



SHAWNEE BLUFF

W I N E R Y

SOUPS & ENTRÉES

Please ask your server for daily soup and entree specials

STARTERS

Stuffed Mushrooms - 9

Local Grass Fed Beef,
Cream Cheese, Mozzarella
and Parmesan

Fire Roasted Sweet Potato Fries - 10

Served with House Sriracha Ranch

Bacon Jam & Apple Baked Brie - 13

Brie, Bourbon Apples, House
Bacon Jam, Demi Baguette

Goat Chevre Mousse & French Bread - 10

Goat Chevre Mousse, Crushed
Walnuts, Sundried Tomato, Wildberry
Balsamic Emulsion, French Bread

Wood Fired Pretzels - 10

Served with Choice of Beer Cheese
or House Honey Mustard

Charcuterie Platter - 18

Pepperoni, Prosciutto, Salami,
Tillamook Cheddar, Double-Creme
Brie, Goat Chevre Stuffed
Piquante Peppers, Pickled
Vegetables, Whole Grain Mustard

Hummus - 9

House made Hummus and Red
Pepper Aioli with Artisanal Crackers

Baked Piquante Peppers - 9

Piquante Peppers, Goat Cheese
Mousse, Balsamic Reduction,
Demi Baguette

SALADS

Add Chicken - 5

Entree Garden Salad - 9

Mixed Greens, Power Slaw Blend, Tomatoes, Onion, Cucumber
Choice of Ranch, Wildberry Balsamic Vinaigrette, Honey Mustard, Sriracha Ranch, Warm Bacon Vinaigrette

Bluff Winter Salad - 12

Mixture of Greens and Frise's Lettuce, Dried Cranberry, Blue Cheese, Black Walnut,
and Celery with Balsamic Vinaigrette

3 BEAUTIFUL LOCATIONS!

Shawnee Bluff Winery

2430 Bagnell Dam Blvd.
LAKE OZARK

Shawnee Bluff Vineyard

8 Tolwood Road
ELDON

Riverbird Winery

COMING IN 2019
442 Riverbird Lane
CAMDENTON



We use as many locally sourced ingredients as we can find!

 Gluten Free
 Vegetarian

Automatic Gratuity of 18% added to groups of 6 or more.

Please make your server aware of any allergies. We do our best, but cannot 100% guarantee to be hypoallergenic. We do and will take great precaution to meet dietary needs.



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BURGERS & SANDWICHES

Side Included - Pick One: Kettle Chips Seasonal Vegetables Seasonal Fruit Salad

Optional Side Substitute: Sweet Potato Fries - 2 Roasted Potatoes - 2 Maple Glazed Vegetables - 3

Sandwich Upgrades: Applewood Bacon - 3 Fried Egg - 2 Tillamook Cheddar - 2

Bluff Burger - 15

All Natural Grass Fed Beef raised in Macks Creek, Missouri House Applewood Bacon Jam, Gruyere Cheese, Caramelized Onions, Organic Bibb Lettuce on a Potato Bun

Bluff Chicken - 12

Herb Citrus Marinated Chicken, Mixed Greens and Power Slaw Blend, Tomato and Onion with House Honey Mustard on a Potato Bun

Classic Bluff Burger - 13

All Natural Grass Fed Beef raised in Macks Creek, Missouri Organic Bibb Lettuce, Tomato, Onion, Pickle with Burger Sauce on a Potato Bun

Grilled Cheese - 10

Toasted with Gruyere and Cheddar Cheese
Add: Chicken - 5, Bacon - 4,
Bacon Jam - 4, Tomato - 2, Extra cheese - 3

WOOD FIRED PIZZA

Wood Fired Pizzas Build Your Own 12" - 14 | Gluten Free Crust Substitute 10" - 14

Pick Your Sauce: Fire Roasted Tomato - Alfredo - KC BBQ - Basil Pesto

Toppings \$2 Each: Artichoke, Sausage, Kalamata Olive, Pepperoni, Onion, Black Olive, Mushroom, Pepperoncini, Bell Pepper, Sundried Tomato, Chicken, Canadian Bacon, Pineapple, Feta, Applewood Bacon, Ground Beef, Goat Cheese, Salami, Balsamic Reduction

Charcuterie Pizza - 18

House sliced Pepperoni, Salami, Pepperoncini and Onions with Rose Sauce and Parmesan-Mozzarella blend

Meat & Cheese - 19

Seasoned Ground Beef, Italian Sausage, Applewood Bacon and Pepperoni with House Fire Roasted Tomato Sauce and Parmesan-Mozzarella blend

Shawnee Chicken Alfredo - 18

Herb Citrus Marinated Grilled Chicken, Applewood Bacon and Onions with House Alfredo and Mozzarella; finished with Balsamic Reduction

Pacific Pizza - 17

Canadian Bacon and Pineapple with House Fire Roasted Tomato Sauce and Parmesan-Mozzarella blend

Bluff Supreme - 20

House sliced Pepperoni, Onions, Black Olive, Applewood Bacon, Mushroom and Bell Pepper with House Fire Roasted Tomato Sauce and Parmesan-Mozzarella blend



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DESSERTS

Baked Apple Crumble a la Mode - 11

Fresh Apples caramelized in House with a combination of Bourbon and Brown Sugar as well Assorted Spices. Finished in the Wood Fired Oven with a Crumble topping and served with House Vanilla Ice Cream

Brulèed NY Cheesecake - 9

Creamy New York Cheesecake under a Brulèed Sugar coating

House Strawberry & Wine Ice Cream - 8

Strawberries reduced in House Sparkling White Wine layered throughout House Vanilla Ice Cream



VIP SOCIETY



When you join our VIP Wine Club, you become a part of the Shawnee Bluff Family with all the privileges that your membership offers. Ask your server for details.



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