

PARKWAY

LUNCH
Lunch served until 4:00 PM.

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

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)

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

•gf = gluten free

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**

SOUP & SALAD COMBO 14	
Choose from the options below.	
Salads Parkway Brussels Sprout Caesar	Soups Tomato Bisque Soup of the Day

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**
- 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

- Chicken Tender Platter** Hand-breaded & fried. Served with seasoned fries, dill coleslaw, BBQ sauce & honey mustard. **17**
- Gourmet Mac and Cheese** Cheddar, pepper jack, & cream cheese blend topped with bread crumbs & served with a Caesar salad. **16**
- Add chicken \$5 • jumbo lump crab \$12 • bacon \$2
- Baby Back Ribs** Full rack, number one grade pork ribs covered in house-made BBQ sauce. Served with seasoned fries & dill coleslaw. **27**
- Cilantro Lime Shrimp** .gf Six wood-fired jumbo shrimp on a bed of cilantro lime rice, served with seasonal vegetable & salsa. **25**
- Rustic Oven-Grilled Salmon, 8 oz.** .gf Fresh cold water salmon with butter & lemon. Served with seasonal vegetable & cous cous. **26**
- Wood-Fired Rainbow Trout** Prepared blackened or with herbed tarragon butter. Served with cous cous & seasonal vegetable. **24**
- Ahi Tuna, 6 oz.** .gf Thinly sliced with sticky rice, avocado, campari tomatoes, arugula & ginger vinaigrette. Served with tamari soy sauce. **36**
- Roasted Chicken** .gf Half chicken, brined & wood-fired. Served with rustic mashed potatoes & seasonal vegetable. **21**
- 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**

DESSERTS

- Cast Iron Brownie** **12** • **Key Lime Pie** **10** • **Seasonal Dessert** (Ask your server)

SIDE ITEMS **6 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)

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PARKWAY COCKTAILS

\$ Price

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

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

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	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
Jameson	8
Jim Beam	7
Jefferson Reserve	11
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.

BRUNCH

Sat & Sun until 3pm

EATS

Biscuits & Gravy 9

Two homestyle biscuits with cream gravy or sausage gravy.

The Classic 10

2 eggs any style served with a choice of bacon, ham or sausage with our seasoned home fries. Choice of biscuit or white or wheat toast.

Build Your Own: Breakfast Skillet 12

- 1. Choice of bacon, sausage, or ham.*
- 2. Choice of 2 eggs, any style.*
- 3. Choice of toppings: potatoes, peppers, onions, jalapeños, mushrooms, gravy, pepper jack cheese, cheddar cheese.*
- 4. Choice of biscuit or white or wheat toast.*

Parkway Chicken & Waffles 15

Our fried chicken tenders on top of a crispy waffle with honey butter and grade A maple syrup.

extras

Single Biscuit & Gravy *cream or sausage gravy* 5

Seasoned Home Fries *potatoes & peppers* 5

Bacon *2 pieces* 3

Sausage *2 patties* 3

Eggs *2 eggs any style* 3

Single Waffle *honey butter & maple syrup* 7

Homemade Cinnamon Roll *sugar-glazed* 6

Sausage Gravy 3

SIPS

Mimosa 5 -or- BOTTOMLESS \$9

Sparkling wine with your choice of orange juice, grapefruit juice, pineapple juice or peach puree.



Bloody Mary 5

Vegetable-infused vodka and gluten-free Bloody Mary mix.

Hold The Champagne 3

Just plain juice. Choice of orange, grapefruit, cranberry, or pineapple.

25% OFF BOTTLES OF WINE ON SUNDAYS