
Breakfast Menu

Served 7:00am – 11:00am

Breakfast Entrees

The Missourian \$12.00

*Two Eggs any Style, Served with Choice of Breakfast Meat,
Skillet Potatoes*

Garden Omelet \$13.00

*Tomato, Peppers, Mushroom, Spinach, Onion,
Topped with Goat Cheese*

Ham and Cheese Omelet \$13.00

Thinly Sliced Ham, Sharp Cheddar Cheese

French Toast \$9.00

Pure Maple Syrup & Butter

Kids

French Toast \$5.00

Two slices to an order with Maple Syrup

Mini-Missourian \$6.00

*One Egg, Skillet Potatoes, choice of two
Strips of Bacon or two pieces of Sausage,
Served with Toast or a Biscuit*

Healthy Start

House-made Granola \$7.00

Organic Yogurt, Honey, Fresh Berries

Seasonal Fruit Plate \$9.00 GF

Served with Organic Yogurt

Egg White Omelet \$13.00 GF

Arugula, Tomato, served with a Side of Fruit

Bakery

Freshly Made Every Morning

Cinnamon Roll \$5.50

Muffin \$4.00

Seasonal

Toast \$1.50

Wheat, White, or Cinnamon Raisin

Please ask about our gluten-free options

Sides

Skillet Potatoes \$3.00 GF

Pepper Jack Cheese

Breakfast Meat Choices \$5.00

*House-made Country Sausage,
Turkey Bacon, Smoked Ham, Bacon*

A delivery charge of \$4.00 will be added to each delivery. A service charge of 18% will apply. Call ext.7666 for pick up.
(Food not cooked thoroughly puts consumer at risk for bacteria and other food borne pathogens.)

GF-Gluten Free V-Vegetarian

All Day Dining

Served 11:00am – 11:30pm

Appetizers

Smoked Chicken Wings \$13.00
One Dozen Tossed in Honey BBQ Sauce
Bleu Cheese or Ranch Dipping Sauce

Smoked Wahoo Dip \$9.00 GF
House Fried Potato Chips

Roasted Onion Dip \$7.00 GF
House Fried Potato Chips

Onion Rings \$8.00
Big Cedar BBQ Sauce

Cheese Platter (Per Person) \$9.00
Aged Cheddar, Goat Cheese, Gouda,
Spiced Pecans, Grapes, Crackers

Trio of Dips \$9.00
Red Pepper Pesto, Hummus, Pimento Cheese,
Celery, Carrots, Crackers

Salads

Chicken Caesar Salad \$12.00
Seared Chicken, Chopped Romaine, Parmesan Cheese,
served with Garlic Flat Bread

Smoked Turkey Cobb Salad \$13.00 GF
Chopped Lettuce, Smoked Turkey, Onion, Grape Tomatoes,
Avocado, Bacon, Egg, Blue Cheese, served with Garlic Buttermilk
Dressing

Pizzas

Our pizzas are made on fresh homemade dough

Cheese \$14.00
House-Made Tomato Sauce, Our Three Cheese Blend, Oregano

Pepperoni \$15.00
House-Made Tomato Sauce, Our Three Cheese Blend, Oregano,
Sliced Pepperoni

House-made Italian Sausage \$15.00
Roasted Peppers & Grape Tomatoes, House-made Tomato Sauce,
Our Three Cheese Blend, Oregano

Sandwiches

All Sandwiches and Burgers come with your choice of
French Fries, Roasted Vegetables, Potato Chips, or Fresh Fruit

Vegetable Wrap \$12.00 V
Arugula, Tomato, Cucumber, Onion,
Avocado, Garlic Herb Vinaigrette

Chicken Sandwich \$13.00
Griddle Seared Chicken, Smashed Avocado, Tomatoes,
Aged Cheddar, Onion Roll

Cheesesteak Sandwich \$14.00
Seared Steak, Peppers & Onions, Cheese, Toasted Baguette

Double Griddle Top Burger \$14.00
House-made Pickles, Lettuce, Tomato, Onion,
& Thousand Island Dressing

