



# SHAWNEE BLUFF

W I N E R Y

## STARTERS

### *Stuffed Mushrooms - 7*

Local Grass Fed Beef, Cream Cheese, Chives, Mozzarella, and Parmesan

### *Hummus - 7*

House made Hummus, Roasted Pepper Coulis, Vegetable Crudite, Naan

### *Fire Roasted Sweet Potato Fries - 8*

Served with House Sriracha Ranch

### *Wood Fired Pretzels - 10*

Served with Choice of Beer Cheese or House Honey Mustard

### *Roasted Vegetable Skewer - 8*

Roasted Romanesco Broccoli, Acorn Squash, Parmesan, Brown Butter Vinaigrette

### *Pear and Prosciutto Skewer - 8*

Bartlett Pear Poached in White Wine, Prosciutto, Cheddar

### *Bacon Wrapped Water Chestnut Skewer - 8*

Applewood Bacon, Water Chestnut, Bourbon, Brown Sugar

### *Baked Piquante Peppers - 11*

Piquante Pepper, Goat Cheese Mouse, Balsamic Glaze, Demi Baguette

### *Bourbon Apple Baked Brie - 13*

Brie, Bourbon Cinnamon Apples, Demi Baguette

### *Caramelized Bacon and Shallot Baked Brie - 13*

Brie, Applewood Bacon, Shallot, Demi Baguette

### *Black Walnut and Truffle Honey Baked Brie - 14*

Brie, Spiced Black Walnuts, Truffle Honey, Demi Baguette

### *Charcuterie Meat Plate - 13*

Prosciutto, Pepperoni, Capicola, Salami

### *Griddled Antipasto Platter - 13*

Hummus, Griddled Asparagus, Brussels, Squash, Carrot, Green Onions, Romanesco, Naan

### *Charcuterie Meat and Cheese Plate - 16*

Prosciutto, Salami, Capicola, Pepperoni, Assorted Artisanal Cheeses, Crackers

### *Charcuterie Platter - 18*

Pepperoni, Prosciutto, Salami, Capicola, Assorted Artisanal Cheeses, Baked Brie, Stuffed Piquante Peppers, Fresh Fruit and Preserves, Pickled Vegetables, Crackers and Bread

## SALADS

### *Small Garden Salad - 6*

Mixed Greens, Heirloom Carrot and Cherry Tomatoes, Red Onion, Cucumber Choice of Caesar, 1000 Island, Ranch, Balsamic Vinaigrette, Honey Mustard, Sriracha Ranch

### *Entree Garden Salad - 9*

*Chicken - 4 Salmon - 6 Flat Iron - 8*

Mixed Greens, Heirloom Carrot and Cherry Tomatoes, Red Onion, Cucumber Choice of Caesar, 1000 Island, Ranch, Balsamic Vinaigrette, Honey Mustard, Sriracha Ranch

## WOOD FIRED PIZZAS

*Pita - 7 Flatbread- 10 12" Thin Crust/Gluten Free - 13*

Fire Roasted Tomato, Alfredo, KC BBQ, Basil Pesto, Garlic Oil, Teriyaki

Toppings - (\$)1 ea

Artichoke, Broccoli, Sausage, Kalamata Olive, Pepperoni, Onion, Black Olive, Mushroom, Pepperoncini, Bell Pepper, Sundried Tomato, Chicken, Canadian Bacon, Pineapple, Feta, Applewood Bacon, Bleu Cheese, Ground Beef, Green Olive, Anchovies, Goat Cheese

 Gluten Free  
 Vegetarian

All allergens need to be made aware to your server and we cannot 100% guarantee to be hypoallergenic. We do and will take great precaution to meet dietary needs.





