



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 Mousse, 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.





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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 Teriyaki

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 with
House Compound Butter, Oven Roasted Broccolini and Mashed Gold Potatoes

*All proteins can be prepared to desired temperature.



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W I N E R Y

WINE FLIGHT PAIRINGS

3 Wine Flights with 3 Custom Cheese Pairings for a Pallet 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
Sweet 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

Brulèed New York Cheesecake - 8

One slice of NY Cheesecake Brulèed 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.

