



RESTAURANT ■ CAFE



Weekly Specials

SALADS

Served with your choice of our fresh made in-house dressings:

Ranch, Italian, Thousand Island, Bleu Cheese, Raspberry Vinaigrette, Sun-dried Tomato Vinaigrette, Honey Mustard, Oil and Vinegar, Fat-Free Ranch and Fat-Free French.

GF **NEW!** *Grilled Chicken Cobb Salad* \$8.00

A blend of garden fresh greens topped with grilled chicken, crispy bacon, boiled eggs, olives, green onions, heirloom tomatoes and bleu cheese crumbles with your choice of our house-made dressings.

GF **NEW!** *Places Farm Salad* \$10.00

A chopped blend of roasted vegetables including: roasted asparagus, carrots, cauliflower, Brussels sprouts, parsnips and beets. Tossed in a sundried tomato vinaigrette. Garnished with fresh micro greens.

GF *Places Seafood Salad* \$10.50

Choice of one: Grilled Salmon or Five Grilled Shrimp, served on crisp greens with diced tomatoes, cucumbers, sliced almonds, cheese and dried cranberries. Served with lemon garnish and your choice of our house-made dressing.

Taco Salad \$8.00

A beef taco salad piled high with lettuce, tomato, black olives and shredded cheese served with guacamole, salsa and sour cream.

Substitute steak or chicken for only \$2.00

GF *Spinach Salad* \$7.50

Topped with strawberries, mandarin oranges, red onions, pecans and Feta cheese.

Add chicken, \$2.00; add salmon, \$3.00



RESTAURANT ■ CAFE

GF *Fruit Plate* \$7.00

A variety of seasonal fruit served **with your choice of chicken salad, tuna salad or cottage cheese.**

NEW! STARTERS

Spinach & Artichoke Dip \$6.75

A creamy blend of pepper jack cheese, cream cheese and parmesan cheese, seasoned spinach and artichokes baked to perfection. Served with your choice of tortilla chips or naan chips.

Naan Mini Pizzarets \$7.25

Petite tender onion naan (Indian flatbread) topped with choice of **sweet chili chicken, barbecue chicken, Cajun shrimp or home-style pot roast.**

GF = Gluten Free

LIGHTER FAIR

House Salad \$3.75

Substitute Spinach Salad for \$5.00

A delicious blend of crisp mixed greens, diced tomatoes, diced cucumbers, shredded cheese, red onion and homemade croutons. Served with your choice of our house-made dressing.

1/2 Spinach Salad \$2.50

Spinach, diced tomatoes, diced cucumbers, shredded cheese, red onions and homemade croutons.

Soup du Jour or Vegetable Soup

Cup \$2.75 *Bowl* \$3.75

Freshly prepared soup made daily. Ask your server for today's offering.

1/2 Salad and Soup \$4.50

Enjoy our 1/2 house salad with a cup of our dail soup choice.

1/2 Sandwich and Soup \$4.75

Enjoy a cup of our daily soup with a half sandwich.

Sandwiches include: chicken salad, tuna salad, turkey, ham or grilled cheese.



RESTAURANT ■ CAFE

SEAFOOD

Choice of Two Sides.

(Sweet clover white roll with maple butter available upon request).

NEW! *Pan Sautéed Trout* \$13.00

Trout dredged in our house-made seasoned corn meal. Pan sautéed to golden brown and topped with maple butter.

GF *Salmon* \$11.75

Grilled salmon fillet served with our own dill sauce and lemon on the side.

Catfish Strips \$8.25

Half Order - \$6.25

Breaded catfish deep fried to order. Served with hushpuppies and tartar sauce.

GF = Gluten Free

Butterfly Shrimp \$9.75

Half Order - \$6.75

Six large shrimp breaded and deep fried just the way you like it. Served with cocktail sauce.

Crab Cakes \$11.00

Half Order - \$7.50

Two four-ounce cakes are cooked to perfection and served with a Dijon mustard sauce on the side.

Shrimp Scampi \$10.50

This item comes with one side of your choice.

