

# The Argyle

## SPECIALTY DRINKS

**Blackberry Moscow Mule**  
Alt. Kentucky, Tuaca, Gin, Mexican

**Argyle Limeade**  
Alt. Mango, Cherry, Peach

**Coconut Mojito**  
Alt. Classic, Black Cherry

**Old Fashion**  
Alt. Maple Bacon, Pumpkin Spice

**Sangria**  
Alt. White, Red

**Margarita Perfection**  
Alt. Blood Orange, Strawberry

## SHAREABLES

**Smoked Chicken Nachos** 15  
Smoked Shredded Chicken, Cheese Blend, Olives, Tomatoes, Cilantro, Salsa, Onions, Peppers, Avocado & Sour Cream

**Clubhouse Wings** 12  
Six Bone-In Wings, Celery, Blue Cheese Dip

**Tempura Chicken** 14  
Sesame Teriyaki, Orange Marmalade, Cashew Peanut Slaw

**Creamy Goat Cheese** 12  
Warmed Bacon Fig Relish, Meiner's Honey, Crostinis

**Crab Rangoon Dip** 15  
Jumbo Lump Crab, Crispy Wonton Chips

## SALADS

Chicken Spiedini (6 oz.) 8    \*Butter Braised Grilled Steak (4 oz.) 10  
Roasted Chicken (6 oz.) 8    Shrimp Scampi (4 large) 10  
\*Grilled Salmon (6 oz.) 8

**House Salad** 8  
Greens, Carrots, Radishes, Cucumber, Shredded Cheese, White Balsamic Vinaigrette

**Blackened Salmon Salad** 18  
Mixed Greens, Strawberries, Candied Pecans, Red Onion, Goat Cheese, Citrus Vinaigrette

**\*Ahi Tuna Bowl** 18  
Greens, Avocado, Egg, Jasmine Rice, Slaw Mix, Radishes, Cucumber, Edamame, Green Onions, Cashew Peanut Ramen, Ginger Vinaigrette

**Caesar** 10  
Romaine, Heirloom Tomatoes, Mediterranean Olives, Grana Padano, Croutons, Tonnato Dressing

**Wedge** 12  
Iceberg Lettuce, Heirloom Tomatoes, Bacon, Gorgonzola Blue Cheese Dressing

## HANDHELDS

Choice of: Side Winders, Cottage Cheese, Garden Salad

**\*The Argyle Cheeseburger** 14  
Eight-ounce Char-Grilled Burger, Lettuce, Tomato, Pickled Onions, Pickle, Brioche Bun

**Classic Reuben** 15  
Boyles Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye

**Rachael** 15  
Smoked Turkey, House Slaw, Provolone & Swiss, Marble Rye

**The Argyle Club** 13  
Turkey, Bacon, Avocado, Cheddar, Provolone, Lettuce, Tomato, 9-Grain Toast, Aioli

## SOUPS Generous Portion

**Daily Soup** 7  
A taste of the Season

**Signature Steak Soup** 9  
Prime Beef, Vegetable Medley

**Tantalizing Trio** 17  
Half Sandwich, Cup of Soup, Small Salad

## ARLONG PIZZAS

**Roasted Chicken** 17  
Barbecue Sauce, Pickled Onions, Granny Smith Apples, Smoked Gouda, Cilantro, Pine Nuts

**The Ultimate** 18  
Sausage, Pepperoni, Ham, Bacon, Hamburger, Onion, Mushrooms, Olives, Tomatoes, Peppers, Cheeses

**Pepperoni Oreganata** 17  
Pepperoni, Fresh Oregano, Hot Honey

**Italian Cheeses** 15  
Mozzarellas, Provolone, Fontina, Burrata, Asiago, Romano, Grana Padano

## PASTAS

**Clams Cacio e Pepe** 26  
Bucatini Pasta, Aromatics, Lemon Coulis, Fresh Herbs, Five Pepper Blend, served with Garlic Toast

**Garlic Shrimp** 30  
Heirloom Tomato Basil Sugo, Fresh Asparagus, Cappellini, Balsamic Glaze, served with Garlic Toast

**Stuffed Pasta** 24  
Heirloom Marinara, Tuscan Alfredo, Pesto, served with Garlic Toast

## MAIN PLATES

**Chicken Spiedini** 28  
Broccoli, Mushrooms, Heirlooms, Grana Padano Crema, Lemon Butter Coulis, Bucatini Pasta

**\*Kansas City Strip** 32  
Twelve-Ounce Premium Prime Beef, Butter-Braised & Grilled, Demi Glaze Reduction, Potato Puree, Asparagus

