

LUNCH & DINNER



STARTERS

soup of the day	cup 4 bowl 7
BOULEVARD PORTER FRENCH ONION SOUP sweet onion, savory sherry flavored broth and boulevard porter with crostini and topped with gruyere cheese	8
SHRIMP & ARTICHOKE BRUSCHETTA whipped herb goat cheese, artichoke pesto chutney	10
HUMMUS DUO roasted eggplant & white bean hummus, smoked black bean hummus and grilled pita	9
SPINACH AND ARTICHOKE DIP GF blend of pepper jack, cheddar, mozzarella and parmesan gratin with tricolor corn tortilla chips	9
PORK WINGS GF crispy pork shank with asian glaze and toasted sesame seeds	14
CHICKEN WINGS GF choice of mild, hot, asian or bbq	½ dozen 8 dozen 15

MAINS

FILET MIGNON 8 OZ GF black angus beef, fried shallots, port reduction, smoked mashed potatoes and summer seasonal vegetables	36
STEAK FRITES 10 OZ GF black angus kansas city strip steak, cognac peppercorn sauce and seasonal vegetables	32
PAN-SEARED CHICKEN BREAST thyme and lemon butter pan sauce with creamy risotto and seasonal vegetables	22
HOUSE-SMOKED DUROC PORK CHOP GF apple walnut chutney with smoked mashed potatoes and seasonal vegetables	24
PESTO PASTA linguini, pesto, sun-dried tomatoes, crumbled goat cheese, toasted pine nuts and baby arugula ADD: chicken +6 salmon +7 shrimp +8	17
RUBY TROUT panko and almond crusted ruby trout, creamy risotto, and cherry balsamic sauce with seasonal vegetables	28

FLATBREADS

BBQ PULLED PORK barbeque sauce, caramelized onions, pulled pork and smoked gouda	13
CLASSIC PEPPERONI red sauce, fresh mozzarella and pepperoni	12
FIVE MEAT DELIGHT fresh mozzarella, ground beef, canadian bacon, pepperoni, bacon and sausage ...	13
MARGHERITA tomato, soft mozzarella, arugula, basil, parmesan and a balsamic drizzle ...	12

GREENS

WATERMELON & GOAT CHEESE SALAD GF watermelon, goat cheese, arugula, blueberries, onion and toasted almonds with a citrus vinaigrette	half 8 full 12
CHEF'S HOUSE SALAD chopped iceberg, diced tomatoes, pickled red onion, candied walnuts, blue cheese crumbles, candied bacon and fried onion with a charred-onion bbq ranch dressing	15
SOUTHWEST BOULEVARD SALAD chopped iceberg, charred corn, black beans, diced tomatoes, queso fresco and bbq-spiced sunflower seeds with an avocado cilantro-lime dressing	half 7 full 10
TRADITIONAL CAESAR romaine tossed with caesar dressing, shaved parmesan cheese and croutons	half 7 full 9
MIXED GREENS spring mix, tomato, red onion, cucumber, croutons and your choice of dressing	half 5 full 8
ENHANCE YOUR SALAD: chicken +6 salmon +7 shrimp +8 flat iron steak +10	

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

SPECTATORS BURGER 15
choice of cheese and up to two toppings
served on a brioche bun

CHEESE: pepper jack, cheddar, swiss, provolone, blue cheese, american
TOPPINGS: sauteed onions, bacon, bbq sauce, avocado

SUBSTITUTE VEGGIE PATTY 12

GF We pride ourselves in providing gluten free menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

LUNCH & DINNER

BBQ

all of our bbq meats are house-smoked at the sheraton crown center. our chef has blended 3 signature sauces, each prepared with blueberry and grand marnier:

MEDIUM SZECHUAN CHILI
HOT SZECHUAN CHILI
CHIPOTLE

TASTE OF KC

Kansas City is renowned for barbecue and has more barbecue restaurants per capita than any city in the United States. It is said that you can eat barbecue every day for over 3 months and never eat in the same place twice! Names like Gates, Arthur Bryant's, Jack Stack, Joe's Kansas City (formerly Oklahoma Joes) are just some of the many barbecue restaurants that pepper the Kansas City streets.

Kansas City-style barbecue refers to the specific regional barbecue style of "low and slow" that evolved from the pit of Henry Perry in the early 1900's. He operated out of a trolley barn at 19th and Highland in the legendary African-American neighborhood around 18th and Vine, now known as the Kansas City Jazz District. Barbecue sauce is an integral part of Kansas City barbecue. The sauces found in the region are tomato-based, with a sweet, spicy and tangy flavor profiles.

Following suit with Kansas City tradition, we are proud to offer our very own barbecue menu at Spectators Gastro Pub. Our culinary team offers amazing house-smoked meats, traditional sides and signature sauces that will compliment your meal to leave you with a true taste of Kansas City. Whether it's authentic jazz, the best baseball or barbecue, Kansas City has got you covered. Enjoy!

SIDES

TO SHARE

french fries GF	5
sweet potato fries GF.....	5
onion rings	5
chipotle baked beans	5
grilled asparagus GF	5
creamy coleslaw GF	5
roasted yukon potato salad GF ...	5
creamy risotto GF	6

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

PULLED PORK house-smoked pulled pork sandwich served on a brioche bun and topped with coleslaw	13
CREOLE CHICKEN blackened chicken breast, pepper jack, cheddar, avocado, tomato and chipotle aioli on a brioche bun	13
SMOKED TURKEY MELT sliced kurzweil turkey, bacon, smoked gouda, caramelized onion, bbq sauce and arugula on wheat berry bread	13
SAUSAGE SANDWICH bbq smoked sausage with sautéed peppers and onions on a hoagie bun	15

PLATTERS

SERVED WITH YOUR CHOICE OF TWO SIDES

HICKORY SMOKED BBQ CHICKEN quarter 12 half 16	PULLED PORK half pound 12 full pound 16
PORK BABY BACK RIBS half slab 18 full slab 29	BRISKET PLATTER half pound 15 full pound 21
TWO MEAT PLATTER 15 4oz each of your 2 favorites. choose from brisket, pulled pork, smoked turkey, smoked ham or sausage	

DESSERTS

OEY-GOEY CHOCOLATE BUTTERCAKE with our house-made boulevard brewery pale ale ice cream	8
PAIR WITH TAYLOR FLADGATE TAWNY 10 YR. PORT	
LEMON BLUEBERRY CRÈME BRÛLÉE GF rich creamy vanilla custard with caramelized sugar crust and fresh blueberries	8
PAIR WITH GRAND MARNIER	
CHOCOLATE HAZELNUT SILK TART cocoa tartlet with a rich chocolate and hazelnut pâté and salty sweet brittle	8
PAIR WITH PINOT NOIR	
STRAWBERRY CHEESECAKE rich vanilla bean and strawberry new york style cheesecake	8
PAIR WITH CHARDONNAY	
ICE CREAM choose 2 scoops from vanilla, chocolate, or strawberry	7
ADD A SCOOP: +1.5	

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