

Spectators

Gastro-Pub

inspired by



STARTERS

Soup of The Day Cup 4 / Bowl 7

Boulevard Porter French Onion Soup 8

Sweet onion, savory sherry-flavored broth,
Boulevard Porter, Gruyere cheese, Crostini

***Shrimp & Artichoke Bruschetta** 10

Whipped herb goat cheese, artichoke pesto chutney

***Hummus Duo** 9

Roasted eggplant & white bean hummus, smoked black
bean hummus, grilled pita

GF *Spinach and Artichoke Dip 9

Blend of pepper jack, cheddar, mozzarella,
Parmesan gratin, tricolor corn tortilla chips

GF Pork Wings 14

Crispy pork shank, Asian glaze, toasted
sesame seeds

GF Chicken Wings Half dozen 8 / Full dozen 15

Choice of mild, hot, Asian, or BBQ

FLATBREADS

BBQ Pulled Pork 13

Barbeque sauce, caramelized onions,
pulled pork, smoked gouda

***Classic Pepperoni** 12

Red sauce, fresh mozzarella, pepperoni

Five Meat Delight 13

Red sauce, fresh mozzarella, ground beef,
Canadian bacon, pepperoni, bacon,
sausage

***Margherita** 12

Tomato, fresh mozzarella, arugula, basil, Parmesan,
balsamic drizzle

GREENS

GF Watermelon & Goat Cheese 8 half/12 full

Watermelon, goat cheese, arugula, blueberries, onion, toasted almonds, with citrus vinaigrette

Chef's House Salad 15

Chopped iceberg, diced tomatoes, pickled red onion, candied walnuts, blue cheese crumbles, candied bacon,
fried onion, with a charred onion BBQ ranch dressing

Southwest Boulevard Salad 7 half/ 10 full

Chopped iceberg, charred corn, black beans, diced tomatoes, queso fresco, BBQ -spiced sunflower seeds,
with an avocado-cilantro-lime dressing

Traditional Caesar 7 half/ 9 full

Romaine tossed with Caesar dressing, shaved Parmesan cheese, and croutons

Mixed Greens 5 half/8 full

Spring mix, tomato, red onion, cucumber, croutons, and your choice of dressing

Enhance your salad: Chicken 6 Salmon 7 Shrimp 8 Flat Iron Steak 10

BURGERS

Served with choice of one side

***Spectators Burger** 15

Choice of cheese and 2 Toppings served on brioche bun

Cheese: Pepper Jack, Cheddar, Swiss, Provolone, Blue Cheese

Enhance your burger: Sautéed Onions, Bacon, BBQ Sauce, Avocado

Sub Veggie Patty 12

MAINS

GF Filet Mignon 8oz. 36

Black Angus, fried shallots, port reduction, smoked mashed potatoes, seasonal vegetables

GF Steak Frites 10oz. 32

Black Angus Kansas City strip, Cognac peppercorn sauce, seasonal vegetables

Pan Fried Chicken Breast 22

Thyme lemon butter pan sauce, creamy risotto, seasonal vegetables

GF House Smoked Duroc Pork Chop 24

Apple walnut chutney, smoked mashed potatoes, seasonal vegetables

Pesto Pasta 17

Linguini, pesto, sun dried tomatoes, crumbled goat cheese, toasted pine nuts, baby arugula

Add: Chicken 6, Salmon 7, Shrimp 8

Ruby Trout 28

Panko and almond crusted ruby trout, creamy risotto and cherry balsamic sauce with seasonal vegetables

Taste of Kansas City

Kansas City is renowned for barbecue and has more barbecue restaurants per capita than any city in the United States. It is said that you can eat barbecue everyday for over 3 months and never eat in the same place twice! Names like Gates, Arthur Bryant's, Jack Stack, Joe's Kansas City (formerly Oklahoma Joe's) are just some of the many barbecue restaurants that pepper the Kansas City streets.

Kansas City-style barbecue refers to the specific regional barbecue style of "low and slow" that evolved from the pit of Henry Perry in the early 1900's. He operated out of a trolley barn at 19th and Highland in the legendary African-American neighborhood around 18th and Vine, now know as the Kansas City Jazz District. Barbecue sauce is an integral part of Kansas City barbecue. The sauces found in the region are tomato-based, with a sweet, spicy and tangy flavor profiles.

Following suit with Kansas City tradition, we are proud to offer our very own BBQ menu at Spectators Gastro Pub. Our culinary team proudly offers amazing house-smoked meats, traditional sides and signature sauces that will compliment your meal to leave you with a true taste of Kansas City. Whether its authentic jazz, the best baseball or barbecue, Kansas City has got you covered.

Enjoy!

BBQ

All of our BBQ meats are house-smoked at The Sheraton Crown Center.
Our chef has blended 3 signature sauces. All of them are prepared with blueberry and Grand Marnier.

*Medium Szechuan Chili *Hot Szechuan Chili *Chipotle

SANDWICHES

Served with one side

*Pulled Pork 13

House-smoked BBQ pulled pork sandwich served on a brioche bun topped with coleslaw

Smoked Turkey Melt 13

Sliced Kurzweil turkey, bacon, smoked gouda, caramelized onion, BBQ sauce, arugula, on wheat berry bread

Creole Chicken 13

Blackened chicken breast, pepper jack, cheddar, avocado, tomato, chipotle aioli, on a Brioche bun

Sausage Sandwich 15

BBQ smoked sausage with sautéed peppers and onions on a hoagie bun

PLATTERS

Served with two sides

Hickory Smoked BBQ Chicken

Quarter 12 Half 16

Pork Baby Back Ribs

Half slab 18 Full slab 29

Pulled Pork

Half pound 12 Full pound 16

Brisket Platter

Half pound 15 Full pound 21

Two Meat Platter 15

4oz each of your 2 favorites: Brisket, Pulled Pork, Smoked Turkey, Smoked Ham, or Sausage

SIDES TO SHARE

GF French Fries 5

GF Sweet Potato Fries 5

Onion Rings 5

GF Chipotle Baked Beans 5

GF Grilled Asparagus 5

GF Creamy Coleslaw 5

GF Roasted Yukon Potato Salad 5

GF Creamy Risotto 6

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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* Select items half off during happy hour

**Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness

**Please notify your server of any food allergies