

APPETIZERS

Jumbo Lump Crab Cakes
Blue crab cakes, pan-seared & served with a spicy rémoulade sauce **\$19**

Shrimp Cocktail
Chilled shrimp with cocktail sauce **\$19**

Pork Belly Shrimp
Bacon wrapped shrimp glazed with Asian barbecue sauce **\$19**

SOUPS & SALADS

Seafood Bisque
Crème fraiche & garlic croutons **\$10**

Caesar Salad
Romaine lettuce tossed with Caesar dressing, croutons & Parmesan cheese **\$9**

Journey House Salad
Spring lettuce blend with Parmesan cheese, cherry tomatoes & croutons **\$9**

Chopped Salad
Spring lettuce blend with English cucumber, candied walnuts, dried cranberries, feta cheese & cherry tomatoes **\$11**

PREMIUM STEAK


Includes side and house salad, Caesar salad or seafood bisque

 **Boneless Ribeye Steak**
16oz **\$50**


 **Kansas City Strip Bone-In**
16oz **\$48**

Bison Filet Mignon
8oz **\$69**

 **Filet Mignon**
8oz **\$60**

 **Bone-In Ribeye**
24oz, 28 Day wet-aged **\$80**

 **Filet Medallions**
two 4oz filets **\$42**

 **Prime Rib**
14oz, Slow-roasted with herbs and spices, horseradish cream & au jus **\$48**

MAIN COURSES

Includes house salad, Caesar salad or seafood bisque

Baby Back Ribs
Full slab, house-made barbecue sauce, served with Journey's steak fries **\$40**

Roasted Chicken
Half chicken & wild mushroom ragout, served with roasted garlic mashed potatoes **\$28**

Seafood Pasta
Penne pasta, shrimp, scallops, clams, sundried tomatoes & cream sauce **\$32**

Pork Chop
14oz, Bacon-maple demi, served with a loaded Idaho baked potato **\$35**

SIDES

Roasted Garlic Mashed Potatoes **\$9**

Idaho Baked Potato **\$9**

Wild Mushroom
Sautéed portobello, oyster, shitake, garlic & shallots **\$9**

Mac & Cheese
Cavatappi, Parmesan & chèvre cheeses **\$9**

Journey's Steak Fries
Parmesan cheese & truffle **\$9**

Vegetable Of The Day **\$9**

FROM THE SEA

Includes a side and house salad, Caesar salad or seafood bisque

Scallops
Pan-seared & saffron Beurre Blanc **\$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 **\$32**

ADD-ONS

Crab Oscar
Asparagus & bearnaise sauce **\$13**

Sautéed Shrimp
White wine, garlic & butter **\$19**

Canadian Cold-Water Lobster Tail
Oven-roasted, drawn butter & lemon **\$45**

Diver Caught Scallops **\$30**

Sauces And Toppings
Béarnaise or maître d'butter **\$3**

the
JOURNEY
wood fired steaks

COCKTAILS

Kansas City Ice Water

New Amsterdam 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

New Amsterdam 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

Woodford Reserve 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 \$5.50

Miller Lite

Coors Light

Budweiser

Bud Light

Import \$6.50

Corona Extra

Heineken

Guinness

Craft \$6.50

Boulevard
Unfiltered Wheat

Boulevard Pale Ale

Samuel Adams
Boston Lager

YOUR
JOURNEY
BEGINS HERE!