

The Argyle

SHAREABLES

Tempura Chicken 18
Orange Marmalade, Sesame Teriyaki, Slaw

Chicken Wings 14
6 wings, option of Buffalo, BBQ or Sweet Chili

Southwest Style Eggrolls 14
Our special Tex-Mex recipe with Chicken, Corn, Black Beans, Cabbage, Chipotle Ranch

Pretzel Bites with Beer Cheese 12

Crab Cakes 18
Remoulade, Fresh Lemon Wedge

Spinach Artichoke Dip 12
Traditional Corn Tortilla Chips

Mozzarella Sticks 13
Served with Marinara

Fried Pickle Spears 10
Served with Cajun Dip

Deviled Eggs 10
Six Halves

Creamy Brie 15
Honey, Fig Preserves and Crostinis

SALADS

Grilled Chicken (6 oz.) 10 Grilled Shrimp (4 large) 13
Grilled Salmon (6 oz.) 11 Steak (4 oz.) 12

House Salad 11 (side 6)
Greens, Carrots, Radishes, Cucumber, Shredded Cheese, White Balsamic Vinaigrette

Blackened Salmon Salad 24
Mixed Greens, Strawberries, Candied Pecans, Red Onion, Goat Cheese, Citrus Vinaigrette

Taco Salad 18
Ground Beef, Flour Tortilla Taco Bowl, Lettuce, Bean and Corn Relish, Colby Cheese, Pico, Avocado, Sour Cream and Salsa

Caesar 14 (side 9)
Romaine, Heirloom Tomatoes, Mediterranean Olives, Grana Padano, Croutons, Tonnato Dressing

Greek 21
Grilled Chicken, Tossed Romaine, Red Onions, Kalamata Olives, Cucumbers, Heirloom Tomatoes, Feta, and Greek Dressing

Caprese 16
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Arugula and White Balsamic Vinaigrette

Cobb 24
Sliced Grilled Chicken, Romaine and Iceberg Mix, Blue Cheese Crumbles, Hardboiled Eggs, Bacon Bits, Avocados, Heirloom Tomatoes, Red Onions

ON THE LIGHTER SIDE

Served with Broccoli* and choice of Whipped Potato, Side Salad or French Fries

***\$3 Upcharge to sub Broccoli for Market Veggie**

Chicken 22
6 oz. Grilled

Salmon 22
4 oz. Grilled

***Steak** 22
4 oz. Grilled to Preference

SOUPS

Daily Soup 9
Made with Fresh Seasonal Ingredients

Please note that requested substitutions are at the discretion of the kitchen staff and may not be possible to accomodate. Thank you for understanding!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any known food allergies.

HANDHELDS

Choice of: Side Winders, Sweet Potato Fries, House Made Chips **Upcharge for:** Garden Salad or Cup of Soup \$3 Baked Potato \$5

***The Argyle Cheeseburger** 18
8 oz. Char-Grilled Burger, Lettuces, Tomato, Pickled Onions, Dill Pickle, Brioche Bun

Classic Reuben 19
Boyles Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marble Rye

Rachael (Reuben's Sister) 18
Honey Mesquite Smoked Turkey, House Slaw, Provolone and Swiss Cheese, Marble Rye

Grilled Chicken 18
Swiss Cheese, Lettuce, Tomato, Pickle and Onion, Crispy Bacon on Brioche Bun

Club 18
Ham, Turkey, Bacon, Provolone, Lettuce, Tomato, Avocado, Toasted Brioche and Mayonnaise

Pork Schnitzel Torta 19
Provolone, Lettuce, Tomato, Onion and Avocado on Torta Bun

BLT 18
Candied Thick-Cut Bacon, Lettuce, Tomato, Aioli on Toasted Brioche Bread

ARTISAN PIZZAS

Argyle Deluxe 23
Sausage, Pepperoni, Ham, Bacon, Hamburger, Onion, Mushrooms, Olives, Tomatoes, Peppers, Cheeses

Pepperoni 21
Pepperoni, Fresh Oregano, Hot Honey

Build Your Own 18+
Cheese Base, Additional Toppings +1 Each (Choose from toppings listed in "Argyle Deluxe")

MAIN PLATES

Chicken Spiedini 31
Broccoli, Mushrooms, Heirlooms, Grana Padano Crema, Lemon Butter Coulis, Buccatini Pasta

Manicotti 28
Heirloom Marinara, Tuscan Alfredo, Pesto, Served with Garlic Toast

Porter House Pork Chop 28
12 oz bone-in chop, Served with Roasted Fingerling Potatoes, Market Veggies and Chardonnay Mustard Sauce

***Ribeye** 42
12 oz. Grilled to Order with Baked Potato, Market Vegetables and Boursin Herb Compound Butter

Shrimp Isabella 28
Shrimp Scampi, Fresh Made Potato Gnocchi, Mozzarella, White Sauce, Baby Spinach, Heirloom Tomatoes

Sole Bercy 28
Mild White Fish, Sauteed Heirloom Tomatoes, Asparagus, Baby Spinach, Orzo, Lemon Capers Butter Sauce

