

DINNER

APPETIZERS

Famous Crab "Tater Tots" <i>Mango Vinaigrette & Jalapeño Tartar</i>	8.95
Sesame Seared Pork Tenderloin <i>Teriyaki & Hot Mustard</i>	7.95
Fried Calamari <i>Sweet Peppers, Romano Cheese & Marinara Sauce</i>	9.95
* Beef Tenderloin Tips "Escargot Style" <i>Baked with Gruyere, Demi Glace and Garlic Butter</i>	8.95
Almond Crusted Brie <i>Fresh Fruit & French Bread</i>	9.95
* Kobe Beef Carpaccio <i>Garlic Aioli & Arugula Salad</i>	8.95
Bacon Wrapped BBQ Shrimp <i>Apple Slaw & Chili Aioli</i>	9.95
Crab, Spinach & Artichoke Dip <i>Tortilla Chips</i>	9.95
Pot Roast Nachos <i>Chipotle Chips, Cheese & Roasted Tomato-Chile Sauce</i>	9.95
Fresh Blue Lump Crab Cake <i>Jalapeño Tartar Sauce & Apple Slaw</i>	9.95
Ducktrap River Smoked Salmon <i>Dijon Sauce with Traditional Accompaniments</i>	9.95
* Seared Ahi Tuna <i>Hoisin Ginger Sauce, Wasabi, & Wakame Salad</i>	9.95

SOUPS & SIDE SALADS

M&S Steak and Vegetable Soup <i>Cup or Bowl</i>	4.55	5.55
Blue Crab Bisque <i>Cup or Bowl</i>	4.55	5.55
Classic French Onion Soup <i>Topped with Gruyere & Parmesan Cheese</i>	6.95	
Apple & Pear Salad <i>Apple Cider Vinaigrette, Hazelnuts & Blue Cheese</i>	6.95	
M&S Grill House Salad <i>White Balsamic Vinaigrette & Feta Cheese</i>	5.95	
Cæsar Salad <i>Parmesan & Garlic Croutons</i>	6.95	
Crisp Wedge of Iceberg <i>Blue Cheese Dressing, Tomato & Cucumber</i>	6.95	

PASTA

Blackened Chicken Linguine <i>Sweet Peppers & Mushrooms in Cajun Cream Sauce & Parmesan Cheese</i>	15.95
Grilled Shrimp Spiedini Penne <i>Herb Breadcrumb Grilled Shrimp with Tomato Cream</i>	17.95
Atlantic Salmon Fettuccine <i>Fresh Asparagus in a Three Cheese Roasted Garlic Cream Sauce</i>	16.95
Sautéed Sausage Penne <i>Spicy Tomato Sauce with Red Wine Fresh Spinach & Ricotta Cheese</i>	15.95
Veal & Portobello Mushroom Ravioli <i>Tender Veal Stuffed Inside Homemade Pasta Sautéed Arugula & Herb Goat Cheese</i>	18.95

FROM THE GRILL

Idaho Rainbow Trout <i>Bourbon Pecan Beurre Blanc</i>	17.95
* M & S Mixed Grill <i>Grilled Petite Filet, White Shrimp, & Atlantic Salmon</i>	27.95
Atlantic Salmon <i>"Steakhouse Cut" with Cabernet Butter Sauce</i>	20.95
Southwest Grilled Chicken Breast <i>BBQ-Basted, Mashed Potatoes & Corn Salsa</i>	16.95
* New Zealand Rack of Lamb <i>Pepper-Coffee Crust with Potato Cake</i>	26.95
* Double Cut Pork Chop <i>Jim Beam Maple Glaze, Apple Slaw & Onion Straws</i>	19.95

SIGNATURE AGED STEAKS

"OLD KC BRAND CERTIFIED DRY AGED"
L&C Meat Company, Locally Owned and Operated since 1948
Steaks include Chef's choice of Potato & Vegetable

* Prime Top Sirloin Steak <i>Melted Blue Cheese or Mushroom Demi-Glace</i>	23.95
* Bone In Kansas City Strip <i>Romano Potatoes & Herb Butter</i>	34.95
* 7 oz Filet Mignon <i>Mashed Potatoes & Herb Butter</i>	29.95
* Cowboy Ribeye Steak <i>20 oz. Bone-in</i>	37.95
* 14 oz Kansas City Strip Steak <i>Romano Potatoes & Herb Butter</i>	31.95
* 10 oz Bone In Filet Mignon <i>Romano Potatoes & Herb Butter</i>	36.95
* 12 oz Ribeye "Au Poivre" <i>Seared with Peppercorn Crust & Brandy-Demi Sauce</i>	25.95
* T Bone Steak <i>24 oz "The Greatest Steak in the World"</i>	38.95
* 9 oz Filet Mignon <i>Romano Potatoes & Herb Butter</i>	33.95

SIDES AND ADD ONS

<i>Southwest Style Crab Cake</i>	8.95
<i>Mushrooms Sautéed in Garlic Butter</i>	4.95
<i>Merus King Crab Legs</i>	7.95
<i>Jumbo Shrimp Fried or Broiled</i>	5.95
<i>Fresh Asparagus, Béarnaise</i>	7.95
<i>"Oscar Style" with Crab and Béarnaise</i>	5.95
<i>Lobster & Sausage "Mac & Cheese"</i>	9.95
<i>Cold Water Maine Lobster Tail</i>	15.95

