

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

Baked Brie 13

Baby Spinach, Fig, Cherries, Brown Sugar, Pine nuts, Crostinis

Deconstructed Chicken Nachos 16

Cheese Blend, Olives, Tomato, Black Beans, Corn, Peppers, Onions, Salsa, Sour Cream, Avocado, Cilantro

Tempura Chicken 16

Amarena Chutney, Sesame Teriyaki, Slaw

Hand-Crafted Meatballs 14

Rustic Marinara, Italian Cheeses, Polenta

Crab Cakes 16

Black Bean Corn Relish, Scallion Cilantro Aioli

SALADS

Chicken Spiedini (6 oz.) 9 *Butter Braised Steak (4 oz.) 11

Grilled Chicken (6 oz.) 9 Shrimp Scampi (4 large) 12

*Grilled Salmon (6 oz.) 10

House Salad 9

Greens, Carrots, Radishes, Cucumber, Shredded Cheese, White Balsamic Vinaigrette (side 5)

Blackened Salmon Salad 19

Mixed Greens, Strawberries, Candied Pecans, Red Onion, Goat Cheese, Citrus Vinaigrette

Ahi Tuna Buddha Bowl 23

Mixed Lettuces, Warmed Heirloom Grains, Cabbages, Sweet Potato, Carrots, Radishes, Edamame, Poached Egg, Avocado, Cucumber, Everything Sprinkle, Mustard Dressing

Caesar 12

Romaine, Heirloom Tomatoes, Mediterranean Olives, Grana Padano, Croutons, Tonnato Dressing (side 8)

Wedge 14

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Gorgonzola and Blue Cheese Dressing

HANDHELDS

Choice of: Side Winders, Cottage Cheese, Garden Salad

* The Argyle Cheeseburger 15

Eight-ounce Char-Grilled Burger, Lettuces, Tomato, Pickled Onions, Dill Pickle, Brioche Bun

Classic Reuben 17

Boyles Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marble Rye

Rachael (Reuben's Sister) 16

Honey Mesquite Smoked Turkey, House Slaw, Provolone & Swiss Cheeses, Marble Rye

Grilled Chicken Club 16

Marinated Chicken Breast, Bacon, Provolone, Arugula, Tomato, Avocado, Ciabatta, Scallion Ranch Aioli

SOUPS Generous Portion

Daily Soup 8

A taste of the Season

Tantalizing Trio 20

Half Sandwich, Cup of Soup, Small Salad

Signature Steak Soup 10

Prime Beef, Vegetable Medley

ARLONG PIZZAS

Shrimp Scampi 22

Grana Alfredo, Baby Spinach, Toasted Almond, Italian Cheeses, Fresh Herbs

The Ultimate 21

Sausage, Pepperoni, Ham, Bacon, Hamburger, Onion, Mushrooms, Olives, Tomatoes, Peppers, Cheeses

Pepperoni Oreganata 19

Pepperoni, Fresh Oregano, Hot Honey

Italian Cheeses 18

Mozzarellas, Provolone, Fontina, Burrata, Asiago, Romano, Grana Padano, EVO Italian Herbs

MAIN PLATES

Seasonal Chef's Whim Pasta MP

Created Weekly

Chicken Spiedini 30

Broccoli, Mushrooms, Heirlooms, Grana Padano Crema, Lemon Butter Coulis, Buccatini Pasta

* Beef Tenderloin 38

Demi Reduction, Cauliflower Whipped Potato, Balsamic Fried Brussels

* Market Fish MP

Pumpkin Basil Spätzle, Balsamic Brussels, Buerre Blanc

Stuffed Pasta 26

Sage Brown Butter, Celeriac, Mushrooms, Hazelnuts, Fresh Herbs

* Duroc Pork Belly Chop 35

Braised Apples & Cabbage, Sweet Potato, Maderia Reduction

Citrus Herb Chicken 25

Half Bone-In Chicken, Mushroom Asparagus Risotto, Brussels Sprouts & Carrots, Brown Butter Glazed

* Prime Rib 33

Au Jus, Potato, Veggie Medley

* KC Strip 36

Mushroom Béarnaise, Potato, Asparagus

* Surf & Turf 34

Amarena Gastrique, Savory Bread Pudding, Market Vegetables

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

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

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

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