



THE  
**Artichoke**  
RESTAURANT & BAR

# Appetizers

One delicious, homemade **Crab Cake** served with smoked tomato mayo & a grilled jalapeno. 6.95

Steamed whole **Artichoke** served with mayo, lemon butter or sour cream. 5.95

Named Watt Notts in honor of their creator, Randy Watt, these **Mushrooms** are stuffed with cheese. 6.95

**Artichoke Ravioli** made with spinach pasta served with basil cream sauce. 5.95

# Salad

**Fresh greens** & all of the kitchen veggies & the dressing of your choice. 4.95

Made from scratch **Caesar** salad with the right touch of garlic. 6.95

Tomato, cucumber in lemon, mint & vinaigrette tossed with crisp lettuce make up this **Syrian** salad. 6.95

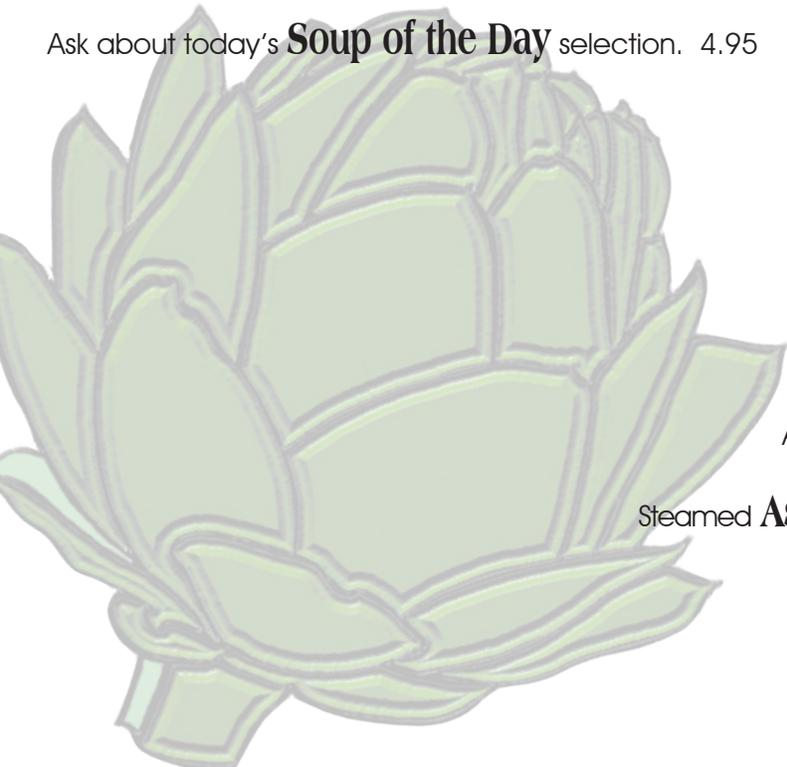
A wedge of flavorful, tender, **Boston Lettuce** topped with blue cheese dressing & blue cheese crumbles. 6.95

*House Dressing • Ranch • Blue Cheese • French • 1000 Island • Balsamic Vinaigrette • Honey Mustard*  
*You may substitute a Caesar, Syrian or Boston lettuce salad for only 2.25*  
*You may add grilled shrimp or grilled chicken to any salad for only 5.95*

# Soup

The famous **Steak** soup recipe from the Plaza III in Kansas City. 4.95

Ask about today's **Soup of the Day** selection. 4.95



# Sides

White skinned, whole fried **Potato**. Very tasty. 2.95

Assorted **Squash** grilled with peppers & onions 2.95

A whole, natural grain **Brown Rice** with a nutty flavor. 1.95

Steamed **Asparagus** with lemon butter. A la carte 5.25 • With entree 2.00

Thick-cut, crispy **Steak Fries**. 2.45

Tender, sliced, sauteed **Mushrooms**. 2.25

# Steak

A thick-cut, 12 oz **K.C. Strip** seasoned just right & grilled to your preferred temperature. 27.95

**Steak Oscar** is a 6 oz, top-choice filet topped with asparagus tips, sweet crab & sauce bearnaise. 33.95

The most tender of all steaks. Center-cut **Filet Mignon** topped with steak butter. 6 oz - 29.95

Our special blend of seasonings enhance the great flavors of this 14 oz **Rib Eye** steak. 29.95

Only premium cuts of beef go into this **Chopped Sirloin**. Served with our famous Derby sauce & sauteed mushrooms. 13.95

An 8 oz **Top Sirloin Steak**, grilled to your preferred temperature. 18.95

# Seafood

A dinner-sized portion of delicious **Crab Cakes** served with smoked tomato mayo & a grilled jalapeno. 15.95

