

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, topped with Gruyere cheese

***Pulled Pork Bruschetta** 8

Applewood house smoked pulled pork,
orange fennel sauce

***Hummus Duo** 9

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

GF *Spinach and Artichoke Dip 10

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

Coconut Shrimp 11

Batter dipped shrimp fried with coconut,
pineapple salsa on a bed of microgreens

GF Pork Wings 13

Crispy pork shank, Asian glaze, toasted
sesame seeds

GF Chicken Wings Half dozen 8 / Full dozen 15

GREENS

GF Heirloom Tomato Salad 8 half/12 full

Fresh sliced mozzarella, baby arugula, lemon oil drizzle

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, garlic croutons

Mixed Greens 5 half/8 full

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

Enhance your salad:

Chicken 6 Salmon 7 Shrimp 8

BURGERS

Served with choice of one side

***Spectators Classic** 14

Flame-grilled 100% black angus beef patty, cheddar, lettuce, tomato, onion

BBQ, Onion, & Cheddar Burger 15

Flame-grilled 100% black angus beef patty, bbq sauce, sautéed onions, cheddar,
lettuce, tomato, onion

Bleu Cheese and Bacon Burger 15

Flame-grilled 100% black angus beef patty, bacon, bleu cheese, lettuce, tomato, onion

Veggie Burger 12

MAINS

GF Filet Mignon 8oz. 36

Cedar River beef, fried shallots, port reduction, smoked mashed potatoes and summer vegetables

GF Kansas City Strip 10oz. 32

Shitake mushrooms in a brandy peppercorn sauce, smashed Klondike potatoes

GF Bacon Wrapped Stuffed Chicken Breast 22

Sundried tomatoes, goat cheese, arugula, tart cherry sauce, mashed potatoes

GF Grilled Duroc Pork Chop 24

Applewood tomato jam, smashed Klondike potatoes, summer vegetables

Pesto Pasta 17

Bucatini noodles, arugula pesto, sun dried tomatoes, crumbled goat cheese, toasted pine nuts

Add: Chicken 6, Salmon 7, Shrimp 8

Pan Seared Atlantic Salmon 28

Tomato beurre blanc, wild rice, grilled asparagus

FLATBREADS

BBQ Pulled Pork 13

Barbeque sauce, caramelized onions,
pulled pork, smoked gouda, fresh cilantro

***Classic Pepperoni** 12

Red sauce, fresh mozzarella, pepperoni

Char Siu Chicken 13

Pulled chicken, peanut sauce, shredded cabbage,
red onions, cilantro, toasted peanuts

Five Meat Delight 13

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

***Margherita** 12

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

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 Joes) 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 barbecue 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 pulled pork sandwich served on a brioche bun topped with coleslaw

Beef Brisket 14

House-smoked beef brisket served on a pretzel bun topped with coleslaw

Smoked Turkey Melt 13

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

Smoked Ham 13

Shaved bone in ham, cheese fondue, caramelized onion, stone ground mustard on a pretzel bun

The Cuban 15

Shaved ham and pork, Swiss cheese, yellow mustard, pickles, served 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. Choose from brisket, pulled pork, smoked turkey, or smoked ham.

Additional Meat Options: Smoked BBQ Chicken 5 Pork Ribs 10

SIDES TO SHARE

GF French Fries 5

GF Sweet Potato Fries 5

Onion Rings 5

Chipotle Baked Beans 5

GF Grilled Asparagus 5

GF Creamy Kale Coleslaw 5

GF Roasted Yukon Potato Salad 5

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.

©2012 Starwood Hotels & Resorts World Wide, Inc.

* 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