

## FIRE STARTERS

### COLOSSAL ONION RINGS

thick-cut sweet onions, hand breaded and golden-fried, apricot-horseradish, bbq ranch dipping sauce 7.99

### JUMBO LUMP CRAB CAKES

sautéed with fresh tomato salad and basil aioli 12.99

### SALMON TWO WAYS

smoked salmon and tataki style with creamy wasabi on baby spinach 8.99

### CRISPY CALAMARI

marinara sauce and pesto mayonnaise 10.99

### ASIAN STICKY RIBS

teriyaki glazed spare ribs with sesame seed 9.99

### JUMBO SHRIMP COCKTAIL\*

served chilled, fresh lemon and our traditional horseradish cocktail sauce 12.99

### JUMBO CAMPFIRE SHRIMP

wrapped in smoked bacon with our great plains bbq sauce 12.99

### BUFFALO CHICKEN LOLLIPOPS

blue cheese fondue, Frank's buffalo sauce drizzle 8.99

### SPINACH, ARTICHOKE & CHEESE DIP

served with sesame crackers 6.99

### GRILLED OYSTERS

half dozen, new orleans style 10.99

## SOUPS & SALAD

### FRENCH ONION SOUP

crouton, melted gruyère cheese 6.99

### STEAK SOUP

rich and tasty 6.99

### LOADED BAKED POTATO SOUP

chives and sour cream 5.99

### GREAT PLAINS WEDGE SALAD

applewood smoked chopped bacon, blue cheese crumbles 4.99

## FISH & SEAFOOD

entrées include our fresh-tossed, family-style house salad with parmesan ranch dressing and your choice of any side

### CEDAR PLANK ROASTED SALMON

brushed with herb butter, roasted on an aromatic cedar plank 24.99

### SAUTÉED DIVER SCALLOPS, SALMON AND JUMBO TIGER SHRIMP

fried red beet risotto and dill beurre blanc 28.99

### JUMBO GRILLED SHRIMP

mango glaze 25.99

### CRISP JUMBO SHRIMP

flash-fried with our traditional horseradish cocktail sauce 25.99

### PAN-SEARED SWORDFISH & JUMBO TIGER SHRIMP

with cilantro-chervil butter 29.99

### 8-oz COLD WATER LOBSTER TAIL

drawn butter, lemon market price

\*we use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

a gratuity of 18% will be added to parties of 8 or more.



## GREAT PLAINS' MOST WANTED

entrées include our fresh-tossed, family-style house salad  
with parmesan ranch dressing

### CRISP PORK SHANK

mashed potatoes and  
tri-color carrots 19.99

### SMOKED BABY BACK RIBS

baked potato, our great plain BBQ sauce

**Half Slab** 18.99

**Full Slab** 24.99

### CAJUN PASTA

jumbo tiger shrimp, andouille sausage and  
linguini tossed in cajun cream sauce 16.99

### CHICKEN FRIED STEAK

with sausage gravy,  
garlic mashed potatoes 18.99

### OVEN BRICK CHICKEN

yukon gold au gratin potatoes,  
mushroom demi sauce 18.99

### 10-oz WAGYU BURGER\*

all american wagyu grilled to order  
with applewood smoked bacon and  
smoked provolone cheese, served with  
hand-cut french fries 15.99

## FROM THE GRILL

we specialize in serving the finest USDA aged beef  
grill selections include our fresh-tossed, family-style house salad with  
parmesan ranch dressing and your choice of any side

### SLOW ROASTED PRIME RIB\*

hand carved, horseradish, au jus

**10-oz** 18.99

**16-oz** 24.99

### 10-oz MARINATED TOP SIRLOIN\*

with shallot demi sauce 18.99

**16-oz RIB EYE STEAK\*** 34.99

### 16-oz BONE-IN KANSAS CITY

**STRIP STEAK\*** 35.99

### 16-oz BUFFALO RIB EYE\*

brandy cherry sauce 39.99

### CENTER CUT FILET MIGNON\*

**7-oz** 33.99

**9-oz** 38.99

### 14-oz GRILLED DUROC

**PORK CHOP** 19.99

## COMPLEMENT YOUR ENTREE

### ALASKAN KING CRAB LEGS

market price

### GRILLED JUMBO TIGER SHRIMP

7.99

### 8-oz ATLANTIC COLD WATER LOBSTER TAIL

market price

### OSCAR STYLE

enhance your entrée with jumbo lump crab,  
asparagus, hollandaise sauce

11.99

## SIDES

4.99

Onion Loaf  
Parmesan & Garlic House Fries  
Mashed Potatoes  
Au Gratin Potatoes  
Sautéed Green Beans  
Creamed Corn

Broccoli Crown with Hollandaise  
Colossal Baked Sweet Potato  
Colossal Baked Potato  
Sautéed Baby Portobello Mushrooms  
Fresh Vegetable  
Creamed Baby Spinach