

APPETIZERS

Margherita Pizza Dip / 10

Hot Melty Mozzarella and Provolone Cheeses in a Creamy Cheese Dip with Roasted Garlic, Grape Tomatoes and Fresh Basil, Gratinéed with Parmesan and Served with Naan Bread and Tortilla Chips

gf Order with Corn Tortilla Chips for a Gluten-Free Option

gf Leawood's Smokin' Chicken Wings / 10

Smoked Chicken Wings, Kissed on the Grill and Tossed in your Choice of Sauce: Buffalo, Fire Chili BBQ or Sweet and Smokey BBQ

Sriracha Chicken Wontons / 10

Pulled Chicken, Sriracha Sauce and Cream Cheese in a Crispy Wonton, Served with Sweet and Sour Slaw and Asian Dipping Sauce

Charred Yellow Fin Tuna / 12

Citrus and Lime Avocado Salad with Wasabi Vinaigrette and Crispy Wontons

Cheddar Spiced Pork Rinds / 5

Hot and Still Cracklin', These Pork Rinds are a Perfect Matchup with your Favorite Cold Beverage

Key West Shrimp Scampi / 14

Twelve Argentine Red Shrimp Sautéed with Garlic and White Wine then Finished with Key Lime Compound Butter and Served with Baguette Bread.

gf Order with Corn Tortilla Chips Instead of Baguette for a Gluten-Free Option

Roasted Red Pepper Hummus / 8

Fire Roasted Red Peppers Blended with our Traditional and Garlic Tahini Hummus Served with Grilled Naan Bread and Fresh Vegetables

gf Order with Corn Tortilla Chips instead of Naan Bread for a Gluten-Free Option

gf Mexicali Chicken Nachos / Small 8 or Large 10

gf Mexicali Steak Nachos / Small 9 or Large 12
Tomato and Green Chili Queso Blanco, Cilantro Corn and Tomato Pico, Mexican Black Beans and Crisp Fried Blue and Yellow Corn Tortillas with Poblano Fiesta Cream Fraiche and Cotija Cheese

Crispy Jalapeño Mac n' Cheese Croquettes / 8

Creamy Jalapeño Cheese and Ditalini Pasta Rings Rolled in a Panko and Parmesan Breading and Crispy Fried, Served with our House Jalapeño Marmalade

HOUSE SOUP & SIDE SALADS

Cup of Soup / 4 Bowl of Soup / 6

Chef's Soup of the Day

Garden Salad / 5

Romaine Lettuce, Cucumber, Tomato, Carrots, Parmesan Cheese and Garlic Croutons, Served with your Choice of Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic, Strawberry-Champagne Vinaigrette

Leawood's House Salad / 6

Harvest Greens, Apples, Goat Cheese, Strawberry Pickled Fennel and Candied Almonds, Tossed in Strawberry-Champagne Vinaigrette

Caesar Salad / 5

Fresh Chopped Romaine Hearts with a Classic Caesar Dressing, Shaved Parmesan and Garlic Croutons

ENTRÉE SALADS

Citrus Shrimp Salad / 16

Crispy Peppery Arugula and Baby Kale Tossed with Goat Cheese and Vanilla Bean Vinaigrette with Pink Grapefruit and Cashew Cracker

Crispy or Grilled Chicken Caesar Salad / 12

Romaine Lettuce, Parmesan Cheese and Garlic Croutons, Tossed with Classic Caesar Dressing

Grilled Coho Salmon Salad / 16

Harvest Greens, Apples, Goat Cheese, Strawberry Pickled Fennel and Candied Almonds, Tossed in Strawberry-Champagne Vinaigrette

Charred Yellow Fin Tuna Salad / 16

Arugula and Baby Kale with Roasted Grape Tomatoes, Red Onions and Feta Cheese, Tossed with Quinoa and Balsamic Vinaigrette

MEMBER'S CHOICE

gf COMBINE THE FOLLOWING MENU ITEMS TO CREATE AN ALL-GLUTEN-FREE DINING EXPERIENCE

Pick One

Coho Salmon / 16
Grilled Herb Chicken Breast / 14
6 oz. Flat Iron Steak / 16
Grilled Argentine Shrimp / 16

Pick Two

Gluten-Free Rice Pasta
Brown Rice
Sautéed Quinoa
Sautéed Spinach
Sautéed Green Beans
Sautéed Brussel Sprouts
Grilled Asparagus

gf Gluten-Free

THE COUNTRY CLUB OF LEAWOOD IS NOT A CERTIFIED GLUTEN FREE ESTABLISHMENT
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES, WRAPS, BURGERS & MORE COMES WITH CHOICE OF ONE SIDE

Caribbean Mahi Mahi Sandwich or Wrap / 13

Grilled Mahi Mahi with Avocado, Tomatoes, Spinach and Cilantro Garlic Aioli on a Toasted Jalapeño Bun or Garlic Herb Wrap

