



1st Course

Searched Rare Ahi Tuna*

kale, seaweed salad, ginger sesame dressing, red miso aioli

Searched Crab Cake

chipotle corn relish, basil aioli

Jumbo Shrimp Cocktail

horseradish cocktail sauce, lemons

Grilled Boar Tenderloin

wild mushroom risotto, blueberry marmalade

Crispy Goat Cheese

tomato jam, toasted baguettes

Calamari

filet strips, wasabi aioli

2nd Course

Chopped Romaine

bacon, egg, cucumber, caesar dressing, croutons

Mixed Greens

carrot, cucumber, tomato, balsamic dressing, stilton crumbles

Apple Pecan Arugula Salad

cranberry port vinaigrette dressing, apples, toasted pecans, balsamic onion, cranberries, French brie

Dressler's is locally owned by Kim and Jon Dressler. We share a passion for great food, ambience, and hospitality

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

3rd Course

Prime Kansas City Strip

yukon potato gratin with black truffles,
baby carrots, garlic herb butter

Pan Seared Scallops

pancetta, tarragon cream,
preserved meyer lemon, herb
bread crumbs

Cold Water Lobster Tails

saffron calasparra rice, brandy
lobster butter, creamed leeks

Pan Seared Atlantic Salmon

black garlic orzo, tomato dill
beurre blanc, kale

6 oz. Filet Mignon

Cognac peppercorn sauce,
Southern mashed potatoes, asparagus

Prime 16 oz. Delmonico Steak

roasted cauliflower, grilled spring
onions, Malbec wine butter

Sautéed Mahi Mahi

bacon jam risotto, melting tomatoes,
spinach

4th Course

Warm Apple Cake

Vanilla ice cream, caramel sauce

Chocolate Mousse Cake

New York Cheesecake

Carrot Cake

Buttercream icing, walnuts

**This four-course menu is \$99 per person – includes tax/gratuity/food.
Price does not include beverages**