

LEVEL STEAKHOUSE



ABOUT | **MENUS** | LOCATION | RESERVATIONS | SPECIALS

BREAKFAST | **LUNCH** | DINNER | DESSERTS

Beginnings

Smoked Tomato Bisque

Smokey and Creamy with "Soup Nuts" | 8.00

Steakhouse Soup

Steak Tips, Smoked Potatoes, Cheddar Cheese, Green Onions and Sour Cream | 9.00

Calamari

Lightly Battered Tender Baby Calamari Served with Key Lime Miso Mayo | 12.00

Grilled Shrimp Cocktail

Citrus Marinated, with Cajun Remoulade Jicama Slaw | 16.00

Shittaki Manchego Bruschetta

"UP" Fried Egg and Truffle Oil | 16.00

KC Strip Caprese

Local Tomato, Fresh Mozzarella Cheese, Fresh Basil Cracked Pepper, Extra Virgin Olive Oil, Balsamic Reduction, Grilled Hereford Strip Steak | 15.00

Pan Seared Ahi Tuna*

Seared Rare and Served on a Himalayan Pink Salt Block, Lemon Grass Soy Reduction, Pickled Ginger, Wasabi, Sweet Chili Mayo & Charred Pineapple Salsa | 18.00

Lobster Poutine

House Cut Fries, Lobster Gravy, Maine Lobster, Edgewood Creamery Cheese Curds | 20.00



Foie Gras
"French Toast"

Fields

Iceberg Wedge

Maytag Blue Cheese, Pear Tomatoes, Bacon, Black Olives, Sunflower Seeds, Cucumbers, Creamy Blue Cheese Dressing | 10.00

Grilled Caesar Salad

Grilled Romaine Hearts, Roasted Elephant Garlic and Reggiano Bruschetta | 10.00

L2 Salad

Bibb Lettuce, Fresh Strawberries and Pineapple, Missouri Goat Cheese, Toasted Coconut, Candied Walnuts, Vanilla Vinaigrette | 10.00

Spring Salad

Baby Arugula, Shaved Fennel, Pomegranate Seeds Burrata, Lemon Balsamic Dressing | 11.00

Enhance your salad with these choices:

Grilled Chicken Breast, Fried Calamari, Grilled Salmon | 6.00

Seared Hawaiian Ahi Tuna* | 10.00

Lobster Meat or Grilled Shrimp | 15.00

Grilled Tenderloin Steak* | 9.00

Hand Crafted

Served with House Made Sweet Hot Pickles and a Choice of Truffle Parmesan Steakhouse Fries or Level 2 Chips, Or Malt Slaw or Cajun Onion Straws

Prime Rib Dip

Melted Swiss & Roasted Garlic Mayo on a Toasted Hoagie Bun with Horseradish Cream & Rosemary Au Jus | 14.00

Smoked Chicken Manchego

Thinly Sliced Smoked Chicken Breast, Shiitaki Mushrooms, Manchego Cream, Herb Mayo, Griddle Sourdough | 13.00

Grilled Cheese, Tomato and Bacon on 9Grain

Swiss, Cheddar and Manchego, with a cup of Smoked Tomato Bisque | 12.00

Steakhouse Burger

Hand Pattied Blend of Beef Brisket, Chuck and Short Rib, Bar C Ranch Smoked Bacon folded in, Smoked Cheddar, Sautéed Mushrooms and Caramelized Onions on a Brioche Bun with Steakhouse Fries | 15.00

Steak on "Weck"

Shaved Tenderloin, Caramelized Onion, Aged Provolone, Horse Radish Aioli on a Salted Caraway Roll | 15.00

Smoked Vegetable Burrito

Squashes, Peppers, Mushrooms, Drunken Beans, Cheddar Flour Tortilla | 12.00

Salmon BLT*

Smoked Pepper Bacon, Sriracha Mayo, Malt Slaw and Tomato, Brioche Bun | 15.00

Steakhouse

Petite Filet Mignon*

6 Ounce Center Cut Tenderloin | 29.00

Ribeye*

14 Ounce Center Cut Boneless Ribeye Steak | 38.00

Kansas City Strip*

12 Ounce Blackened or Grilled | 37.00

Sauce

(choice of.)

Whiskey Sauce

Blue Cheese Cream

Roasted Tomato Demi-Glace



Jumbo Lump Crabcake

Steakhouse Sides

Pick Three Side Dishes | 19.00

Parmesan Truffle Fries | 9.00

Egg Noodles and Cheese Sauce | 9.00

Cajun Onion Straws | 8.00

Grilled Asparagus | 9.00

Creamed Spinach | 9.00

Button Mushrooms | 8.00

Executive Chef, Howard Snitzer

Sous Chef, Joseph Blackburn

Chef De Cuisine, Donald Gresham

BAR MENU

*Eating Raw or Undercooked Meat, Poultry, Shellfish or Eggs May Increase Your Risk of Food Borne Illness Dishes are Free of Gluten and Soy

Menus are seasonal and subject to change