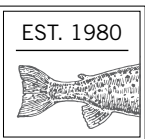
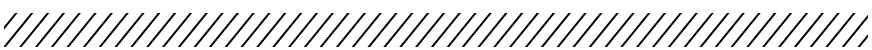


BRISTOL SEAFOOD GRILL



Part steakhouse, part seafood spot ... serving the city's finest Prime steaks, fresh fish flown in daily, local and seasonal ingredients, all served in beautifully composed plates.



DINNER OFFERINGS

MANAGING PARTNER

BRIAN BARNES

MULTI-CONCEPT EXECUTIVE CHEF

RUBEN ROSALES

EXECUTIVE CHEF

DAVID PADBERG

LEAWOOD, KS // 38° 54' 48.648672" N // 94° 38' 54.171132" W

STARTERS

HOT APPETIZER SAMPLER crab cakes, calamari, shrimp scampi 47

OYSTERS ROCKEFELLER spinach, bacon, parmesan 21

CRISPY RICE SUSHI\* spicy tuna, crispy rice disc, wasabi mayo, sesame ginger soy 18

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame seeds 15

BLUE HILL BAY MUSSELS white wine, garlic sm. 15 | lg. 21

SHRIMP COCKTAIL cocktail sauce, creole remoulade 22

MINI NEW ENGLAND LOBSTER ROLLS Maine-style lobster salad, toasted bun, fries 23

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives 15

CALAMARI buttermilk-battered, red bell pepper, pepperoncini, voodoo sauce, black pepper aioli 19

SHRIMP SCAMPI garlic butter 17

JUMBO LUMP CRAB CAKES creole remoulade 23

BANG BANG ROCK SHRIMP & SHISHITOS dynamite sauce 22

CHILLED SHELLFISH PLATTER\* oysters, shrimp, lobster cocktail, king crab legs sm. 85 (serves 2 - 3) | lg. 125 (serves 4 - 6)

SOUPS + SALADS

SPICY CREOLE GUMBO cup 10 | bowl 12

NEW ENGLAND CLAM CHOWDER cup 10 | bowl 12

MAINE LOBSTER BISQUE cup 11 | bowl 14

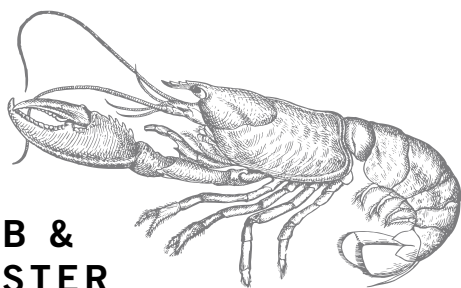
BABY GREENS† dried cherries, feta, toasted pine nuts, honey balsamic vinaigrette 11

CAESAR SALAD reggiano parmigiano, asiago cheese crisp 11

LOBSTER COBB SALAD tomato, bacon, egg, avocado, corn, red onion, white cheddar, brown butter croutons, tarragon ranch 34

GRILLED SALMON PANZANELLA\* goat cheese, balsamic roasted onions, kalamata olives, tomato vinaigrette, garlic aioli 29

ROAST CHICKEN CLUB SALAD shaved vegetable crudité, tomato, bacon, egg, avocado, fontina, brown butter croutons, tarragon ranch 27



CRAB & LOBSTER

Served with choice of two seasonal sides.

1/2 LB. COLD-WATER LOBSTER TAIL (CANADA) MKT

1 1/4 LB. ALASKAN KING CRAB LEGS (BERING SEA) MKT

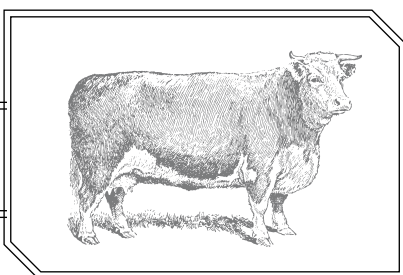
STEAKS

Served with choice of two seasonal sides.

CENTER-CUT FILET MIGNON\* 6 OZ. 44 // 8 OZ. 51

12 OZ. USDA PRIME KANSAS CITY STRIP\* 55

18 OZ. BONE-IN 'COWBOY CUT' RIBEYE\* 64



SURF + TURF

Served with choice of two seasonal sides.