BBQ Burger \$16.00
Double Griddle Top Burger, Big Cedar BBQ Sauce,
Pepper Jack Cheese, Onion Rings, & Bacon

Mushroom Swiss Burger \$16.00
Double Griddle Top Burger, Sautéed Mixed Mushrooms,
Gruyere Cheese

Entrées

Seared Salmon \$34.00 GF
Wilted Arugula & Roasted Vegetables,
Steamed Quinoa, Garlic Herb Vinaigrette

Kansas City Strip Steak \$34.00 GF
Steamed Asparagus, Baked Potato,
topped with Sautéed Mushrooms & Garlic Herb Butter

Sautéed Garlic Shrimp \$32.00 GF
Roasted Vegetables, Steamed Basmati Rice

Seared All Natural Chicken Breast \$24.00 GF
Steamed Asparagus, Baked Potato, topped with Marinated
Artichokes, Grape Tomatoes, & Basil Pesto

Hand Breaded Chicken Tenders \$16.00
French Fries, Buttermilk Cole Slaw, Honey Mustard Dressing

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Kids

All Day Dining (For kids ages 12 and under)

All Served with Fruit

Fried All-Natural Chicken Fingers \$8.00

House-made Honey Mustard, French Fries

Fried Fish \$9.00

Tartar Sauce, French Fries

Cheeseburger \$8.00

Pickles, French Fries

Cheese Pizza \$7.00

Pepperoni Pizza \$8.00

All-Natural Chicken Breast \$8.00 GF

Baked Potato

Salad \$6.00 GF

Chopped Lettuce, Cucumber, Tomatoes, & Ranch

Hot Dog \$7.00

Desserts

White Chocolate Cake \$9.00

Fresh Raspberry Sauce, White Chocolate Shavings

Strawberry Shortcake \$9.00

*Vanilla Bean Whipped Cream,
Fresh Strawberries, & Strawberry Sauce*

Chocolate Chip Cookie Sundae \$9.00

*Chocolate Chip Cookie Pieces, Pecans, Chocolate Sauce,
Caramel Sauce, Vanilla Ice Cream*

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Light & Healthy

Green Super Salad \$8.00 ^{GF}

Romaine, Avocado, Broccoli, Pistachios, & Crumbled Feta, with Fresh Herb Vinaigrette

Roasted Pepper & Hummus Pita \$10.00 ^v

Avocado, Lettuce, Tomato, Zucchini Pickles, Cucumber, Organic Extra Virgin Olive Oil, served with Fresh Fruit

Grilled Portabello Gyro \$10.00 ^v

Sundried Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Naan, Yogurt Vinaigrette

Charred Vegetable & Quinoa Salad \$8.00 ^{GF}

Charred Vegetables tossed with Mixed Greens & Cabernet Sauvignon Vinaigrette, topped with Goat Cheese

Backyard Baskets

Dial room service at ext. 7666 and we'll send you everything you need for a complete and delicious meal prepared just as you like on your cabin's own deck-side grill or in the cozy kitchen. Condiments, salt, pepper, and napkins included. Please allow 24 hour delivery notice.

Osage Basket \$50 A Guest

12oz Black Angus KC Strip, Asparagus, Potato Gratin, Soft Rolls, Skillet Cookie

Suggested Beverage Pairings

*St. Francis Cabernet \$64
6-Pack Piney River Float Trip Ale (KC) \$30
6-Pack Soda \$12*

Devil's Pool Basket \$38 A Guest

Airline Chicken Breast, Fresh Corn in Husk, Garlic Onion Potato Pack, Soft Rolls, Devil's Pool BBQ Sauce, Caramel Apple Tart

Suggested Beverage Pairings

*Joseph Carr Chardonnay \$48
6-Pack Boulevard Wheat (KC) \$30
6-Pack Soda \$12*

Uncle Buck's Basket \$22 A Guest

Black Angus Chuck Burger, Buttery Bun, Lettuce, Tomato, Onion, Pickle, House Chips, Onion Dip