# SHAWNEE BLUFF

W I N E R Y

## SANDWICHES

All Sandwiches are served with a choice of: Potato Bun or Whole Wheat Greek Yogurt Bun  
Kettle Chips or Fresh Fruit

**OPTIONAL SIDES:** Sweet Potato Fries - 1 Small Garden Salad - 2 Vegetables - 2

**OPTIONAL MODIFICATIONS:** Cheese - 1 Applewood Bacon - 1 Fried Egg - 1

### *Bluff Burger - 13*

All Natural Grass Fed Beef raised  
in Macks Creek, Missouri  
Mixed Greens, Tomato, Red  
Onion and Pickle

### *Bluff Chicken - 12*

Herb Citrus marinated Chicken  
and House Vignoles  
Honey Mustard Mixed Greens,  
Tomato, Red Onion and Pickle

### *Seared Pork Belly - 12*

Smoked and Seared Pork Belly, Fried Onions, KC  
BBQ Sauce Slaw and Pickle

### *Sesame Seared Ahi - 14*

Sesame encrusted Ahi seared Rare,  
Wasabi-Ginger Aioli, Teriyaki  
Mixed Greens, Tomato, Red Onion and Pickle

## SLIDERS - 9

Two Sliders and a choice Sandwich Side

### *Classic*

All natural Local Grass Fed Beef, White Balsamic  
Caramelized Onions, Cheddar, Brioche Bun

### *Pork Belly*

Citrus Sriracha Honey glazed Pork Belly, Apple  
and Carrot Slaw, Simple Sweet White Balsamic  
Vinaigrette, Brioche Bun

### *Crab Cake*

Crab Cakes, House Remoulade, Shredded Greens

### *Fried Chicken*

Fried Chicken, Red Onion, Shredded Greens,  
Sriracha Ranch

## ENTRÉES

### *Seared Ahi - 17*

Sesame Encrusted Ahi seared Rare, Fragrant Jasmine Rice, Oven Roasted Broccolini,  
Wasabi-Aioli and Terriyaki

### *Seared Salmon - 19*

100% Sustainable Salmon seared Med-Rare, Butternut Squash Puree,  
Oven Roasted Broccolini and House Tomato Jam

### *Flat Iron Steak - 22*

8oz Flat Iron seared in cast iron skillet sliced and finished  
House Compound Butter, Oven Roasted Broccolini and Mashed Gold Potatoes

\*All proteins can be prepared to desired temperature.



GF Gluten Free

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# SHAWNEE BLUFF

WINERY

## WINE FLIGHT PAIRINGS

3 Wine Flights with 3 Custom Cheese Pairings for a Palate Enhancer.

### *Swept Ashore (Missouri) - 13*

Norton w/ Sharp Cheddar  
Double Bluff w/ Gouda  
Retro Red w/ Goat Cheese

### *Fair Winds (Missouri) - 13*

Flappers & Philosopher w/ Sharp Cheddar  
Vignoles w/ Brie  
Sweat Speakeasy w/ Blue Cheese

### *Magic Dragon - 14*

2013 Cabernet Sauv w/ Sharp Cheddar  
2013 Merlot w/ Gouda  
2013 Petite Sirah w/ Parmesan

### *Maiden Voyage - 14*

Chardonnay w/ Brie  
Sauvignon Blanc w/ Gouda  
Pinot Grigio w/ Blue Cheese

### *Bluff Bubbles - 15*

Bluff Breeze w/ Brie  
Prosecco w/ Sharp Cheddar  
Centorri with Goat Cheese

### *Sweet Escape -25*

Bluff Blush w/ Brie  
I'm A Sweetie Too and Goat Cheese  
Riesling w/ Gorgonzola

## DESSERTS

### *Quenelle of House Frozen Custard - 4*

House Muscat Canelli Wine and Strawberry Coulis Swirl

### *Baked Apple Crumble - 6*

Sliced Spiced Apples with Crumble in a Bourbon Butter Sauce

### *Brulèd New York Cheesecake - 8*

One slice of NY Cheesecake Brulèd to perfection



## VIP SOCIETY

When you join our VIP Wine Club, you become a part of the Shawnee Bluff Family with all the privileges that your membership offers. Ask your server for details.

