

The Argyle

SHAREABLES

Tempura Chicken 17
Amarena Chutney, Sesame Teriyaki, Slaw

Chicken Wings 13
Six wings, option of Buffalo, BBQ or Sweet Chili

Fried Mac & Cheese Balls 11
Served with Honey Mustard Sauce

Southwest Style Eggrolls 13
Our special Tex-Mex recipe with Corn, Black Beans, Cabbage, Chipotle Ranch

Pretzel Bites with Beer Cheese 11

Crab Cakes 17
Remoulade, Fresh Lemon Wedge

Nachos 19
Traditional Corn Tortilla Chips, Beef, Queso, Onions, Peppers, Lettuce, Guacamole, Crema, Salsa

Chips & Salsa 9
House made Chips & Fresh Salsa

Mozzarella Sticks 12
Deep Fried & served with Marinara

Sombrero Flatbread 15
4" Sombrero, Braised Adobo Chicken, Refried Beans, Shredded Lettuce, Tomatoes, Queso Fresco, Salsa, Crema, side of Spanish Rice

SALADS

Grilled Chicken (6 oz.) 9 Grilled Shrimp (4 large) 12
Grilled Salmon (6 oz.) 10 Steak (4 oz.) 11

House Salad 10 (side 5)
Greens, Carrots, Radishes, Cucumber, Shredded Cheese, White Balsamic Vinaigrette

Blackened Salmon Salad 20
Mixed Greens, Strawberries, Candied Pecans, Red Onion, Goat Cheese, Citrus Vinaigrette

Taco Salad 17
Ground Beef, Flour Tortilla Taco Bowl, All the Fixings

Caesar 13 (side 8)
Romaine, Heirloom Tomatoes, Mediterranean Olives, Grana Padano, Croutons, Tonnato Dressing

Asian 20
Grilled Chicken, Romaine, Mandarin Orange Slices, Toasted Almonds, Sesame Seeds, Wonton Chips, Thai Dressing

Chef Salad 23
Ham, Turkey, Eggs, Bacon, Romaine and Iceberg Lettuces, Cheese Blend, Tomatoes

SOUPS

Daily Soup 8
Made with seasonal fresh ingredients

*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 any known food allergies.

HANDHELDS

Choice of: Side Winders, Sweet Potato Fries, House Made Chips, Cottage Cheese, Garden Salad

***The Argyle Cheeseburger** 16
Eight-ounce Char-Grilled Burger, Lettuces, Tomato, Pickled Onions, Dill Pickle, Brioche Bun

Classic Reuben 18
Boyles Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marble Rye

Rachael (Reuben's Sister) 17
Honey Mesquite Smoked Turkey, House Slaw, Provolone & Swiss Cheeses, Marble Rye

The Club 17
Ham, Turkey, Bacon, Provolone, Lettuce, Tomato, Avocado, Toasted Brioche, Garlic Aioli

ARTISAN PIZZAS

Argyle Deluxe 22
Sausage, Pepperoni, Ham, Bacon, Hamburger, Onion, Mushrooms, Olives, Tomatoes, Peppers, Cheeses

Pepperoni 20
Pepperoni, Fresh Oregano, Hot Honey

Margherita 19
Fresh Mozzarella, Tomatoes, Basil, Olive Oil

Build Your Own 17+
Cheese Base, Additional Toppings +1 Each (Choose from toppings listed in "Argyle Deluxe")

MAIN PLATES

Chicken Spiedini 31
Broccoli, Mushrooms, Heirlooms, Grana Padano Crema, Lemon Butter Coulis, Buccatini Pasta

Stuffed Pasta 27
Heirloom Marinara, Tuscan Alfredo, Pesto, served with Garlic Toast

***Fajitas** 23
Steak, Chicken or Shrimp, Beans, Rice and Tortillas (Combo add \$5)

***KC Strip** 39
12 oz Strip, Mushroom, Creamy Marsala Sauce, Market Veggies, Mashed Potatoes

***Steak Al Pastor** 31
8 oz, House made Pastor, Grilled, Tomatillo Chimichurry, Roasted New Potatoes, Market Veggies

Shrimp Isabella 25
Fresh Made Potato Gnocchi, Mozzarella, White Sauce, Baby Spinach, Heirloom Tomatoes, Shrimp Scampi

Sole Bercy 27
Mild White Fish, Sauteed Heirloom Tomatoes, Asparagus, Baby Spinach, Orzo, Lemon Caper Butter Sauce

Country Fried Steak 22
Mashed Potatoes, Black Pepper Gravy, Market Veggie

Tantalizing Taco Trio 20
Taco, Cup of Soup, Small Salad

SWEETS

New York Style Cheesecake 10
Seasonal

Warm Brown Butter Cake 10
Vanilla Ice Cream

Decadent Brownie 10
Vanilla Ice Cream

Fried Ice Cream 10

SPECIALTY DRINKS

Blackberry Moscow Mule
Blue Martini
Mango Limeade
Cucumber Lime Martini
Peach Bellini
Cranberry Fizz

Mojitos
(Classic, Coconut, Black Cherry)
Margaritas
(Classic, Perfect, Blood Orange, Spicy, Pineapple Coconut)
Old Fashions (Smoked)
Citrus Basil Manhattan

Classic Manhattan
French 75
Mexican Candy
Hurricane
Pain Killer
Lemon Drop (Raspberry)

WINES 6 oz, 9 oz & BTL

WHITES

CHAMPAGNE & SPARKLING WINE

Prusseco — Veneto region, Italy
• | • | \$34

PINOT GRIS/ GRIGIO

Cal' Del Sarto — Veneto region, Italy
\$7 | \$10 | \$24

REISLING

Carl Graff — QBA 2019
\$10 | \$13 | \$35

SAUVIGNON BLANC

Ferrari Carano — Lake Co., California
\$10 | \$13 | \$33

Kim Crawford — Marlborough, New Zealand
\$11 | \$14 | \$38

CHARDONNAY

Sean Minor — Central Coast, California
\$10 | \$13 | \$35

William Hill — Coastal California
• | • | \$39

HOUSE WINE 6 oz, 9 oz & BTL

Vista Bay

All House Wines for \$6 & \$9 per glass, \$18 BTL

Chardonnay

Cabernet

Merlot

White Zinfandel

Moscato

REDS

PINOT NOIR

Banshee — Dundee Hill, Oregon
\$15 | \$18 | \$45

Sea Sun — California
\$8 | \$11 | \$29

GARNACHA

Zestos — Madrid, Spain
\$10 | \$13 | \$35

MERLOT

Gen5 — Lodi, California
\$7 | \$10 | \$24

RED BLEND

Trentadue OPR — California
\$10 | \$13 | \$35

ZINFANDEL

Gen 5 'Old Vines' — Lodi, California
\$8 | \$11 | \$29

MALBEC

Black Cabra — Mendoza, Argentina
\$8 | \$11 | \$29

CABERNET SAUVIGNON

Ballard Lane — Paso Robles, California
\$10 | \$13 | \$35

Rodney Strong — Sonoma Co., California
\$15 | \$18 | \$45

AFTER DINNER Warmed, Rocks, or Neat

McCallen 15

Blantons 15

B & B 12

Grand Marnier 12

Espresso Martini 10

Grasshopper 10

Irish Coffee 10

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