Suggested Beverage Pairings

*Dry Creek Merlot \$50
6-Pack 4 Hands Iron Oatmeal Stout (STL) \$30
6-Pack Soda*

Buzzard Bar Basket \$18 A Guest

All Natural Hot Dog, Hot Dog Roll, Steak Chili, Cheddar Cheese, Pickled Jalapenos, Sweet Potato Chips, Campfire Cone

Suggested Beverage Pairings

*Geysler Peak Sauvignon Blanc \$32
6-Pack Pabst Blue ribbon \$20
6-Pack Soda*

Truman Breakfast Basket \$22 A Guest

Farm Fresh Eggs, Jar of Pancake Mix, Maple Syrup, Choice of Pepper Bacon, Ham Steak, or Sausage Patty, Sticky Bun

Suggested Beverage Pairings

*Kenwood Yalupa Sparkling Wine & Carafe of Fresh Orange Juice \$35
Thermal Coffee Pot \$20*

Soda Choices

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Ginger Ale

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Beverages

Coffee or Hot Tea

Cup **\$3.25** Carafe **\$7.00**

Pink Lemonade or Iced Tea

Glass **\$3.25** Carafe **\$6.00**

Soda

Can **\$3.25**

Coke, Diet Coke, Dr. Pepper, Root Beer,
Sprite, Ginger Ale

Juice

Glass **\$3.00** Carafe **\$7.00**

Apple, Cranberry, Grapefruit,
Orange, Tomato

Milk

Glass **\$3.00** Carafe **\$7.00**

Skim, Whole, 2%, Chocolate

Bottled Water \$3.00

Bucket of 6 Bottled Waters \$15.00

Domestic Beer

Bottle **\$5.50**

6 Pack **\$20.00**

Budweiser, Bud Light, Coors Light, Miller Lite

Imported Beer & Micro Brews

Bottle **\$6.50**

6 Pack **\$30.00**

Corona, Guinness, Heineken, Samuel Adams, Blue Moon

***State Law requires that a minimum of 3 beers be sold at one time for delivery over county roads.**

***I.D. must be presented on delivery with the order of any alcoholic beverages**

Sparkling Wine / Champagne

Kenwood Yalupa, Sparkling Wine **\$30.00**

Martini and Rossi, Asti Spumante **\$35.00**

Ruffino, Prosecco **\$50.00**

Moet Chandon, Champagne **\$120.00**

Dom Perignon, Champagne **\$265.00**

Mixed Drinks

Your beverage will be brought to your room "club service" style, for you to prepare to your liking.

Please choose one of the following Mixers

Bloody Mary Mix, Club Soda, Coke, Cranberry Juice, Diet Coke, Ginger Ale, Grapefruit Juice, Milk, Orange Juice, Pineapple Juice, Sprite, Sweet 'n Sour Mix, or Tonic Water

\$9.00 Each

Absolute Vodka

Bacardi Light Rum

Dewar's Scotch

Jim Beam Bourbon

Jack Daniels Bourbon

Jack Daniels Tennessee Fire

Jose Cuervo Tequila

Kahlua

Myers Rum

Tanqueray Gin

Captain Morgan

\$11.00 Each

Bailey's Irish Cream

Courvoisier

Disaranno

Grand Marnier

Crown Royal

Wine List

Big Cedar Private Label **\$26.00**

Chardonnay, Cabernet, White Zinfandel and Merlot

Bottled by Rutherford Winery, Napa California

Schmitt Sohne Riesling **\$28.00**

Gnarly Head, Pinot Gris **\$32.00**

Domino, Moscato **\$32.00**

Geyser Peak Sauvignon Blanc **\$32.00**

Kendall Jackson Chardonnay **\$48.00**

Joseph Carr, Chardonnay **\$48.00**

Ravenswood, Zinfandel **\$32.00**

Estancia Pinot Noir **\$36.00**

Chateau St. Jean, Merlot **\$38.00**

Nieto, Malbec **\$38.00**

Dry Creek, Merlot **\$50.00**

Eloun, Pinot Noir **\$60.00**

St. Francis, Cabernet **\$64.00**

Banshee, Cabernet **\$70.00**

Cakebread, Cabernet **\$120.00**

Silver Oak Napa Cabernet **\$210.00**

*Ask about our additional Wine Selections

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