

APPETIZERS

- Crab Cakes**
Pan-seared, served with a spicy rémoulade sauce **\$22**
- Shrimp Cocktail**
Chilled shrimp with cocktail sauce **\$19**
- Pork Belly Shrimp**
Bacon wrapped shrimp glazed with Asian barbecue sauce **\$19**
- Chicken Spring Roll**
Mushrooms, poblano & jalapeño peppers, jack cheese with a sweet chili sauce **\$17**
- Fried Brie**
Panko breading served with a fig compote **\$17**

the JOURNEY







wood-fired steaks

SOUPS & SALADS

- Seafood Bisque**
Crème fraîche & garlic croutons **\$10**
- Steak Soup**
Hearty soup with beef and vegetables **\$8**
- Caesar Salad**
Romaine lettuce tossed with Caesar dressing, croutons & Parmesan cheese **\$10**
- Journey House Salad**
Spring lettuce blend with Parmesan cheese, cherry tomatoes, cucumber, feta cheese & croutons **\$10**
- Spinach Salad**
Warm bacon dressing, hard-boiled egg, red onion and mushrooms **\$10**

PREMIUM STEAK

All of our steaks are grilled over a mesquite wood fire grill.
Includes choice of Soup or Salad and one Side Item

- **Boneless Ribeye Steak**
16 oz. **\$50**
- **Kansas City Strip Bone-In**
16 oz. **\$48**
- **Veal Chop**
14 oz. **\$50**
- **Bone-In Ribeye**
24 oz. **\$80**
- **Filet Mignon**
10 oz. **\$60** | 6oz **\$42**
- **Prime Rib**
14 oz., Slow-roasted with herbs and spices, horseradish cream & au jus **\$46**

MAIN COURSES

- Includes choice of Soup or Salad
- Baby Back Ribs**
Full or half slab, house-made barbecue sauce, served with Journey's steak fries **\$40/26**
- Bacon Wrapped Chicken**
Stuffed with goat cheese, spinach, sun-dried tomatoes, topped with wild mushroom ragout on a bed of garlic mashed potatoes **\$30**
- Seafood Pasta**
Tagliatelle pasta, shrimp, salmon, clams, scallops, tossed in a sun-dried tomato cream sauce **\$32**
- Pork Chop**
12oz Bacon-maple demi-glace, served with a loaded Idaho baked potato **\$35**

FROM THE SEA

- Includes choice of Soup or Salad and one Side Item
- Scallops**
Pan-seared in a beurre blanc sauce **\$45**
- Canadian Cold-Water Lobster Tail**
Oven-roasted, drawn butter & lemon **\$60**
- Grilled Salmon** **\$36**
- Crab Cake Dinner**
Blue crab cakes, pan-seared, served with a spicy rémoulade sauce **\$37**
- Rainbow Trout**
Pan-seared fillet with shallots and a brandy cream sauce **\$32**

ADD-ONS

- Crab Oscar**
Lump crab meat, asparagus & bearnaise sauce **\$19**
- Sautéed Shrimp**
White wine, garlic & butter **\$19**
- Canadian Cold-Water Lobster Tail**
Oven-roasted, drawn butter & lemon **\$45**
- Diver Caught Scallops** **\$30**
Pan-seared in a beurre blanc sauce **\$30**
- Sauces And Toppings**
Béarnaise or maître d'butter **\$3**

SIDES

- Roasted Garlic Mashed Potatoes** **\$9**
- Risotto**
Parmesan cheese & fresh herbs **\$9**
- Idaho Baked Potato** **\$9**
- Wild Mushroom**
Sautéed portobello, oyster, shitake, garlic & shallots **\$9**
- Mac & Cheese**
Cheddar cheese sauce **\$9**
- Journey's Steak Fries**
Parmesan cheese & truffle **\$9**
- Broccoli & Carrots** **\$9**

*Consumption of raw or undercooked animal products may increase your risk of foodborne illness. Split plate, 12.

YOUR
JOURNEY
BEGINS HERE!

COCKTAILS

Kansas City Ice Water

Tito's Handmade vodka,
Hendrick's gin, triple sec,
lime juice & Sprite \$10

Pink Whitney Spritzer

New Amsterdam Pink Whitney
vodka, Prosecco, orange bitters
& soda water \$10

Moscow Mule

Tito's Handmade vodka, lime juice &
Cock'n Bull Ginger Beer \$10

Kentucky Mule

Jim Beam bourbon, lime juice &
Cock'n Bull Ginger Beer \$10

Elderflower Spritzer

St-Germain Elderflower liqueur &
La Marca Prosecco \$10

King George

Hendrick's gin, St-Germain
Elderflower liqueur & lime juice \$10

Journey Old Fashioned

Woodford Reserve bourbon,
bitters & sugar \$11

Journey Perfect Manhattan

Basil Hayden's bourbon,
sweet vermouth, bitters &
orange bitters \$11

Journey White Sangria

White wine, Grand Marnier, fresh
fruit & a splash of soda water \$8

Journey Red Sangria

Red wine, Christian Brothers
brandy, fresh fruit & a splash
of soda water \$8

BEERS

Domestic

Miller Lite
Coors Light
Budweiser
Bud Light

Import

Corona Extra
Heineken
Guinness
Peroni Nastro Azzurro

Craft

Boulevard
Unfiltered Wheat
Boulevard Pale Ale
Samuel Adams
Boston Lager