

CAJUN SPINACH AND
ARTICHOKE DIP
tortilla chips, naan bread 9

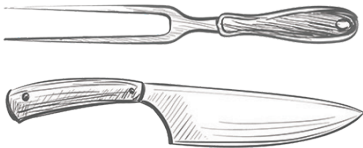
*SHRIMP COCKTAIL
tangy cocktail sauce, fresh lemon 13

APPETIZERS

CRISPY CALAMARI
lemon-dill aioli, fresh lemon 13

*PAN-SEARED CRAB CAKES
spicy remoulade, fresh lemon 20

SALISBURY MEATBALLS
wild mushroom sauce 12



SOUP & SALADS

FRENCH ONION SOUP
caramelized onions, rich beef broth,
gruyère, parmesan, provolone crust,
brandy finish, herbed crouton 9

THE WEDGE
iceberg lettuce wedge, smoked bacon,
crumbled blue cheese, grape tomatoes,
blue cheese dressing 11

GREAT PLAINS HOUSE
mixed greens, parmesan,
tomatoes, cucumber, red onion,
croutons, choice of dressing 8

CLASSIC CAESAR
romaine lettuce, parmesan,
herbed croutons,
great plains caesar dressing 10

CHEF'S CHOICE SOUP 9



PREMIUM STEAKS

*10 OZ FILET MIGNON 59

*7 OZ PETITE FILET MIGNON 49

*SLOW ROASTED PRIME RIB
horseradish cream sauce and au jus
16 oz | 45 10 oz | 37

*SURF AND TURF
7 oz filet mignon, grilled shrimp or
seared scallops, red wine veal sauce 58

*16 OZ HAND-CUT RIBEYE 47

*14 OZ GARLIC AND
HERB MARINATED KC STRIP 43

*10 OZ FLAT IRON STEAK 39

SAVORY ADDITIONS

blue cheese crust 4 béarnaise sauce 2
great plains steak sauce 2 roasted garlic and herb
red wine veal sauce 3 compound butter 3

COWBOY UP YOUR ENTRÉE

*FOUR SHRIMP
grilled or scampi style 13

*THREE SCALLOPS
pan seared, fresh lemon 20

*CRAB OSCAR STYLE
crabmeat, asparagus tips, bearnaise sauce 17

*SINGLE CRAB CAKE
pan seared, spicy remoulade, fresh lemon 10

FROM THE SEA

*ROASTED SALMON
white wine butter sauce, au gratin potatoes 34

*BROILED GULF SHRIMP
tomatoes, white wine, garlic and
herb butter, asparagus 30

*12 OZ COLD WATER LOBSTER TAIL
baked potato, clarified butter, fresh lemon MP

*PAN-SEARED SCALLOPS
roasted cauliflower, zucchini, golden beets,
white wine butter sauce 38

CHEF'S SPECIALTIES

HALF ROASTED CHICKEN
asparagus, garlic whipped potatoes,
lemon-thyme chicken jus 30

CHARBROILED BBQ PORK CHOPS
cherry bbq sauce, garlic whipped potatoes 34

HICKORY SMOKED KC RIBS
housemade smoked bbq sauce, baked potato 32

CHICKEN FRIED STEAK
garlic whipped potatoes, sausage gravy 26

RIGATONI SUMMER RAGOUT
beef and pork, buttered noodles, zucchini,
tomatoes, parmesan 34

SIDES

GARLIC WHIPPED POTATOES 8

BAKED POTATO 9

WILD MUSHROOMS 8

SAUTÉED ASPARAGUS 7

AU GRATIN POTATOES 9

CARROT SOUFFLE 7





SPARKLING WINE & CHAMPAGNE

	6oz	9oz	Bottle
Dom Perignon France			375
Domaine Carneros California	12		75
Mumm Napa Rose California	14		80
Taittinger France			135