Large Gulf **Shrimp**, sauteed in garlic butter with mushrooms & cream sauce. 18.95

Whole, farm-raised **Catfish**, lightly breaded & golden fried. Served with tartar sauce & lemon. 15.95

Large, **Stuffed Shrimp** filled with savory crab stuffing & topped with sauce mornay. 20.95

Mild-flavored **Tilapia**, baked with compound butter. 16.95

Crispy, panko-crusted **Tilapia**. 16.95

A half-dozen crispy, **Cracker-Crusted Shrimp** fried to a golden brown. 18.95

Lightly seasoned **Salmon**, grilled to a tender, flaky finish. 21.95

**Blackened Salmon** fired with Cajun-style spices. 21.95

# Poultry

**Chicken Santa Fe** is a boneless chicken breast stuffed with green chile cream cheese, wrapped in bacon, grilled & topped with sauce mornay. 15.95

**Chicken Breast** marinated in our special vinaigrette, grilled just right & served with a sauteed peppers & onions. 13.95

**Blackened Chicken Breast** dusted with Cajun spice, blackened & served with a sauteed peppers & onions. 13.95

# Pasta

Ask your server about our pasta selection today. Priced Daily

*All of our entrees are served with a house salad or soup & one side item.*

# Desserts

Our **Hot Chocolate Cake** is chocolate top to bottom & served warm. 3.95

The three layers of this **Chocolate Pie** are rich, richer, richest on an Oreo crust. 4.95

**Turtle Cheesecake** is rich, creamy & threaded with caramel, chocolate & nuts. 4.95

Two scoops of **Blue Bell Premium Vanilla Ice Cream**. 1.45

Ask your server about our **Dessert of the Week** selection

## Kid's Menu

*All of our kid's meals are served with carrots & Ranch dressing or steak fries.*

### Chicken Strips

Tender, all-white-meat with a crispy coating. 4.75

### Hamburger

Premium ground beef goes in to these two little burgers. 4.75

### Peanut Butter & Jelly

Always a favorite. Made with smooth peanut butter & grape jelly. 2.95

### Pasta with Cheese Sauce

The best mac 'n cheese. 3.95

### Grilled Cheese

The classic. 2.95

## Drinks

Coke • Diet Coke • Sprite • Diet Sprite • Dr. Pepper • Diet Dr. Pepper  
Iced Tea • Coffee



*Gratuity may be added for groups of eight or more.*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*



## Whites by the Glass

- Salmon Creek Chardonnay** (California) 5
- Hogue Riesling** (Washington) 5
- Lumina Pino Grigio** (Italy) 7
- Honig Sauvignon Blanc** (California) 8
- Joullian Chardonnay** (California) 9

## Other Notable Glasses

- Beringer White Zinfandel** (California) 6

## Chardonnay

- Salmon Creek Chardonnay** (California) 20
- Fat Bastard** (France) 26
- Kendall-Jackson** (California) 30
- Joullian** (California) 36
- Alexander Valley Estate** (California) 36

## Interesting Whites

- Fetzer Riesling** (California) 20
- Alexander Valley New Gewurz** (California) 21
- Beringer White Zinfandel** (California) 22
- Dry Creek Chenin Blanc** (California) 24
- Lumina Pinot Grigio** (Italy) 26
- Honig Sauvignon Blanc** (California) 32
- Francis Coppola Diamond Sauvignon Blanc** (California) 32

## Reds by the Glass

- Salmon Creek Cabernet Sauvignon** (California) 5
- Salmon Creek Merlot** (California) 5
- Hahn Merlot** (California) 7
- Penfold's Shiraz-Cabernet** (Australia) 7
- Mirassou Pinot Noir** (California) 7
- Sofia Rosé Coppola Winery** (California) 7.25
- Estancia Cabernet Sauvignon** (California) 9
- Joullian Zinfandel** (California) 10

## Cabernet Sauvignon

- Hawk Crest from Stag's Leap** (California) 29
- Hogue "Genesis"** (Washington) 32
- Arnold Palmer** (California) 34
- Estancia** (California) 34
- Calistoga Cellars** (California) 40

## Interesting Reds

- Salmon Creek Merlot** (California) 20
- Titus Zinfandel** (California) 53
- Mirassou Pinot Noir** (California) 26
- Hahn Merlot** (California) 26
- Penfold's Shiraz-Cabernet** (Australia) 26
- Castle Rock Pinot Noir** (California) 27
- Sofia Rosé Coppola Winery** (California) 29
- Joullian Zinfandel** (California) 38
- Alexander Valley Vineyard Merlot** (California) 39
- Grgich Hills Zinfandel** (California) 68

