

**STARTERS**

- CHILLED GULF SHRIMP** six jumbo shrimp, house-made rémoulade, zesty cocktail sauce. **21**
- SMOKED NORWEGIAN SALMON** toast points, chef's chive dip. **16**
- SPINACH-ARTICHOKE DIP** fiery roasted tomato salsa, sour cream, hand-cut corn tortilla chips. **15**
- PARKWAY TATER TOTS** pepper jack stuffed, with house honey mustard & ketchup. **10**
- GRILLED ARTICHOKE** gf - halved, grilled & served with rémoulade. Limited availability. **12**
- TOMATO BISQUE** **6**
- Add to Parkway or Caesar salad: chicken \$5 • steak \$8 • salmon \$8
- PARKWAY SALAD** warm cornbread croutons, Smokehouse bacon, egg, carrot, Campari tomato, buttermilk garlic dressing. **9**
- CAESAR SALAD\*** grated Grana Padano, thick-cut cornbread croutons, romaine, Caesar dressing. **9**

**ENTRÉE SALADS**

- HAWAIIAN AHI** gf - sesame-crusting highest grade Yellowfin tuna, fresh mango, avocado, arugula, mixed greens, Parkway vinaigrette. **28**
- SWEET PEANUT CHICKEN** grilled chicken, jicama, tortilla strips, carrot, corn, mixed greens, honey-lime vinaigrette, sweet peanut sauce. **17**
- THAI STEAK & NOODLE** marinated tenderloin, noodles, arugula, mango, tomato, carrot, avocado, peanuts, basil, mint, Thai chili vinaigrette. **25**
- EMERALD KALE & CHICKEN** gf - chopped grilled chicken, kale, cabbage, fresh herbs, peanut vinaigrette, Grana Padano. **17**
- Dressings:* blue cheese, buttermilk garlic, honey mustard, honey-lime vinaigrette, Parkway vinaigrette, mustard vinaigrette, peanut vinaigrette, Thai chili vinaigrette

**HANDHELDS** - All served with seasoned fries. **Gourmet Grilled Cheese is served with tomato bisque.**

- PARKWAY CHEESEBURGER\*** Creekstone Farms local beef, Tillamook cheddar, bibb lettuce, tomato, onion, pickle. **17**
- THE VEGGIE BURGER** beet, black bean, plum, & sweet potato-based patty, Havarti, lettuce, tomato, onion, pickle, mustard, mayo, tamari glaze. **18**
- HICKORY BURGER\*** applewood-smoked bacon, Tillamook cheddar, onion, hickory sauce. **17**
- CRISPY FRIED CHICKEN SANDWICH** buttermilk-battered fried chicken, Havarti, mayo, mustard vinaigrette-dressed kale. **17**
- PRIME DIP SANDWICH** shaved prime rib, caramelized onion cream cheese, creamy horseradish sauce, au jus. **18**
- GOURMET GRILLED CHEESE** cheddar, Havarti, Brie, avocado, tomato on honey-wheat bread with tomato bisque. **15**

**ENTRÉES**

- OVEN-ROASTED SALMON FILLET\*** gf - pan-seared & hearth-finished fillet, mashed potatoes, seasonal vegetable. **28**
- WOOD-FIRED RAINBOW TROUT** butterflied & blackened, mushroom medley, dill coleslaw. **26**
- SESAME-CRUSTED AHI TUNA** gf - 6 oz. sushi grade Yellowfin tuna flown in daily from Hawaii, sushi rice, avocado, tamari glaze. **30**
- CAST IRON MAC & CHEESE** cheddar, pepper jack & cream cheese, oven-baked with breadcrumbs, Caesar salad. **17**  
 - Add chicken \$5 • steak \$8 • BBQ pork \$5
- CHICKEN TENDER PLATTER** hand-breaded tenders, fries, hickory sauce, honey mustard. **17**
- HERB-ROASTED CHICKEN** half chicken with crushed herbs & sweet apricot glaze, mashed potatoes. **25**
- SLOW-COOKED RIBS** full rack of highest grade pork from Denmark, oven roasted, tossed in house BBQ sauce, fries, dill coleslaw. **34**
- PLAZA PRIME FILET\*** gf - 8 or 10 oz. prime grade tenderloin filet, mashed potatoes, seasonal vegetable. **55/65**

**SIDE ITEMS** **6 each** - Add a Parkway side salad or Caesar side salad with purchase of a meal for \$6

- Seasonal Vegetable - gf • Braised Red Cabbage - gf • Creamy Corn • Dill Coleslaw • Seasoned Fries • Mushroom Medley  
 Mashed Potatoes - gf • Sweet Potato Fries • Grilled Artichoke - gf +\$2

**DESSERTS** listed in our wine menu.

20% gratuity applied to parties of 8 or more.  
 For parties of 10 or more, we kindly request no split checks.

gf = gluten free

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

Ask if we can make your dish gluten-friendly.

