

## APPETIZERS

### CRAB CAKES 22

*Pan-seared served with a spicy rémoulade sauce*

### CALAMARI 17

*Pepperoncinis served with a spicy romesco sauce*

### MUSSELS 17

*White wine, butter, sun-dried tomatoes, garlic*

### SHRIMP COCKTAIL 17

*Chilled shrimp served with cocktail sauce*

### CHARCUTERIE BOARD 19

*Chef's selection of assorted cheeses & meats*

### FRIED BRIE 17

*Panko encrusted served with a fig compote*

## SOUPS & SALADS

### SEAFOOD BISQUE 11

*Crème fraîche, garlic croutons*

### CAESAR SALAD 10

*Romaine lettuce tossed with Caesar dressing, croutons, Parmesan cheese*

### CAPRESE SALAD 12

*Heirloom tomatoes, Buffalo mozzarella, fresh basil, olive oil, balsamic vinegar*

### FRENCH ONION SOUP 9

*Gruyère cheese on crostini*

### JOURNEY HOUSE SALAD 10

*Spring lettuce blend with Parmesan cheese, cherry tomatoes, croutons*

### SPINACH SALAD 10

*Warm bacon dressing, hard-boiled egg, red onions, mushrooms*

## MAIN COURSES

*Includes choice of Soup or Salad*

### PORK CHOP 36

*14 oz. pan-fried, apple & horseradish compote*

### BABY BACK RIBS 42/28

*Full or half slab, topped with BBQ sauce*

### SEAFOOD PASTA 34

*Tagliatelle pasta, shrimp, mussels, tossed in an arrabiata sauce*

### AIRLINE CHICKEN BREAST 30

*Rosemary, lemon butter sauce*

## SEAFOOD SPECIALTIES

*Includes choice of Soup or Salad & one Side Item*

### GRILLED SALMON 36

*8 oz. grilled, topped with herb butter*

### SCALLOPS 52

*Pan-seared in a saffron beurre blanc sauce*

### LOBSTER TAIL 60

*Oven-roasted with drawn butter, lemon*

### CRAB CAKE DINNER 44

*Pan-seared served with a spicy rémoulade sauce*

### CHILEAN SEA BASS 50

*Sautéed spinach served with a smoked tomato cream sauce*

the  
**JOURNEY**  
wood-fired steaks

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## STEAKS

RIBEYE STEAK 16 OZ. 55

KANSAS CITY STRIP BONE-IN 16 OZ. 52

SIRLOIN 12 OZ. 36

BONE-IN RIBEYE 24 OZ. 80

FILET MIGNON 10 OZ. 64 | 6 OZ. 45

PRIME RIB 48

14 oz., slow-roasted with herbs & spices,  
horseradish cream, au jus

## ADD-ONS

CRAB OSCAR 22

Lump crab meat, asparagus, béarnaise

SAUTÉED SHRIMP 19

White wine, garlic butter

LOBSTER TAIL 48

Oven-roasted with drawn butter, lemon

SCALLOPS 35

Pan-seared in a saffron beurre blanc sauce

## SAUCES & TOPPING

BÉARNAISE, PEPPERCORN CREAM SAUCE, HERB BUTTER, BLEU CHEESE 3

## SIDES

ROASTED GARLIC  
MASHED POTATOES 9

RISOTTO 9

IDAHO BAKED POTATO 9

WILD MUSHROOM 9

STEAK FRIES 9

MAC & CHEESE 9

SAUTÉED SPINACH 9

GREEN BEANS & CARROTS 9

BAKED SWEET POTATO 9

## COCKTAILS

GIN APEROL SOUR 12

Aperol, Bombay Sapphire gin, lemon juice, simple syrup

FRENCH KISS 11

Ruffino prosecco, Chambord Black Raspberry liqueur,  
fresh raspberries

ROSEMARY BOURBON BLISS 13

Basil Hayden Bourbon, rosemary simple syrup,  
lemon juice, club soda

BELLE COLLINS 12

Hendrick's gin, lemon juice, simple syrup,  
club soda, fresh mint

PICK ME UP 12

Rémy Martin VSOP, orange juice, lemon juice,  
grenadine, prosecco

SPIKED PEACH TEA 12

Crown Royal Peach, iced tea, simple syrup

JOURNEY OLD FASHIONED 13

Woodford Reserve Bourbon, bitters, simple syrup

## MOCKTAILS

BLUEBERRY MOJITO 8

Lime juice, simple syrup,  
fresh blueberries, fresh mint, club soda

PINEAPPLE COBBLER 8

Pineapple juice, strawberry juice,  
lime juice, club soda

CUCUMBER GIMLET 8

Fresh cucumber, lime juice,  
simple syrup, club soda