**\*Market Fish** MP  
Prepared Daily, Mediterranean Salad, Avocado, Jasmine Rice, Beurre Blanc

**\*Beef Tenderloin** 36  
Six-Ounce Tenderloin, Butter-Braised & Grilled, Marsala Reduction, Gorgonzola, Potato Puree, Brussels Sprouts & Carrots

**Citrus Herb Roasted Chicken** 21  
Half Bone-In Chicken, Mushroom Asparagus Risotto, Brussels Sprouts & Carrots, Brown Butter Glazed

**\*Duroc Pork Osso Bucco** 33  
Slow Roasted, Port Wine Reduction, Root Vegetables, Potato Puree

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



# Wine

|                                  |                          | 6 oz. | 9 oz. | BTL |
|----------------------------------|--------------------------|-------|-------|-----|
| <b>CHAMPAGNE &amp; SPARKLING</b> |                          |       |       |     |
| <i>Prusseco</i>                  | Veneto region, Italy     | ~     | ~     | 28  |
| <b>PINOT GRIS/ GRIGIO</b>        |                          |       |       |     |
| <i>Stival</i>                    | Veneto region, Italy     | 7     | 9     | 22  |
| <b>REISLING</b>                  |                          |       |       |     |
| <i>Carl Graff</i>                | QBA 2019                 | 8     | 10    | 26  |
| <b>SAUVIGNON BLANC</b>           |                          |       |       |     |
| <i>Shannon Ridge</i>             | Lake Co., California     | ~     | ~     | 33  |
| <i>Kim Crawford</i>              | Marlborough, New Zealand | 9     | 11    | 34  |
| <b>CHARDONNAY</b>                |                          |       |       |     |
| <i>Sean Minor</i>                | Central Coast, CA        | 10    | 13    | 32  |
| <i>Butter</i>                    | Coastal California       | ~     | ~     | 39  |
| <b>PINOT NOIR</b>                |                          |       |       |     |
| <i>Erath</i>                     | Dundee Hill, Oregon      | 12.5  | 16    | 45  |
| <i>Sea Sun</i>                   | California               | 9     | 12    | 29  |
| <b>GARNACHA</b>                  |                          |       |       |     |
| <i>Zestos</i>                    | Madrid, Spain            | 8.5   | 10.5  | 26  |
| <b>MERLOT</b>                    |                          |       |       |     |
| <i>Gen5</i>                      | Lodi, CA                 | 8     | 10    | 24  |
| <b>RED BLEND</b>                 |                          |       |       |     |
| <i>Trentadue OPR</i>             | California               | 10.5  | 14    | 35  |
| <b>ZINFANDEL</b>                 |                          |       |       |     |
| <i>Gen 5 'Old Vines'</i>         | Lodi, California         | 8     | 10    | 24  |
| <b>MALBEC</b>                    |                          |       |       |     |
| <i>Black Cabra</i>               | Mendoza, Argentina       | 8.5   | 10.5  | 26  |
| <b>CABERNET SAUVIGNON</b>        |                          |       |       |     |
| <i>Ballard Lane</i>              | Paso Robles, CA          | 10    | 13    | 34  |
| <i>Rodney Strong</i>             | Sonoma Co, CA            | 13    | 17    | 48  |
| <b>HOUSE WINE</b>                |                          |       |       |     |
| <i>Chardonnay</i>                | By the Glass             | 6     | 8     | ~   |
| <i>Cabernet</i>                  |                          |       |       |     |
| <i>Merlot</i>                    |                          |       |       |     |
| <i>White Zindandel</i>           |                          |       |       |     |

## SWEETS

**New York Style Cheesecake** 10  
*Seasonal*

**Warm Brown Butter Cake** 10  
*French Vanilla Ice Cream*

**Butterscotch Crema** 10  
*Made From Scratch*

**Decadent Brownie** 10  
*French Vanilla Ice Cream*

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

Please make your server aware of a known food allergy.

## AFTER DINNER *Warmed, Rocks, or Neat*

**McCallen** 15

**Expresso Martini** 10

**Blantons** 15

**Grasshopper** 10

**B & B** 12

**Irish Coffee** 10

**Grand Marnier** 12

**Chocolate Amore Port** 10

### The Argyle

Wednesday - Saturday | 4:00 p.m. - 9:00 p.m.

Lakewood Oaks Country Club  
651 NE St. Andrews Circle, Lee's Summit, MO, 64064

**FACEBOOK | LOCC: LakewoodOaks | LPOA: LakewoodPOA**