6 OZ. CENTER-CUT FILET\* 55 Served with one of the following:

BOURBON MAPLE GRILLED SHRIMP

ATLANTIC SALMON\*

JUMBO LUMP CRAB CAKE

GEORGES BANK SEA SCALLOPS

6 OZ. CENTER-CUT FILET\* & 1/2 LB. CANADIAN COLD-WATER LOBSTER TAIL MKT

MAIN DISHES

MISO GLAZED SEA BASS wok-style broccolini, sticky rice MKT

CHAR CRUST BIGEYE TUNA\* roasted yukon gold potatoes, asparagus, foyot sauce 42

SHELLFISH CIOPPINO mussels, clams, shrimp, scallops, fresh fish, white wine, tomato herb sauce 34

FRENCH CREOLE ORECCHIETTE blackened shrimp & chicken, bacon, tomatoes, spinach, ancho chili butter 29

MAPLE PLANK ROASTED SALMON\* bourbon glaze, herb roasted potato & asparagus hash 35

JUMBO LUMP CRAB CAKES creole remoulade, mashed yukon potatoes, grilled asparagus 38

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 44

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 29

MESQUITE GRILLED HALF CHICKEN lemon oregano brined, herb roasted potato & asparagus hash 30

GEORGES BANK SEA SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc 39

BRISTOL SEAFOOD GRILL

WHAT PEOPLE ARE RAVING ABOUT

SEASONAL SIDE DISHES

WHIPPED YUKON GOLD POTATOES // GRILLED ASPARAGUS W/ TOMATO BASIL // LOBSTER RISOTTO

CAULIFLOWER AU GRATIN // ROASTED BRUSSELS SPROUTS W/ PROSCIUTTO & MUSTARD // HARICOTS VERTS W/ SPICED PECANS†

TWICE BAKED POTATO // APPLE-CELERY ROOT SLAW // ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALLIZED MINT

PARMESAN ROASTED YUKON GOLD POTATOES // LOBSTER MAC & CHEESE (\$6 UPCHARGE)

\*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

# WINE LIST



## WHITES

### CHAMPAGNE & SPARKLING WINE

6 OZ. / 9 OZ. / BTL

Domaine Ste. Michelle Brut, <i>Columbia Valley</i>	10.5 / - / 44
La Marca Prosecco, <i>Italy</i>	10 / - / 45
Taittinger Domaine Carneros Brut, <i>Napa Valley '19</i>	76
🍷 Veuve Clicquot Yellow Label, <i>France</i>	125
🍷 Dom Pérignon, <i>France '08</i>	290

### PINOT GRIS / GRIGIO

Ecco Domani, <i>Italy</i>	10 / 14 / 39
🍷 King Estate Pinot Gris, <i>Willamette Valley '21</i>	13.5 / 18 / 52
J Vineyards Pinot Gris <i>California '21</i>	53
Santa Margherita Valdadige, <i>Italy '21</i>	70

### SAUVIGNON / FUME BLANC

Seaglass, <i>Santa Barbara</i>	9.5 / 13 / 38
Chateau Ste. Michelle, <i>Columbia Valley</i>	10 / 14 / 39
Ferrari Carano Fume Blanc, <i>Sonoma County</i>	47
🍷 Kim Crawford, <i>New Zealand</i>	12.5 / 17.5 / 49

### RIESLING

Chateau Ste. Michelle, <i>Columbia Valley</i>	9 / 12 / 35
J. Lohr Bay Mist, <i>Monterey</i>	37
Schmitt Söhne, <i>Germany</i>	10.5 / 14.5 / 41

### INTERESTING WHITES

🍷 AIX Provence Rosé, <i>France</i>	10.5 / 14.5 / 40
Risata Pink Moscato, <i>Italy NV</i>	11 / 15 / 42
Conundrum White, <i>California '21</i>	14.5 / 20.5 / 56
Prisoner 'Saldo' Chenin Blanc, <i>California '21</i>	69

### CHARDONNAY

Hayes Ranch, <i>California</i>	9 / 13 / 35
🍷 J. Lohr Riverstone, <i>Arroyo Seco</i>	10.5 / 14.5 / 41
Rodney Strong Chalk Hill, <i>Chalk Hill</i>	14 / 20 / 55
Frei Brothers, <i>Sonoma County '19</i>	14.5 / 21.5 / 57
Mer Soleil Silver, <i>Monterey '18</i>	62
Raymond Reserve, <i>Napa Valley '20</i>	64
Louis Jadot Macon Villages, <i>France '21</i>	71
Rombauer, <i>Carneros '21</i>	91
Cakebread, <i>Napa Valley '21</i>	95
🍷 Far Niente, <i>Napa Valley '21</i>	125

## REDS

### PINOT NOIR

6 OZ. / 9 OZ. / BTL

Erath Resplendent, <i>Oregon</i>	12 / 17 / 49
Rodney Strong, <i>Russian River Valley</i>	15 / 22 / 59
MacMurray Ranch, <i>Sonoma County NV</i>	67
Meiomi, <i>Sonoma County NV</i>	17.5 / 23 / 68
King Estates Signature, <i>Willamette Valley, OR '21</i>	72
Gary Farrell, <i>Sonoma County '21</i>	110

