

CAJUN SPINACH AND
ARTICHOKE DIP
tortilla chips, naan bread 10

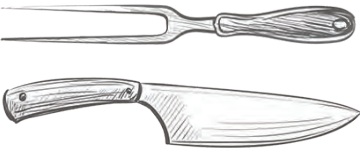
*SHRIMP COCKTAIL
tangy cocktail sauce, fresh lemon 14

APPETIZERS

FRITTO MISTO
crispy calamari and deep fried
white fish filets, banana peppers,
lemon-dill aioli, lemon 18

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

BEEF CARPACCIO
arugula, lemon, garlic mustard aioli,
capers, baguette crisps 17



SOUP & SALADS

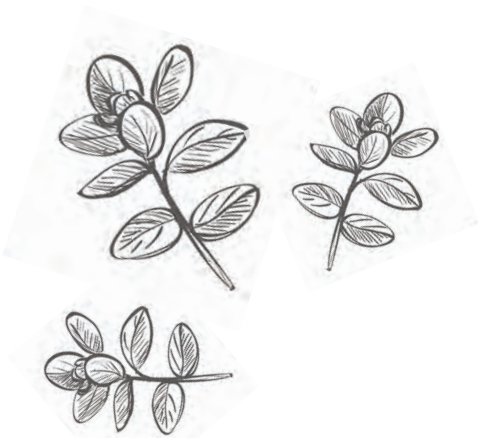
FRENCH ONION SOUP
caramelized onions, rich beef broth,
gruyère, parmesan, provolone, crostini,
brandy finish 9

THE WEDGE
iceberg lettuce wedge, smoked bacon,
crumbled blue cheese, grape tomatoes,
blue cheese dressing 12

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

CLASSIC CAESAR
romaine lettuce, parmesan,
croutons, 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 demi 58

*16 OZ HAND-CUT RIBEYE 47

*14 OZ GARLIC AND
HERB-MARINATED KC STRIP 43

*FILET “OSCAR STYLE”
7oz tenderloin, blue crab, béarnaise 59

SAVORY ADDITIONS

blue cheese crust 4 roasted garlic and herb
smoked blue cheese compound butter 3
compound butter 4 red wine demi 3
béarnaise sauce 2

COWBOY UP YOUR ENTRÉE

*FOUR SHRIMP
grilled or scampi style 13

*SEA SCALLOPS
pan seared, lemon (3) 24

*CRAB OSCAR STYLE
blue crab, bearnaise sauce 15

*CRAB CAKE
pan seared, spicy remoulade, fresh lemon 15

FROM THE SEA

*CHILEAN SALMON
pan seared, white wine butter sauce,
au gratin potatoes 34

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

*PAN-SEARED SCALLOPS
saffron cauliflower purée, roasted corn, tomato 44

CHEF’S SPECIALTIES

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

CHARBROILED PORK CHOPS
apple pork reduction, garlic whipped potatoes 34

HICKORY SMOKED KC RIBS
housemade smoked bbq sauce, baked potato 35

CHICKEN FRIED STEAK
garlic whipped potatoes, sausage gravy 28

RIGATONI CARBONARA
house-cured pancetta, spring peas, arugula,
parmesan egg yolk cream 34

SIDES

GARLIC WHIPPED POTATOES 8

BAKED POTATO 9

MUSHROOMS WITH TRUFFLE AND HERBS 8

JUMBO ASPARAGUS 7

AU GRATIN POTATOES 9

HEIRLOOM CARROTS 7



*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SALES AT THIS ESTABLISHMENT INCLUDE A 1% TDD AND A 1% CID SALES TAX.



