



Starters

Smoked Salmon Flatbread \$10.00

house smoked salmon, ricotta, capers, red onion

Seared Yellow Fin Tuna \$15.00* GF

togarashi spice, marinated cucumbers and radishes, carrot ginger puree, cilantro

Seared Espresso-Cinnamon Steak \$11.00*

grilled mushrooms, béarnaise, bleu cheese baguette

Tempura Fried Asparagus \$9.00 GF

shrimp salt, wasabi dipping sauce

Charcuterie Board \$16.00

quince paste, white anchovy, stone ground mustard, pickled onions, grilled baguette

Orange Glazed Chicken and Pineapple Kabob \$10.00 GF

scallion-ham fried forbidden rice, crispy noodles

Entrée Salads

Waldorf Salad \$12.25 Side \$7.75 GF,V

baby greens, bleu cheese crumbles, roasted beets, celery, grapes, candied walnuts,
sherry vinaigrette

grilled chicken **\$16.25**

grilled salmon **\$18.25***

Special Rub Salmon BLT Salad \$16.25* GF

garden greens, smoked bacon, feta, berries, cherry tomatoes, raspberry vinaigrette

LQ Crescent Salad \$11.25 GF

mixed greens, avocado, hard cooked egg, bacon, tomato, boulevard dressing

grilled chicken **\$15.25**

grilled salmon **\$17.25**

Cold Smoked Trout Salad \$16.25 Side \$10.75 GF

frisée, tomato jam, pickled red onions, pepitas, evoo, sea salt

Caesar Salad \$10.25 Side \$6.50

parmesan, croutons, lemon

grilled chicken **\$14.25**

grilled salmon **\$16.25***

Soups

Cup: \$3.50 Bowl: \$5.00

soup du jour

kc steak soup

potato-leek bisque

Sides

french fries, tater tots, sweet potato fries, house made chips, onion rings,
fruit, cottage cheese, coleslaw



Chop House

please choose your entrée and two sides

6oz. Tenderloin Filet \$26.00	8oz. Tenderloin Filet \$31.00
12oz. Ribeye \$29.00	22oz. Bone-in Cowboy Ribeye \$37.00
10oz. Pork Chop \$20.00	Double-Cut Lamb Chops \$28.00
Organic Salmon \$19.00	Yellow Fin Tuna \$22.00
Halibut \$27.00	Sea Scallops \$25.00

Chop House Sides

baked potato, smashed Yukon gold potatoes, mac & cheese, rice pilaf
broccoli, sautéed spinach, asparagus, green beans, vegetable du jour

cup of soup or side salad will be an additional charge

Entrees

Roasted King Trumpet Mushrooms \$16.00 *GF, V*
truffle potato salad, spring pea puree, glaze baby carrots

Smoked BBQ Meat Loaf \$13.00
personal size, bbq glaze, caramelized onion, bbq jus

Shrimp Mediterranean \$19.00*
angel hair pasta, artichokes, sautéed mushrooms, spinach, sundried tomatoes,
olives, roasted garlic, fresh basil, feta

Mustard-Chive Glazed Salmon \$20.00 *GF*
dill and citrus spring vegetables, smashed cauliflower, Yukon gold potatoes

Smoked Pork Mac & Cheese \$12.00
hickory smoked pork shoulder, caramelized onions, roasted peppers,
large shells, house made bbq sauce

Chicken al Fresco \$17.00
asparagus, fresh mozzarella, tomato orzo pasta, fresh herb salad

Handhelds

Smoked Brisket BBQ Dip \$13.00
cheddar cheese, fried onions, texas toast, bbq jus

Wagyu Beef Sliders \$14.00
herb mayo, bleu cheese, caramelized onions

"Slow & Low" Chicken Tacos \$11.25
pulled chicken, caramelized onions, roasted peppers, candied jalapenos, sour cream, soft tortillas

House Made Falafel Pita \$10.00 *V*
shredded lettuce, plum tomatoes, cucumbers, tzatziki sauce

LQ Burger \$11.25 **Bison Burger \$12.75**