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**HICKORY BURGER\*** applewood-smoked bacon, Tillamook cheddar, onion, hickory sauce. **18**

**PRIME RIB SANDWICH\*** shaved-to-order medium-rare prime rib, caramelized-onion cream cheese, creamy horseradish sauce, au jus. **21**

**GOURMET GRILLED CHEESE** cheddar, Havarti, Brie, avocado, tomato on honey-wheat bread with tomato bisque. **15**

**ENTRÉES**

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- Add chicken \$5 • steak \$8 • BBQ pork \$5

**HERB-ROASTED CHICKEN** half chicken with crushed herbs & sweet apricot glaze, loaded baked potato. **25**

**SLOW-COOKED RIBS** full rack of highest grade pork from Denmark, oven roasted, tossed in house BBQ sauce, fries, dill coleslaw. **34**

**BONE-IN PORK CHOP\*** apple-bourbon glazed & seared, braised red cabbage, mashed potatoes. **31**

**PRIME RIB\*** gf - slowly roasted on the bone in our wood-burning oven, loaded baked potato, seasonal vegetable. **48**

**PLAZA PRIME FILET\*** gf - 8 or 10 oz. prime grade tenderloin filet, loaded baked potato, seasonal vegetable. **55/65**

**SIDE ITEMS** **6 each** - Add a Parkway side salad or Caesar side salad with purchase of a meal for \$6

Seasonal Vegetable - gf • Braised Red Cabbage - gf • Creamy Corn • Dill Coleslaw • Seasoned Fries • Mushroom Medley  
Mashed Potatoes - gf • Sweet Potato Fries • Loaded Baked Potato +\$2 • Grilled Artichoke - gf +\$2

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## DRINKS

## HAPPY HOUR

**Daytime, Mon-Fri:** 3 p.m. - 7 p.m.  
**Late Night, Every Night:** 10 p.m. - 1 a.m.  
*(Kitchen closes at 12 a.m.)*

See wine book for specials.

### SPECIALTY COCKTAILS

- PARKWAY CHAI SANGRIA** *Louisburg Chai-Spiced Apple Cider, E&J Brandy, red wine, cranberry juice, orange juice, maple syrup.* 10
- SPICED APPLE PEAR SANGRIA** *Louisburg Apple Cider, Skyy Pear Vodka, white wine, lemon juice, maple syrup.* 10
- FALL... BUT MAKE IT FASHION** *Jim Beam, orange juice, pumpkin spice, rhubarb bitters, Luxardo syrup.* 12
- (P)RX PAINKILLER** *Pusser's British Navy Rum, pineapple, orange, coconut, nutmeg.* 13
- THE RACHEL** *Union Horse Rider Vodka, pickle brine, lemon juice, simple syrup, Campari, grapefruit bitters. Served up.* 11
- ESPRESSO MARTINI** *Tito's Handmade Vodka, espresso, Kahlúa.* 10
- CHOCOLATE-TINI** *Tito's Handmade Vodka, Kahlúa, Godiva Dark, Godiva White Chocolate Liqueur, scoop of ice cream.* 10

### PARKWAY CLASSICS

- FIG OLD FASHIONED** *Fig & vanilla bean-infused bourbon, maple simple syrup, black walnut bitters. Served on the rocks.* 13
- NORTHERN LIGHTS** *Tito's Handmade Vodka, Chambord, St. Germain, lime juice.* 11
- PAMA PALOMA** *Tres Agaves Añejo Tequila, Pama, lime juice, honey peppercorn syrup, a splash of soda.* 11
- SON OF A FISK** *Named for the master behind the best Bloody Mary you've ever had. Zing Zang & Jeff's unique vodka — infused with sun-dried tomatoes, garlic, green beans, celery, dill pickles & a pinch of jalapeño for a little kick.* 10

### BEER

- Budweiser 5
- Bud Light 5
- Miller Lite 5
- Coors Light 5
- Michelob Ultra 5
- BLVD Wheat 6
- BLVD Pale Ale 6
- BLVD Tank 7
- BLVD Calling IPA 6
- Blue Moon 6
- Freestate Ad Astra 6
- KC Bier Co. Dunkel 6
- Modelo Especial 6
- Stella 6
- Martin City Hardway IPA 6
- Rotating Seasonal Option (ask your server)



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

### SPIRITS - Rocks, neat and standard pours are 1.5 oz.

#### Vodka

- Belvedere 10
- Grey Goose 10
- Grey Goose Le Citron 10
- Ketel One 9
- Pinnacle 6
- Prairie Original Cucumber 7
- Rider 7
- Tito's 8
- Tom's Town 7

#### Gin

- Bombay Sapphire 9
- Gilbey's 6
- Restless Spirits Builder's 9
- Tanqueray 8

#### Whiskey

- Basil Hayden's 12
- Buffalo Trace 8
- Bulleit Bourbon 9
- Bulleit Rye 9
- Crown Royal 8
- Jack Daniels 8
- Jameson 8
- Jefferson Reserve 14
- Jim Beam 7
- J.T.S. Brown Bourbon 6
- Maker's Mark 9
- Weller Reserve 7
- Woodford Reserve 11

#### Rum

- Bacardi 8
- Cruzan White 6
- Captain Morgan 7
- Plantation 3 Star 8
- Rumhaven Coconut 7

#### Tequila

- Clase Azul Plata 20
- Clase Azul Reposado 22
- Espolòn Reposado 7
- Patrón Extra Añejo 20
- Patrón Pineapple 7
- Patrón Silver 10

#### Scotch

- Balvenie 12 12
- Chivas Regal 9
- Dalwhinnie 15 22
- Dewar's White Label 7
- Glenlivet 12 12
- Macallan 18 40

#### Cognac

- Hennessy 9

## **Scarlet Room** NOW OPEN

Kansas City's newest underground bar experience, located right beneath our restaurant.

Prepare for an immersive & visually striking experience when you enter the Scarlet Room — a lush, vibrant club serving craft cocktails & bottle service to velvety VIP booths.

Currently open on Friday & Saturday nights.