

in north america, a brasserie is a café characterized by it's regional cuisine and range of ingredients. our specialties include our kansas city bbq sandwiches and succulent burgers. be sure to try our homemade pizzas, topped with our own rich tomato sauce and a variety of toppings.

starters

soup of the day - chef's daily inspiration. 6

french onion soup - a traditional favorite, baked with crostini and swiss cheese. 7

kansas city steak soup - succulent beef and vegetables simmered in a hearty broth. 7

hummus - with vibrant roasted red pepper coulis and toasted pita points. 9

antipasto plate - house marinated olives, spicy capicola ham, and tender grilled asparagus with a velvety white bean spread and french baguette slices. 10

field of greens - fresh mixed greens tossed with spring onion, carrots, radish, blue cheese and champagne vinaigrette. 9

traditional caesar salad - crisp hearts of romaine tossed in a creamy caesar dressing with shaved parmesan and topped with baguette crostini. 9

two crab cakes - delicate crab cakes with crisp jicama-tomato slaw and fresh corn salad, drizzled with zesty cilantro salsa verde. 14

braised lamb slider - delicate braised lamb topped with pickled onions and boursin spread, accompanied with onion rings and green tea barbecue sauce. 12

spicy tomato and goat cheese - zesty tomato sauce and peppered goat cheese, served with crostini. 10

sandwiches

all sandwiches served with your choice of fries or side salad

***better burger bar** - make it your personal favorite – begin with your choice of a ½ pound angus all beef patty, fresh local-raised 8 oz. bison burger, or our delicious house made black bean and mushroom vegetarian patty. grilled to your preference, placed on a fresh kaiser roll with lettuce, tomato and onion, then finished to your liking:

any one topping below is included 13

each additional topping 1.5

cheddar, swiss, provolone, american, bleu, bacon, sliced avocado, sautéed onions, pickled jalapenos, sautéed mushroom medley and fried onion rings.

house-smoked turkey sandwich - fresh turkey thinly sliced and served on toasted wheat bread with crisp lettuce, bacon, ripe tomatoes, and lemon-mustard aioli 12

classic pastrami reuben sandwich – traditional favorite house made pastrami, thinly sliced with sauerkraut, swiss cheese and thousand island dressing on marble rye. 12

kansas city bbq pulled pork - tender slow smoked pork served with our blend of local sauces on toasted brioche bread. 12

salads

asian spicy chicken - tender spring lettuces and cabbage, mixed with roasted chicken, baby corn, water chestnuts, tofu and cashews in our zesty peanut-lime vinaigrette. 12

***blackened salmon salad** - 6 oz salmon coated in spices seared to perfection served on top of a hearty potato salad with tomatoes, asparagus and peas. 14

***grilled steak salad** - 6 oz sirloin grilled to your liking with crisp hearts of romaine, ripe tomatoes, shaved parmesan, red onion, julienne peppers, avocado with cracked black pepper french dressing. 14

westin cobb - spring mixed greens with roasted chicken, bacon, red onions, eggs, tomatoes, cucumbers, crumbled bleu cheese and our creamy herb vinaigrette in a parmesan basket. topped off with a fanned avocado and balsamic reduction. 12

stone baked 12" pizzas

all pizzas begin with our in-house made pizza crust topped with our zesty marinara sauce and shredded mozzarella cheese

build your own - personalize your pizza with your choice of two ingredients. 14 additional toppings 2

roasted chicken, pepperoni, spicy capicola ham, tiger shrimp, marinated olives, sundried tomatoes, artichoke hearts, baby spinach, peppers, onions, mushroom medley, sliced ripe tomatoes, asparagus, feta cheese, fresh ovaline mozzarella, cheddar, parmesan and bleu cheese

or choose one of our favorites:

margherita - an italian tradition, sliced ripe tomatoes baked with fresh ovaline mozzarella cheese and fresh basil garnish. 13

spinach and mushroom - velvety white wine cream sauce smothered with mozzarella cheese and topped with sautéed baby spinach and our mushroom medley. 14

butcher's block - meat lovers rejoice, this masterpiece is topped with our roasted chicken, pepperoni and spicy capicola ham. 15

tiger shrimp - a california style delight with pesto sauce, feta cheese, succulent shrimp and sundried tomatoes. 15

pasta

chicken fettuccini - pulled chicken, mushroom medley, spinach and pancetta served in an elegant white wine sauce. 18

shrimp pasta - succulent tiger shrimp, peas, grape tomatoes, and basil are all combined harmoniously with white wine and garlic sauce over lemon linguini. 22

fusilli vegetarian pasta - fusilli pasta with seasonal vegetables tossed in olive oil and finished with parmesan cheese. 15

large plates

all large plates are served with mouselline potatoes and choice of green beans, asparagus, or vegetable of the day

***blackened salmon** - 7 oz salmon filet covered in spices and seared to perfection. 22

kc bbq pork ribs - full rack slow cooked then grilled for maximum flavor served with parmesan fries and coleslaw. 25

maple brined pork chop - tender marinated pork chop served with an apple madeira gastrique. 21

***12 oz char grilled kansas city strip** - grilled to perfection and topped with maitre d' butter. 32

***6 oz char grilled filet of beef** - grilled to perfection and served with a red wine borderlaise. 34

pan seared chicken breast - 8 oz airline chicken breast grilled and served with a ratatouille sauce. 20

sides

sweet potato fries - 4 • parmesan fries - 4 • french fries - 3 • crisp onion rings - 4 • grilled asparagus - 4
fresh bread - 3 • side salad - 3 • caesar salad - 3 • baked potato with sour cream & scallions - 5

for parties of 8 or more there will be an automatic service charge of 18% added to your check. the service charge includes a 15% gratuity for the staff.

*these items may contain raw or undercooked ingredients

*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.