### MERLOT

J. Lohr Los Osos, <i>Paso Robles</i>	10.5 / 14.5 / 41
Chateau Ste. Michelle Indian Wells, <i>Columbia Valley</i>	12 / 16.5 / 47
Duckhorn, <i>Napa Valley '20</i>	125

### INTERESTING REDS

Gascon Malbec, <i>Argentina</i>	10.5 / 14.5 / 40
Terra d'Oro Zinfandel, <i>California</i>	11 / 15 / 43
Spellbound Petite Sirah, <i>California</i>	11.5 / 16 / 44
Cline Syrah, <i>Sonoma County</i>	45
Conundrum Red, <i>California '20</i>	14.5 / 21.5 / 59
Frog's Leap Zinfandel, <i>Napa Valley '20</i>	77
🍷 Chapoutier Crozes-Hermitage 'Petite Ruche', <i>France '20</i>	85
🍷 8 Years in the Desert, <i>Napa Valley</i>	24 / 36 / 95
The Prisoner, <i>Napa Valley '21</i>	125

### MERITAGES & BLENDS

Hess Select "Treo", <i>California</i>	11 / 15 / 42
Ghost Pines Red Blend, <i>California '20</i>	15.5 / 21.5 / 61
Cain Cuvee, <i>Napa Valley '17</i>	70
🍷 Franciscan Magnificat, <i>Napa Valley '17</i>	115
🍷 Joseph Phelps Insignia, <i>Napa Valley '18</i>	395
🍷 Opus One, <i>Napa Valley '18</i>	425

### CABERNET SAUVIGNON

Estancia, <i>California</i>	11 / 15 / 43
Joel Gott 815, <i>California '19</i>	51
B.R. Cohn, <i>North Coast '20</i>	14 / 18.5 / 54
Franciscan, <i>Napa Valley '20</i>	15.5 / 21.5 / 62
J. Lohr Hilltop, <i>Paso Robles '20</i>	76
Leviathan, <i>Napa Valley '20</i>	24 / 36 / 95
🍷 Orin Swift Palermo, <i>Napa Valley '19</i>	99
🍷 Raymond Reserve, <i>Napa Valley '20</i>	100
🍷 Rombauer, <i>Napa Valley '19</i>	115
Caymus, <i>Napa Valley '20</i>	155
Silver Oak, <i>Napa Valley '18</i>	190
Nickel & Nickel, <i>Napa Valley '17</i>	280

Vintages are subject to change due to availability.

🍷 Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast.

## SUNDAY WINE SPECIAL



Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.

## Beers:

### DRAFT BEERS

#### DOMESTICS

Yuengling

#### CRAFTS, IMPORTS & MICROS

Boulevard Tank 7 Farmhouse Ale  
Boulevard Space Camper // Boulevard Wheat  
KC BiER Co. Dunkell // Stella Artois

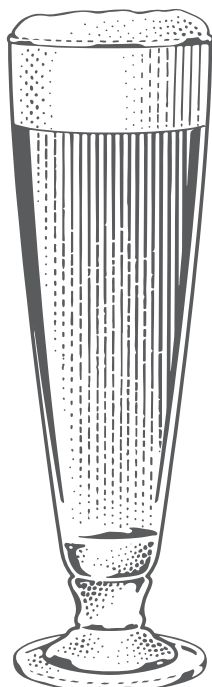
### BOTTLED BEERS

#### DOMESTICS

Budweiser // Bud Light // Coors Light  
Michelob Ultra // Miller Lite

#### CRAFTS, IMPORTS & MICROS

Boulevard Pale Ale  
Blue Moon Belgian White  
Deschutes Fresh Squeezed IPA



## Martinis & Cocktails:

MANGO TANGO 818 Reposado Tequila, Ancho Reyes Chile Liqueur, mango, lime, Tajin rim, Dos Hombres Mezcal mist 15

MAPLE BACON N' BOURBON Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 16

SPICY BLACKBERRY MARGARITA Calirosa Rosa Blanco Tequila infused with fresh, sliced jalapeños, St-Germain Elderflower Liqueur, lime juice, simple syrup, blackberries 15

BARREL-AGED WHITE MANHATTAN KC's Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters aged in oak barrels six weeks in house, topped with brandy-soaked cherries 16

MIXED MESSAGE Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 14

PINEAPPLE MARTINI Tito's Vodka & triple sec infused with fresh pineapple 14

EASTSIDER Hendrick's Gin, cucumber, fresh-squeezed lime juice, fresh mint 15

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 14

LAVENDER DROP Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 14

EMPIRE STATE OF MIND Angel's Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 16