Fried Chicken 24
With Mashed Potatoes, Sage Cream Gravy and Market Veggie

Tex Mex Chimichanga 20
Ground Beef, Refried Beans, Shredded Lettuce, Tomatoes, Salsa, Crema, Topped with Creamy Queso Blanco Sauce, Served with Side of Spanish Rice

Country Fried Steak 23
Mashed Potatoes, Black Pepper Gravy, Market Veggie

Chef's Whim Special MKT Pricing
Weekly Chef's Whim Dish

SWEETS

New York Style Cheesecake 10
Seasonal

Decadent Brownie 10
Vanilla Ice Cream

Warm Brown Butter Cake 10
Vanilla Ice Cream

Creme Bruleé 10

COCKTAILS

Mules

Moscow
Blackberry
Mexican
Irish
Dark & Stormy
London
Horsefeather

Mojitos

Classic
Coconut
Black Cherry

Margaritas

Classic
Perfect
Blood Orange
Spicy
Pineapple Coconut

Martinis

Blue
Lemon Drop
Cosmo
Bikini
Mulberry French 75
Grasshopper
Chocolate
Espresso

Mixed

Aperol Spritz
Mango Limeade
Holladay Old Fashioned
Manhattan
Hurricane
Pain Killer
Irish Coffee

WINES 6 oz, 9 oz & BTL

WHITES

CHAMPAGNE, SPARKLING & N/A WINE

Scarpetta Prosecco Doc Brut
— Province of Pordenone, Italy
\$11 | \$14 | \$37
Good Twin N/A Champagne — Italy
• | • | \$37

Chateau Diana N/A Chardonnay
— Healdsburg, CA
\$8 | \$11 | \$26

Chateau Diana N/A Cabernet Sauvignon
— Healdsburg, CA
\$8 | \$11 | \$26

PINOT GRIS/ GRIGIO

Ecco Domani — Northern Italy
\$8 | \$11 | \$26

REISLING

Lujon — Columbia Valley AVA 2022
\$11 | \$14 | \$38

SAUVIGNON BLANC

Ferrari Carano — Lake Co., CA
\$11 | \$14 | \$36
Mud House — Marlborough, NZ
\$12 | \$15 | \$42

ROSÉ

Two Birds One Stone — Southwest FR
\$8 | \$11 | \$25

CHARDONNAY

Sean Minor — Central Coast, CA
\$11 | \$14 | \$38
William Hill — Coastal CA
\$14 | \$17 | \$43

HOUSE WINE \$6, \$9, \$18

6 oz, 9 oz & BTL* *NOT INCL IN 1/2 PRICE WINE NIGHTS

Chardonnay • Cabernet • Merlot • White Zinfandel • Moscato • Sauvignon Blanc • Pinot Grigio • Pinot Noir

MOCKTAILS

Strawberry Mojito

Strawberry Puree, Fresh Mint, Lime, Soda Water

Lemon Blueberry Sparkler

Blueberry Puree, Fresh Lemon Juice,
Sprite, Blueberries & Lemon Wheel

Mimosa

Orange, Strawberry, Peach, Mango
or Cranberry with N/A Champagne

Pina Colada

Coconut Syrup, Pineapple Juice, Blended with Ice

Cherry Bomb

Grenadine, Lime Juice, Sprite

REDS

PINOT NOIR

Banshee — Sonoma Co, CA
\$16 | \$19 | \$49
Sea Sun — CA
\$9 | \$12 | \$32

GARNACHA

Zestos — Madrid, Spn
\$11 | \$14 | \$38

MERLOT

Gen5 — Lodi, CA
\$8 | \$11 | \$26

RED BLEND

Trentadue OPR — CA
\$11 | \$14 | \$38

ZINFANDEL

Rosenblum 2024 — Santa Rosa, CA
\$9 | \$12 | \$32

MALBEC

Black Cabra — Mendoza, ARG
\$9 | \$12 | \$32

CABERNET SAUVIGNON

Franciscan Cab — Napa Valley, CA
\$11 | \$14 | \$38
Rodney Strong — Sonoma Co., CA
\$16 | \$19 | \$48

PORT

Trentadue Chocolate Amore — CA
\$11 | \$14 | \$38

SYRAH

Lujon — Walla Walla AVA
\$11 | \$14 | \$38

NON-ALCOHOLIC

Busch

Bud Zero

Michelob Zero

Coors Edge

Good Twin Champagne

Chateau Diana Chardonnay

Chateau Diana Sauvignon

Kid's Menu

3 Piece Chicken Tenders 12

Choice of Honey Mustard or Ranch

Pasta with Garlic Toast 12

Butter • Marinara • Meatballs

Classic Grilled Cheese 12

Choice of Ham, Turkey, or Plain

All Beef Hot Dog 12

Honey Mustard or Ranch

Mac & Cheese with Goldfish Crackers 12

Flatbread Pizza 12

Pepperoni • Sausage • Cheese

YOUR CHOICE OF SIDES*

***ONE SIDE PER ENTREE**

Fresh Fruit • French Fries • Sweet Potato Fries • Cup of Soup • Seasonal Vegetables

BEVERAGES 3

Milk • Juice • Soda

**The Argyle
Wednesday - Saturday
4:00 p.m. - 9:00 p.m.**

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*Lakewood Oaks Country Club
651 NE St. Andrews Circle,
Lee's Summit, MO 64064*