M&S Grill Chef's Selections

* Grass Fed Filet Mignon & Merus King Crab <i>Mashed Potatoes & Garlic Herb Butter</i> 33.95
M&S Grill Swordfish Casino <i>Topped with Lump Crab, Bacon, & Roasted Red Pepper</i> 29.95
Wild King Salmon <i>Simply Grilled with Caramelized Apple Reduction</i> 26.95
Chicken Oscar <i>Blue Crab, Asparagus, & Bernaise</i> 20.95

M&S SPECIALTIES

Traditional Pot Roast <i>Green Beans, Homemade Gravy & Fresh Mashed Potatoes</i>	17.95
Stuffed Atlantic Salmon <i>Stuffed with Crab, Shrimp & Brie Mashed Potatoes, Asparagus & Lemon Butter Sauce</i>	24.95
Pecan Crusted Fried Catfish <i>Bourbon Maple Glaze, Apple Slaw & Corn Cakes</i>	17.95
Stuffed Chicken Breast <i>Shrimp, Artichoke & Sun-dried Tomatoes Basmati Rice & Sautéed Fresh Spinach</i>	18.95
Parmesan Crusted Tilapia <i>Crisp Capers & Lemon Chive Butter Sauce Basmati Rice & Orange Fennel Salad</i>	19.95
Seared Sea Scallops <i>Fresh "Dry-Pack" Scallops Seared with Mushroom Risotto, Arugula & Asparagus</i>	26.95
Hand Breaded Fried Shrimp <i>Spicy Cocktail Sauce & Jalapeño Tartar Steakhouse Fries & Slaw</i>	19.95
Beer Battered Fish and Chips <i>Hand-Dipped Haddock with Boulevard Pale Ale Batter Steakhouse Fries & Slaw</i>	16.95

*Are served raw or undercooked. Regarding the safety of these items, written information is available upon request.

4646 J.C. Nichols Parkway, Kansas City, Missouri, 64112 816-531-7799

**Enjoy a selection from our new
wine list!!!!**

*** 25 bottles of wine under \$30.00**

***Reserve list available**

***Multiple wines rated over 90
points by the wine spectator**

*** New organic and sustainable
wines offered**

*** Ask about our wine-of-the
weekend**

DINNER

M&S Grill is a contemporary American grill offering timeless American fare for everyone's taste in a unique atmosphere. M&S Grill embraces Kansas City and its Plaza home. Original paintings of the famous J.C. Nichols Fountain horses were commissioned to hang on the walls of the Fountain Room and to overlook the lively dining and bar areas. Photos of the Plaza's past were chosen as conversation pieces to adorn the walls of the more intimate Plaza Room. Guests enjoy vintage cocktails and creative signature drinks made from scratch and served by some familiar members of the Plaza's cocktail culture. All of this makes M&S Grill the perfect environment for any occasion.

The Plaza, originally dubbed "Nichols' Folly" in 1922, was the first major, master-planned, open air shopping plaza. People scoffed at the idea of converting a hog farm, rundown shacks and some swampland on the fringe of Kansas City into a Spanish-themed shopping plaza. J.C. Nichols was unfazed and went on to develop the now world famous courtyards, stucco buildings, sculptures, ornate towers, red tile roofs and fountains that would become The Country Club Plaza. The first building and original home of the Plaza was the Suydam Building. The building, named after its largest tenant, the Suydam Decorating Company, was also home to a photography shop, millinery, and Mrs. McGavran's Marinello Shop. To celebrate the holidays in 1925, the tenants of the Suydam building hung a strand of lights and unwittingly began the renowned tradition of the Plaza Lights. This building is today known as the Mill Creek Building and is home to M&S Grill.

Chef Joe Noblitt created the menu with everyone in mind. From hearty to healthy, Joe's menu includes unique and eclectic soups, salads and appetizers. Continue from there to a satisfying main course of pasta, chicken, fresh seafood or a signature dry aged steak. Kansas City's L&C Meats provides quality and variety beyond compare with more than 55 years of expertise in aging, prime cuts and choice selections of meat. Quality can also be found in our award winning house made desserts. As our guest, please sit back and enjoy hospitality, mixology and cuisine the way it was meant to be.

Classic Cocktails

Pomegranate Palmer

This delicious thirst quencher is a fresh-squeezed Arnold Palmer with a shot of 3 Olives pomegranate vodka & a splash of cranberry juice
8.95

Indian Summer Sangaree

Created in the spirit of mulled holiday wine this sangria combines fresh fruit juices, chardonnay, merlot, Absolut Pears vodka, Allspice Dram, apple cider & ginger ale
7.95

Dublin Hat-trick

A potent combination of Guinness Irish Stout, Jameson Irish Whiskey & chilled espresso – it'll pick you up while it puts you down
9.50

The Wimbledon

A refreshing combination of Pimm's Cup No. 1, fresh lemon & ginger ale garnished with cucumber & lemon wheels
8.95

Porch Swing Punch

This down home twist on a bygone staple combines Batavia Arrack, fresh-squeezed lemonade, apple butter & a splash of cranberry juice
9.95

Bottle Beer

Miller High Life	2.75
Blue Moon	5.75
Heineken	5.75
Coors Light	4.75
Corona	5.75
Miller Lite	4.75
Newcastle	6.25
Michelob Ultra	4.75
Bud or Bud Light	4.75
Kaliber NA	4.75
Imported Uerige Altbier	8.00

Draft Beer

Sam Adams	5.75
Boulevard Irish Ale	6.75
Guinness	6.75
New Belgium 1554	5.75
Miller Lite	4.75
St.Louis Schlafly APA	5.75
Boulevard Pale Ale	5.75
Boulevard Wheat	5.75
Stella Artois	6.75
Bud Light	4.75
Smithwicks Irish Ale	6.75
Harp Lager	6.75