Leawood's Burger / 10

Choice of Cheese, Optional Toppings for an Additional Charge of \$0.50 each: Smoked Bacon, Sautéed Mushrooms, Caramelized Onions, Jalapeños

Margarita Lime Chicken Wrap / 12

Crisp Romaine, Mexican Cotija Cheese, Crispy Frito Chips, Tomato and Corn Pico with Poblano and Lime Fiesta Crema

Philly Cheese Steak Hoagie / 12

Grilled Philly Steak with Peppers and Onions in a Toasted Hoagie Roll with Provolone and Swiss Cheese

Smoked Turkey Sandwich or Panini / 10

Griddled Egg Bread and White Cheddar Cheese, Served with Roasted Red Pepper Marmalade

The Mid-American Sandwich or Panini / 11

Hot Pastrami or Turkey with Swiss Cheese, Grained Mustard, Sautéed Onions and Jalapeños, Served on Griddled Marble Rye Bread

Cuban Frita Burger / 11

Havana Griddled Angus Beef and Chorizo Burger, Queso Blanco, Salsa Rosada, Sweet Onions, Crispy Shoestring Potatoes, Served on a Jalapeño Bun

Mediterranean Shrimp Wrap / 14

Grilled Argentine Shrimp and Spinach Tossed in White Balsamic Vinaigrette with Quinoa, Grape Tomatoes, Red Onions and Feta Cheese

Classic Greek Gyros / 11

Sliced Gyro Meat in Two Warm Pitas Topped with Kalamata Olives, Tomatoes, Feta Cheese, Shredded Lettuce and Greek Tzatziki Sauce

SIDE SELECTIONS INCLUDED FOR MENU ITEMS ABOVE: COTTAGE CHEESE, FRUIT CUP, PASTA SALAD, HOUSE CHIPS, HOUSE FRIES, TATOR TOTS, ONION RINGS, SWEET POTATO FRIES

gf Baked Potato Madness / 8

14 oz. Baked Potato Topped with Shredded Colby Jack Cheese, Sour Cream, Butter and Chives. Optional Toppings for an Additional Charge of \$0.50 each: Smoked Bacon, Sautéed Mushrooms, Caramelized Onions, Jalapeños

Caprese Shrimp Pasta / 16

Linguini Noodles Tossed in Garlic Scampi Butter Sauce Topped with Six Argentine Red Shrimp, Heirloom Grape Tomatoes, Basil, Fresh Mozzarella and Balsamic Syrup

Chicken or Vegetable Quesadilla / 12

Cheddar Jack Cheese and Tomato Corn Pico, Served with Sour Cream and Salsa

Chicken Ramen / 14

Ginger Braised Chicken with Sautéed Bok Choy and Shiitake Mushrooms over Ramen Noodles Served in a Rich Miso Broth with Soft-Boiled Egg

Kansas City Mac N Cheese / 14

BBQ Spiced Smoked Pulled Chicken Over Traditional Macaroni Noodles Tossed in our White Cheddar Cheese Sauce and Topped with Crispy Jalapeño Straws

Tijuana Tacos / Chicken 12, Shrimp 14 or Blackened Mahi Mahi 13

Shredded Lettuce, Corn Pico, Pepper Jack Cheese and Cilantro Lime Sour Cream in Warm Flour Tortillas, Served with Spanish Brown Rice, Grilled Jalapeño and Lime

DINNER ENTRÉES

SERVED WEDNESDAY THROUGH SATURDAY AFTER 5:00 P.M.

ADD A SIDE GARDEN, CAESAR OR LEAWOOD'S HOUSE SALAD FOR AN ADDITIONAL \$4.00

gf Spanish Seared Salmon Fillet / 22

Faroe Island Salmon Fillet Seared with Spanish Spices, Served over Chorizo Potato Hash, Paprika Roasted Cauliflower with Coriander Lime Vinaigrette

gf Southern Grilled Barramundi / 24

Served over Sweet Corn Risotto with Sautéed Zucchini and Yellow Squash Succotash. Accompanied with Southern Peach and Green Tomato Chowchow

gf Garlic and Rosemary Roasted Half Cornish Hen / 20

Oven Roasted and Served with Butter Whipped Potatoes and Sautéed Green and Yellow Beans

gf 18 oz. Angus Porterhouse Steak / 32

Served with Oven Roasted Yukon Gold Potatoes Topped with Truffle Oil, Parmesan and Grilled Asparagus with Red Wine Compound Butter

gf 6 oz. Filet of Angus Beef Tenderloin or 14 oz. Angus Ribeye / 26

Truffle Whipped Potatoes and Grilled Asparagus with Roasted Shiitake Mushroom Compound Butter

Southern Peach Brined Duroc Bone-in Pork Chop / 22

Served with White Cheddar Polenta, Sautéed Green and Yellow Beans with Roasted Southern Peach Reduction Sauce

Mustard and Thyme Roasted Veal Chop / 32

Served with Shiitake Mushroom Gnocchi, Grilled Asparagus and Red Wine Reduction