SPARKLING WINE & CHAMPAGNE

	6oz	9oz	Bottle
Dom Pérignon France			375
Mumm Napa Rosé California	14		80
Roederer Estate California	12		72

WHITE WINE

	6oz	9oz	Bottle
Bread & Butter Chardonnay	11	16	42
Cakebread Chardonnay			95
Kendall Jackson Chardonnay	10	15	39
Robert Mondavi Chardonnay	20	27	80
Dry Creek Chenin Blanc	11	16	44
Santa Margherita Pinot Grigio, Italy	12	17	48
Ruffino Moscato, Italy	10	15	39
Fess Parker Riesling	10	15	39
Kim Crawford Sauvignon Blanc, New Zealand	11	16	44
Uppercut Sauvignon Blanc			55

RED WINE

	6oz	9oz	Bottle
Avalon Cabernet Sauvignon	10	15	40
Caymus Cabernet Sauvignon			185
Heitz Cabernet Sauvignon			145
Joseph Carr Cabernet Sauvignon	18	24	70
Kenwood Jack London Cabernet Sauvignon			65
Opus One Cabernet Sauvignon			425
Roth Cabernet Sauvignon	14	19	55
Silver Oak Cabernet Sauvignon			188
Smith & Hook Cabernet Sauvignon	12	17	48
Unity Cabernet Sauvignon			94
Felsina Chianti Classico, Italy	13	18	52
Catena Malbec, Argentina	12	17	48
Duckhorn Merlot			120
Emmolo Somm RSV Merlot			55
Hahn Merlot	10	15	39
Stag's Leap Merlot			75
Belle Glos Pinot Noir			60
Cloudline Pinot Noir	10	15	40
Ken Wright Pinot Noir	15	20	58
La Crema Pinot Noir			60
Meiomi Pinot Noir	12	17	48
Sanford Pinot Noir			96
Prisoner Red Blend	28	38	110
Troublemaker Red Blend	10	15	40
Robert Oatley Shiraz, Australia	12	17	48
Dry Creek Zinfandel			62
Murphy Goode 'Liar's Dice' Zinfandel	11	16	44

COCKTAILS

MOSCOW MULE	tito's vodka, ginger beer, sour mix, fresh mint, fresh lime	11
GREAT PLAINS SIDE CAR	hennessey vs, cointreau, fresh lemon, orange slice	12
GOLD MARGARITA	patrón silver, grand marnier, agave, fresh lime	13
LIMONCELLO MARTINI	absolut citron, caravella limoncello, fresh lime, sugar rim	12
FRENCH MARTINI	grey goose vodka, chambord, pineapple juice	13
SALTED CARAMEL MARTINI	rumchata, stoli vanilla vodka, caramel salted rim	11
STEAKHOUSE OLD FASHIONED	basil hayden's, angostura bitters, simple syrup	13
RED SANGRIA	red table wine, peach schnapps, simple syrup, orange juice, club soda	10
BERRY FIZZ	malibu rum, pommegranite liquor, pineapple juice, grenadine	11

WHISKEY

SINGLE MALT		
glenmorangie 10 year	9	
glenlivet 12 year	9	
glenmorangie 18 year	27	
mccallan 12 year	15	
mccallan 18 year	45	
oban 14 year	15	
AMERICAN		
basil hayden's	11	
bulleit rye	8	
eagle rare	15	
knob creek	8	
maker's mark	8	
woodford reserve	8	
BLENDED SCOTCH		
chivas regal 12 year	8	
dewar's	8	
johnnie walker black label	9	
johnnie walker blue label	31	
CANADIAN		
crown royal	8	
crown royal apple	8	
crown royal reserve	12	
crown royal xo	14	
seagram's vo	7	
IRISH		
jameson	8	
BEERS & HARD CIDER		
angry orchard apple	5.5	
blue moon	5.5	
boulevard pale ale	5.5	
boulevard wheat	5.5	
boulevard space camper IPA	5.5	
boulevard tank 7	8.5	
budweiser	4.75	
bud light	4.75	
coors light	4.75	
corona extra	5.5	
guinness	5.5	
heineken	5.5	
kc bier company dunkel	5.5	
michelob ultra	4.75	
miller lite	4.75	
o'doul's	4.75	
samuel adams boston lager	5.5	
stella artois	5.5	



AMERISTAR®
CASINO ★ HOTEL
— KANSAS CITY —



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