



SHAWNEE BLUFF

WINERY

STARTERS

Stuffed Portabella Mushroom - 9

Applewood smoked bacon, onions and our certified Angus beef mixed with cream cheese then topped with mozzarella, parmesan cheese, and green onion.

Pair with Cabernet Sauvignon or Norton

Meatball Skillet - 13

House-made meatballs, smothered in house marinara sauce topped with fresh grated parmesan. Served with a baguette.

Pair with Retro Red or Norton

Fire Roasted

Sweet Potato Fries - 8

Large cut sweet potato fries served with our house-made Sriracha ranch.

Pair with Riesling or Merlot

Hummus - 7

House-made oven roasted garlic hummus, roasted red pepper aioli, vegetable crudité, and a baguette.

Pair with Pinot Noir

Bavarian Pretzels - 9

Wood-fired oven baked served with choice of beer cheese or house-made honey mustard.

Pair with Dry Rose

Spinach Artichoke Dip - 10

House alfredo, cream cheese, fresh spinach and artichoke topped with parmesan cheese. Wood-fired oven baked, served with a baguette.

Pair with Flappers and Philosophers

Bruschetta with Baguette - 7

Fresh tomatoes tossed with garlic, kosher salt and olive oil served with pesto on warm toasted baguettes.

Pair with Flappers and Philosophers

Shrimp Scampi Skillet - 13

Shrimp sautéed in garlic butter wine sauce, tossed with fresh parsley.

Pair with Unoaked Chardonnay

Charcuterie Platter - 18

Assorted meats and cheeses, house pickled vegetables, castelvetrano olives, seasonal fruit, whole grain mustard, honey, sliced baguettes.

Pair with our Syrah, Norton or Cabernet Sauvignon

SOUPS

Chili - 8

Chef's recipe made with certified Angus beef.

Pair with Syrah

*Ask your server
about the
Soup De Jour*

WINERY HISTORY

Leland O. and Lenah Becker Mills built the Mills Motel in 1936 after Leland O. Mills took a position at the newly created School of the Osage in 1935. He served as Superintendent of School of the the Osage for 35 years, previously holding a position as Superintendent at Bois D' Arc, near Springfield. The Miller County Historical Society Museum provided a quote from Leland O. Mills.

"When I arrived in 1935, the boom period was over. The dam had been built and the thousands of workers had moved on. The top wage in the area was 35 cents an hour and there was no source of income during that period. It was just more or less a wilderness." Bagnell, Pleasant Grove, and Bowlin School Districts had consolidated to form School of the Osage. A beautiful high school building was constructed and had just been occupied when Leland O. Mills was hired to lead the newly created district. He had walked into a difficult situation. "There were a lot of hard feelings at that time. People resented Union Electric coming in and disrupting their lives. They had purchased the best land in the river bottom and left the hillsides. The natives had always been in control and they were losing that power. They were conservative - many not believing that young people should dance. New people were coming to stay, wanting to work and develop the area.

The Mills Motel has been preserved through the years and guests can still stay in one of the guest rooms with a panoramic view of the Lake of the Ozarks. The Team at Shawnee Bluff Winery and Inn take pride in carrying on the legacy of Leland O. and Lenah Becker Mills.



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.



SALADS

Add Sautéed Shrimp or Chicken - 5

Ask your server for a pairing suggestion based on your salad and dressing selections.

Entrée Garden Salad - 8

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

Deconstructed Caesar - 13

Romaine, Six Minute Egg, Parmesan Tuile,
House Croutons and Creamy Caesar Dressing

Italian Chopped Salad - 13

Romaine, Salami, Pepperoni, Prosciutto,
Cherry Tomato, Pepperoncini, Celery, Radish,
Mozzarella and Italian Dressing

BBQ Chopped Salad - 13

Romaine, Grilled Chicken, Bacon, Tomato,
Cilantro, Six Minute Egg, Pickled Red Onion,
Croutons, BBQ Sauce and House Ranch

WOOD-FIRED PIZZA

Please ask your server for a pairing suggestion based on your sauce and toppings selections.

Wood-Fired Pizzas

Build Your Own

12" - 15

Gluten Free

Crust Substitute

10" - 15

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,
Salami, Balsamic Reduction

BBQ Chicken & Bacon Pizza - 22

BBQ Sauce, Grilled Chicken,
Bacon, Cheddar Cheese, and
Pickled Red Onion.