Five jumbo shrimp sautéed in a white wine garlic sauce served on a bed of pasta. Served with garlic toast.

REGIONAL

NEW! *Fettuccine Alfredo* \$7.50

Roasted garlic Alfredo sauce served on a bed of fettuccine noodles served with garlic toast.

Add chicken, \$2.00; add shrimp or scallops, \$2.25

NEW! *Steak Diane* \$15.00

Tender petite beef steak seared to perfection.

Finished with Madeira Dijon cream sauce and served with your choice of two sides.

NEW! *Homemade Meatballs and Spaghetti* \$10.25

A true Italian classic! Places homemade meatballs simmered in a classic marinara sauce, served on a bed of spaghetti noodles, another layer of sauce and topped with shredded parmesan cheese. Served with garlic toast.

NEW! *Cheese Tortellini with Zucchini Spaghetti* \$8.00

Authentic cheese tortellini, with **choice of roasted garlic alfredo, charred tomato marinara or roasted red pepper cream sauce** on top of sautéed herb zucchini spaghetti.

Served with garlic toast.

Vegetable Lasagna \$7.25

Enjoy this rich, cheesy delight with red bell peppers, onions, mushrooms, yellow squash and tomatoes. Served with garlic toast.

Quesadilla \$7.25

Add steak \$2.00

Grilled tortilla with red and green peppers, sautéed onions with seasonings and cheese. Served with sour cream, salsa and guacamole, with your choice of chicken or vegetable.

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

AMERICAN CLASSICS

Choice of Two Sides.
(Sweet clover white roll with maple butter available upon request)

NEW! *Brown Sugar Rub Roasted Chicken* \$11.25

Half chicken encrusted with Places house-made brown sugar rub.

NEW! *Flat Iron Steak* \$14.00

Tender Midwest choice beef grilled just the way you like it. Paired with a cabernet shallot steak butter.

NEW! *Smoked Barbecue Brisket* \$10.00

A Kansas City favorite! Slow smoked tender brisket. Accompanied with house-made barbecue sauce.



RESTAURANT ■ CAFE

NEW! *Signature Meatloaf* \$9.50

A Places signature dish! A generous portion of our secret recipe meatloaf made in house.

Country-Fried Steak \$9.00

Lightly breaded beef steak fried golden brown and served with country cream gravy.

GF *Grilled Chicken* \$8.75

A grilled boneless, skinless chicken breast marinated in our special seasonings.

Chicken Strips \$8.50

Half Order - \$6.50

Breaded chicken tenders deep fried and served with your choice of BBQ sauce, honey mustard or ranch.

Eggs All Day Breakfast \$6.00

Two eggs any style served with your choice of meat, country potatoes and toast.

There are no extra sides served with this item.

Substitute English muffin for \$.50

Quiche \$6.25

Ask your server about today's flavor.

Comes with your choice of one side item.

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

GF = Gluten Free

*Fresh in season

SIDES & EXTRAS \$2.00

* 1/2 Spinach Salad
(add \$.50)

* 1/2 House Salad

* Fresh Broccoli Salad

* Cole Slaw

* Steamed Broccoli

* Green Beans

* Vegetable of the Day

* Steamed Carrots

* Steamed Veggie Blend

Cinnamon Apples

* Small Fruit Bowl

Cottage Cheese

Starch of the Day

* Asparagus

(add \$.50)

* Baked Potato

Loaded Baked Potato
(add \$.50)

* Baked Sweet Potato

Loaded Baked Sweet
Potato (marshmallows
and brown sugar,
add \$.50)

Loaded Potato Flats

French Fries

Sweet Potato Fries

Mashed Potatoes

Loaded Mashed
Potatoes (add \$.50)

Onion Rings



RESTAURANT ■ CAFE

SANDWICHES

Choice of One Side.

Choice of breads: whole wheat, white or marble rye bread; sourdough; sesame seed bun; wheat bun; ciabatta bun; egg bun.