WHITE WINE

	6oz	9oz	Bottle
Cakebread Chardonnay			95
Frank Family Chardonnay	20	30	78
Kendall Jackson Chardonnay	10	15	39
Trefethan ‘Double T’ Chardonnay	11	16	43
Pine Ridge Chenin + Viognier	10	15	39
Santa Margherita Pinot Grigio	12	18	47
Ruffino Moscato	10	15	39
Fess Parker Riesling	10	15	39
Cakebread Sauvignon Blanc			66
Kim Crawford Sauvignon Blanc	11	16	43

RED WINE

	6oz	9oz	Bottle
Avalon Cabernet Sauvignon	10	15	39
Caymus Cabernet Sauvignon			185
Faust Cabernet Sauvignon	25	36	98
Heitz Cabernet Sauvignon			145
Joseph Carr Cabernet Sauvignon	18	26	70
Kenwood Jack London Cabernet Sauvignon			65
Natura Cabernet Sauvignon, Chile	10	15	39
Opus One Cabernet Sauvignon			425
Smith & Hook Cabernet Sauvignon	12	18	47
Unity Cabernet Sauvignon			94
Felsina Chianti Classico, Italy	13	19	51
Catena Malbec, Argentina	12	18	47
Duckhorn Merlot			120
Franciscan Merlot			64
Hahn Merlot	10	15	39
Stag’s Leap Merlot			75
Cloudline Pinot Noir	10	15	39
Domaine Serene Pinot Noir			165
Ken Wright Pinot Noir	14	21	55
Meiomi Pinot Noir	13	19	50
Rodney Strong Pinot Noir			52
Sanford Pinot Noir			96
Prisoner Red Blend	28	41	110
Troublemaker Red Blend	10	15	39
Two Hands ‘Angels Share’ Shiraz, Australia	15	22	59
Frank Family Zinfandel			85
Murphy Goode ‘Liar’s Dice’ Zinfandel	11	16	43

COCKTAILS

MOSCOW MULE	FRENCH MARTINI
tito’s vodka, ginger beer, sour mix, fresh mint, fresh lime 10	grey goose vodka, chambord, pineapple juice 12
GREAT PLAINS SIDE CAR	SALTED CARAMEL MARTINI
hennessy vs, cointreau, fresh lemon, orange slice 11	rumchata, stoli vanilla vodka, caramel salted rim 10
GOLD MARGARITA	STEAKHOUSE OLD FASHIONED
patrón silver, grand marnier, agave, fresh lime 12	basil hayden’s, angostura bitters, simple syrup 12
LIMONCELLO MARTINI	RED SANGRIA
absolut citron, caravella limoncello, fresh lime, sugar rim 11	red table wine, peach schnapps, simple syrup, orange juice, club soda 9

WHISKEY

SINGLE MALT	
glenlivet 12 year	9
oban 14 year	15
glenmorangie 10 year	9
glenmorangie 18 year	27
mccallan 12 year	15
mccallan 15 year	17
balvenie 21 year	36
mccallan 18 year	45
AMERICAN	
eagle rare	15
knob creek	8
bulleit rye	8
maker’s mark	8
woodford reserve	8
basil hayden’s	11
BLENDED SCOTCH	
chivas regal 12 year	8
dewar’s	8
johnnie walker black label	9
johnnie walker blue label	31
CANADIAN	
crown royal	7.25
crown royal apple	9
crown royal reserve	12
crown royal xo	14
seagram’s vo	6
IRISH	
jameson	7

BEERS & HARD CIDER

angry orchard apple	5.25
blue moon	5.25
boulevard pale ale	5.25
boulevard wheat	5.25
Boulevard Space Camper IPA	5.25
boulevard tank 7	8.5
budweiser	4.5
bud light	4.5
coors light	4.5
corona extra	5.25
Guinness	5.25
heineken	5.25
kc bier company dunkel	5.25
micelob ultra	4.5
miller lite	4.5
o’doul’s	4.5
samuel adams boston lager	5.25
stella artois	5.25



AMERISTAR®
CASINO ★ HOTEL
— KANSAS CITY —



*SALES AT THIS ESTABLISHMENT INCLUDE A 1% TDD AND A 1% CID SALES TAX.