. •gf Prepared in a pineapple soy marinade & served with rustic mashed potatoes. 26

Prime Filet, 8 oz. •gf Cooked in our wood-fired oven & topped with honey butter. Served with rustic mashed potatoes. 39

## DESSERTS

Cinnamon Roll Bread Pudding 10 · Cast Iron Brownie 12 · Key Lime Pie 10 · Seasonal Dessert (Ask your server)

## SIDE ITEMS 5 each

Seasoned Fries • Rustic Mashed Potatoes • Roasted Mushroom Medley • Roasted Maple Glazed Sweet Potatoes • Dill Coleslaw Cilantro Lime Rice • Cous Cous • Campari Tomatoes • Seasonal Vegetable (Ask your server)

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



#### STARTERS & SOUPS

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Tomato Bisque · Soup of the Day (See below) 6

SOUP & SALAD COMBO

Choose from the options below.

Salads Soups

Parkway Tomato Bisque Brussels Sprout Soup of the Day

Caesar

SOUP OF THE DAY

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Tuesday - Steak and Vegetable Wednesday - Baked Potato •gf

Thursday - Tortilla

Friday - Navy Bean with Ham

Saturday - Steak and Vegetable

SALADS - Add a Parkway salad or Caesar salad with purchase of a meal for \$6

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Parkway Salad Mixed greens, cornbread croutons, smokehouse bacon, cucumber, egg, tomato, & choice of dressing. 10

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Prairie Farms Pork Chop, 16 oz. •gf Wood-fired & finished with an apple bourbon glaze. Served with dill coleslaw & sweet potatoes. 26

Hawaiian Creekstone Ribeye, 12 oz. •gf Pineapple soy marinade. Served with rustic mashed potatoes & seasonal vegetable. 33

Prime Filet, 8 oz. •gf Wood-fired & topped with honey butter. Served with rustic mashed potatoes & seasonal vegetable. 44

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

## 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 Modelo Especial 6 Stella **7** Martin City Hardway IPA 6 Magners Irish Cider 6 Rotating Seasonal Option

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

Chamucos Blanco 7 Chamucos Reposado 7 Espolon Reposado 8 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

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

Bombay Sapphire 9

Rieger Gin 9

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 14 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 Barrell 12 lameson 8 Jim Beam 7 lefferson Reserve II 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 for this week's lineup.