Add-Ons: Cheese \$.50, Mushrooms \$.50, Bacon \$.50, Sauerkraut \$.50, Onions \$.25 Guacamole \$.50, Bleu Cheese Crumbles \$.50

The Rueben \$8.00

Sliced corned beef, sauerkraut, Swiss cheese and 1,000 Island dressing on grilled marble rye bread with a pickle spear.

Villager Burger \$7.25

A 1/4-pound ground beef patty. Served on a bun with lettuce, sliced tomato, onion and pickle.

NEW!

The Sunrise Burger \$9.75

A burger lover's favorite! A 5oz grilled burger patty topped with cheddar cheese, bacon and a fried egg. Served on a toasted buttery egg bun with a chipotle mayo sauce.

NEW! *Garden Quinoa Village Burger* \$9.75

The grain of ancient Inca's. A savory blend of this mother grain infused with herbs, black beans, zucchini, tomato and roasted bell pepper. Pan seared to a golden brown and layered between a toasted wheat bun, lettuce, tomato and a sundried aoli sauce.

Whole Sandwich \$7.00

Your choice of tuna salad, chicken salad, ham or turkey. Served with a pickle. (ham or turkey available hot.) **Add cheese \$.50**

Places Club \$8.75

A double decker with turkey, ham, bacon, lettuce, tomato, mayo and American/Swiss cheeses with a pickle spear.

Tuna Melt \$7.50

Fresh tuna salad served on sourdough bread with American cheese. Served with a pickle spear.

Patty Melt \$8.00

1/4-pound ground beef patty grilled with melted Swiss cheese and sautéed onions. Served on rye bread with a pickle spear.

NEW! *Smoked Salmon BLT* \$10.25

Fresh Atlantic smoked salmon mixed in a cucumber yogurt dressing with crisp bacon, lettuce and tomato. Served on Texas toast.

NEW! *Three Cheese Grilled Brioche* \$7.00

A cheesy delight! Grilled brioche, layered with white cheddar, smoked cheddar and provolone cheese, melted to a cheesy goodness.

Places Wraps \$8.00

Your choice of turkey, BLT, crispy chicken or buffalo chicken served with lettuce, tomato and ranch dressing wrapped in a tortilla shell. Garnished with pickle spear.



DESSERTS

Amaretto Crème Brule \$3.25

Infused amaretto custard baked to a creamy delight! Caramelized with organic raw sugar. Topped with whipped cream and a strawberry.

NEW! *Strawberry Pie* \$3.50

A summer time favorite! Made in house, sweet jumbo strawberries layered in a flaky pie crust. Glazed with strawberry reduction glaze and whipped topping.

Gourmet Triple Truffle Chocolate Cake \$4.00

A dark layer of chocolate pastry cream is sandwiched between two decadent layers of amazing chocolate cake. Iced with semi-sweet chocolate frosting and garnished with select Georgia pecans. A chocolate lovers dream!

Dessert of the Week \$3.25

Ask your server for this week's dessert.

Pie of the Day \$3.50

Ask your server for today's choice.

WHITE WINE

Served by the glass. \$6.00

Moscato

Sweet with fruity aromas.

White Zinfandel

Red berry, citrus and melon aromas.

Chardonnay

Tropical fruit and hints of butter and spice.

Riesling

Tropical fruit and flowery aromas.



RED WINE

Served by the glass. \$6.00

Pinot Noir

Delicate Fruit flavor aromas with wild berry flavors with a smooth finish.

Merlot

Blueberry aromas with notes of vanilla.

Cabernet

Full flavors of black cherry, raspberry aromas.

BEER

Served by the glass. \$4.00

Boulevard Wheat

Bud Light

Coors Light

BEVERAGES

Fountain Drinks \$2.00



Coke Diet Coke Sprite Root Beer Dr Pepper

Bottled Soda: Coke and Diet Coke available.

Coffee \$2.00

Regular or Decaffeinated
French Vanilla Cappuccino*
Hot Chocolate*

*No Refill

Tea \$2.00

Fresh Brewed Iced Tea or Hot Tea

*Milk** \$1.75 Chocolate or White

*Juices** Small \$1.50 Large \$2.00

Orange Tomato
Cranberry Grape