## Bubbly by the Glass

- Ast Spumante** (Italy) 7
- Freixnet Cordon Negro Brut** (Spain) 8

## Bottles of Bubbly

- Domaine Ste. Michelle, Extra Dry** (Washington) 29
- Chandon Blanc de Noirs** (California) 34
- Roederer Estate Brut** (California) 64

# Reserve Wine List

## **Caymus Conundrum**

Conundrum began in 1989 as an experiment borne of Caymus winemaker John Bolta's desire to produce a food friendly white blend in the tradition of white Rhone blends but distinct and uniquely Californian. The result is a combination of Sauvignon Blanc, Chardonnay, Muscat Canelli, Sémillon, and Viognier. Yeah. Bizarre. Yet somehow this particular combination elevates itself over any one of the individual varietals to create a pretty harmonious whole that really is pleasing to drink. 49

**PERFECT PARING:** *Crab Cakes, Chicken Santa Fe, Shrimp Scampi, Baked Stuffed Shrimp*

## **Ridge Lytton Springs Zinfandel**

A special blend of Zinfandel, Grenache, Petite Sirah & Carignane. Lytton Springs bottlings are generally perceived as quintessential Zinfandel, which is true, as far as it goes. They show the potent, ripe boysenberry and blackberry of old-vine Sonoma Zinfandel, notes of leaf and briar and the intricacy of multiple varietals. Acid and tannin are firm, yet not overwhelming; in youth, at least fruit predominates. These balanced, powerful Zins become more nuanced with age. 75

**PERFECT PARING:** *Steak Soup, K.C. Strip, Rib Eye or Filet, Bold Pasta Dishes.*

## **Duckhorn Merlot**

To make a Merlot that could compete with the great merlot-based wines of the right bank of Bordeaux, they began by sourcing fruit grown primarily in alluvial soils, those with high water drainage and little top soil. This type of soil produces intense fruit that translates into aromatic and complex wines. Our Napa Valley Merlot is a blend of several individual vineyard lots. Merlot, Cabernet Sauvignon, Cabernet Franc and occasionally Petit Verdot make up the final blend. We keep each individual vineyard lot separate through the fermentation and barrel aging process. After roughly 16 months in oak the various lots are evaluated and blended, then put back in the barrel to marry for an additional 2 months. The bright fruit and forward nature of our Napa Valley Merlot pairs well with grilled meats, wild game, wild berry sauces, hearty pasta dishes and Pacific salmon. 100

**PERFECT PARING:** *Stuffed Mushrooms, Grilled Salmon, Rib Eye, K.C. Strip or Filet.*

## **Justin, "Isoscelles" Cabernet Blend, Paso Robles**

**78% Cabernet Sauvignon, 15% Cabernet Franc, 7% Merlot**

The 2006 ISOSCELES is inky purple with a slight red hue around the rim. Aromas of blackberry, black plum, leather, mocha, and cassis combine with light layers of caramel, vanilla and a touch of smoke resulting from the extended oak ageing. The entry is filled with red and black fruit. A balance of softness and acidity segues into a mid palate with length and weight. Seamless, integrated tannins marry with ripe fruit, and flavors of red currant, butterscotch and hint of pencil lead on the finish of this wine. The 2006 ISOSCELES is very young, and will continue to evolve from now through 2025. 110

**PERFECT PARING:** *Rib Eye, K.C. Strip or Filet.*

## **Rombauer Napa Valley Cabernet Sauvignon Diamond Selection**

After 22 months of aging in specially selected French oak barrels, this Cabernet Sauvignon was transformed into a plush, concentrated wine exhibiting ripe fruit flavors of blackberry, blueberry plum and cherries that pick up momentum and open gracefully into the finish. There are supple tannins that highlight the fruit driven style of this wine. It has a tannin structure to last many years, yet is fruity enough to enjoy right now. 115

**PERFECT PARING:** *Rib Eye, K.C. Strip or Filet.*

## **Silver Oak Napa Valley Cabernet Sauvignon**

Predominantly Cabernet Sauvignon with other Bordeaux varietals. A classic Cabernet Sauvignon with dark, ruby-red color and an exquisite nose of cassis, violets, roasting coffee, chocolate, vanilla and cloves. It has a rich, balanced mouth feel dripping with ripe berries and chocolate. Medium tannins are well integrated into the long finish. It will continue to improve until 2020! 166

**PERFECT PARING:** *Rib Eye, K.C. Strip or Filet.*