Pacific Pizza - 20

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

Meat & Cheese - 20

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

Bluff Supreme - 22

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

Shawnee Chicken Alfredo - 22

Marinated on Chicken Alfredo,
Applewood Bacon and
Onions with House Alfredo
and Mozzarella; Finished with
Balsamic Reduction

Margherita Pizza - 19

House-made Basil Pesto Sauce
with Fresh Mozzarella, Freshly
Chopped Tomatoes and Fresh
Parmigiano Reggiano.

PASTAS

Add Sautéed Shrimp or Chicken - 5

Served with a baguette. \$2 dollar upcharge for small garden salad.

Linguini with Meatballs & Marinara - 17

House-made meatballs and
marinara sauce tossed with
linguini pasta topped with fresh
grated Parmigiano Reggiano.

Pair with Merlot

Linguini Alfredo - 14

House-made alfredo sauce with
pan roasted garlic, tossed with
linguini and topped with fresh
grated Parmigiano Reggiano.

Pair with Unoaked Chardonnay

Linguini Pesto - 14

Toasted bread crumbs tossed
with our basil pesto and pasta,
finished with fresh grated
Parmigiano Reggiano and
chiffonade basil.

Pair with Vidal Blanc



SHAWNEE BLUFF

W I N E R Y

BURGERS & SANDWICHES

Side Included - Pick One:

- Kettle Chips
- Seasonal Vegetables
- Seasonal Fruit
- Potato Salad (Full Side 5)

Optional Side Substitute:

- Sweet Potato Fries - 2
- Mac & Cheese - 3 (Full Side 5)
- Side Salad - 5
- Twice Baked Potato Skillet - 6
- Pasta Salad - 6

Upgrades:

- Applewood Bacon - 3
- Fried Egg - 2
- Tillamook Cheddar - 2

Bluff Burger - 12

A five-ounce patty of our choice Angus beef seared in a cast-iron skillet with our house bacon jam, griddled onions and gruyere cheese melted over top. Served on a potato bun with lettuce and pickle.

Pair with Double Bluff

Classic Bluff Burger - 11

A five-ounce patty of our choice Angus beef seared in a cast-iron skillet served with lettuce, tomato, onion, pickle, and special sauce on a potato bun.

Pair with Retro Red

BBQ Bacon Blue Burger - 12

A five-ounce patty of our choice Angus beef seared in a cast-iron skillet with applewood smoked bacon, red onions we pickle fresh and amish blue cheese smothered in our tangy BBQ sauce served on a potato bun.

Pair with Double Bluff or I'm a Sweetie Too

Bluff Chicken Sandwich - 12

House marinated chicken seared and finished in our wood-fired oven served on a potato bun with our in-house stone-ground honey mustard, lettuce, onion, tomato and a pickle.

Pair with Vignoles

Roasted Portabella Sandwich - 12

Portabella caps marinated in our berry balsamic dressing roasted in our wood-fired oven served with our pesto basil, lettuce, tomato, pickle, and finished with a roasted red pepper aioli on a potato bun.

Unoaked Chardonnay or Pinot Noir

Chicken Bacon Club Sandwich - 13

House-marinated chicken breast grilled. Topped with our gruyere cheese, applewood smoked bacon, lettuce, tomato and garlic herb mayo. Served on texas toast.

Pair with Unoaked Chardonnay

KIDS MENU

Triple Decker PBJ - 6

With Chips or Fruit

Cheesy Bread - 6

Served with a Side of
Pizza Sauce

Pepperoni Cheesy Bread - 7

Served with a Side of
Pizza Sauce

Mac & Cheese - 6

With Chips or Fruit

DESSERTS

Desserts are made in-house and baked in our brick oven

Bread Pudding - 8

Our tribeca baguette is mixed with a house-made egg custard and baked to a delicious golden brown served freshly baked with house-made caramel sauce drizzled over top.

Pair with Reisling, Bluff Breeze or Dessert Wine

Cherry Cobbler - 8

Dark pitted cherries combined with sugar, wine and spices baked with a perfect biscuit-like top, served warm with a dollop of house whipped cream.

Pair with Dessert Wine

Shawnee Bluff Winery

2430 Bagnell Dam Blvd.
LAKE OZARK

Shawnee Bluff Vineyard

8 Tolwood Road
ELDON

Riverbird Winery

442 Riverbird Lane
CAMDENTON