

Saddle & Sirloin Club

Relax in the country without ever

Grills



For Starters

Fried Green Beans

Tender green beans lightly onion battered and fried to a golden brown served with a Chipotle Mayo...\$7.95

White Bean and Artichoke Hummus

A creamy blend of white beans, artichoke, garlic, and herbs served with grilled pita bread...\$7.95

Fried Risotto Croquette with Mozzarella cheese

Risotto stuffed with mozzarella and parmesan cheese rolled in bread crumbs and fried to a golden brown served with zesty tomato sauce and pesto...\$8.25

Cowboy Kettle Chips

Ranch made thick cut potato chips seasoned and served with our own special dipping sauce...\$3.75

Quesadilla

Blended cheese, caramelized peppers and onions stuffed into a sun dried tomato wrap served with pico de gallo. Chicken...\$9.50 Steak...\$11.50

Entrée Salads

Dressings: Hidden Valley Ranch, French, Thousand Island, Honey Mustard, Bleu Cheese, Caesar, Italian, Balsamic Vinaigrette.

Baby Spinach with Asparagus tips Honey glazed Walnuts and Bleu Cheese

Fresh baby spinach with crisp asparagus, sweet honey glazed walnuts and bleu cheese served with choice of dressing. Chicken ...\$10.00 Salmon...\$12.25

Chicken or Grilled Shrimp (6) Caesar

Crisp romaine lettuce tossed with a cool Caesar dressing, parmesan cheese and seasoned croutons.

Chicken ...\$9.75 Shrimp(6)...\$11.50 Steak...11.50

Asian Salad

Mixed greens topped red onion, shredded carrot, edamame, cashews, tomato and rice noodles with a sweet and tangy sesame vinaigrette.

Chicken...\$10.00 Shrimp...\$11.50

Fajita Salad

Mixed greens diced avocado, pepper jack, pico de gallo, corn, roasted red peppers, red onion and crispy tortilla strips served with chipotle ranch dressing.

Chicken...\$10.00 Steak...\$11.50

Sandwiches

All sandwiches served with your choice of fries, chips, or house salad. Add sweet potato fries to any sandwich for an additional \$0.50.

Wranglers BLT

6oz. bacon, lettuce and tomato on texas toast...\$6.50 add an egg...\$7.00

***S&S Classic Burger**

An 8oz. burger grilled to your desired temperature your choice of cheese (american, swiss, cheddar or bleu), sautéed mushrooms, caramelized onions, and bacon...\$9.50

Bushwhacker Chicken Sandwich

Grilled chicken topped with caramelized peppers and onion then smothered in pepper jack cheese and topped with crispy tortilla strips with a side of chipotle mayo...\$9.50

"Grown Up" Grilled Cheese

A four cheese blend american, swiss, smoked gouda and cheddar served on toasted rye with bacon and caramelized onions...\$7.95 with egg...\$8.45

Basa Sandwich

Pan blackened or breaded and fried Basa served on artisan bread with a side of spicy tartar sauce... \$9.50

Cuban Sandwich

Pulled pork, pit ham, mayo, mustard, dill pickle and swiss on a cibatta bun ...\$8.75

Warm Turkey Spinach and Artichoke

Sliced turkey, artichoke-parmesan spread, roasted red peppers, caramelized onions and baby spinach, served on toasted focaccia...\$8.75

Entrees

Baked potatoes available starting at 5:30pm

All entrees served with choice of soup or house salad

***Filet Mignon**

Succulent 6oz. beef filet, grilled to desired temperature served with a rich bordelaise sauce, vegetable de jour and your choice of starch...\$31.50

***Cowboy K.C. Strip Steak**

10oz. center cut strip loin grilled to desired temperature, served with a rich bordelaise sauce, vegetable de jour and your choice of starch...\$24.95

Bonfire Chicken Pasta

A freshly blackened chicken breast served over penne pasta tossed with mushrooms, tomatoes and scallions in a Cajun cream sauce...\$15.25

Salmon with Maple Pecan Crust

Salmon pan seared then topped with a maple pecan crust with wild rice and vegetable de jour...\$17.95

Pot Shot Mini Meat loaf

Ranch made meatloaf served over mashed potatoes with red wine mushroom sauce and onion straws, with vegetable de jour...\$13.95

Grilled Pork Madeira

Grilled pork loin served atop mashed potatoes with Madeira mushroom sauce and vegetable de jour...\$15.50

Pan Roasted Chicken

Airline chicken breast served with sweet potato puree tart cherry sauce and vegetable de jour...\$15.95

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****

SIDES

Baked Potato (after 5:30 pm) \$1.95

French Fries \$1.95

Rice \$1.95

Mashed Potato \$1.95

Sweet Potato Fries \$2.50

Caesar Salad \$2.50

Vegetable De Jour \$2.25

House Salad \$2.50

Cottage Cheese \$2.25

Cup of Soup \$3.00

Bowl of Soup \$4.00

XL Bowl \$6.00

Loaded Baker with Dinner \$1.00

Loaded Baker \$2.25



The Saddle & Sirloin Club is proud to have

Executive Chef Nathan Havercroft

lead our catering & banquet team. Chef Nathan brings a wide range of private club experience with him as well as extensive training in pastry arts. He has won several awards, including some on the national level, for his culinary skills, He is widely respected within the Kansas City culinary community & brings a high level of sophistication to each menu he creates. We invite you to

experience the distinctive culinary difference brought to you by

Chef Nathan & the Saddle & Sirloin Club

To place a to go order please call our dining room at (816) 942-6900 x1.

To make dinner or event reservations you may call our dining line at (816) 942-6900 x1, visit our website at www.saddleandsirloin.com, or e-mail us at reservations@saddleandsirloin.com