

# *salads*

**Taco Salad — NEW 9**

Grilled steak with chopped romaine, avocado, black bean corn relish, chipotle-ranch dressing.

**Quiche of the Day 10**

Deep dish, light and airy quiche with a flaky crust and select fresh ingredients, spring lettuces and dressing of your choice.

**Traditional Cobb Salad 11**

Sweet Gem lettuce, chicken, blue cheese, avocado, egg, bacon, tomato and red wine vinaigrette.

**Grilled Salmon Salad 12**

Mixed greens, salmon, artichoke, kalamata olives, red pepper, cucumber, feta cheese and red wine vinaigrette.

**Mayfair Salad 9**

Chopped romaine, Mayfair dressing, red onion, tomato, salami and sweet peppers.

**Whittemore Salad 11**

Smoked pit ham, smoked turkey breast, shrimp, Swiss cheese, eggs, Roma tomatoes, Kalamata olives, mixed greens and croutons.

**Chicken Salad 11**

Creamy chicken and avocado salad with Asiago cheese, scallions, lemon mayonnaise and bagel chips.

# sandwiches

**Missouri Lamb Burger\*** 12

Grilled lamb, white cheddar, caper remoulade, lettuce and red onion on butter bun.

**Missouri Grass-Fed Hamburger\*** 10

Char-grilled beef on butter bun with leaf lettuce, tomato, onion, house pickle and French fries.

Add Swiss, cheddar, pepper jack cheese +1

**Miller Farms Amish Chicken** 9

Pulled roasted chicken, avocado, pepper jack cheese and jalapeño aioli on butter bun.

**The Classic Whittemore Club** 10

Smoked pit ham, smoked breast of turkey, leaf lettuce, bacon, and mayonnaise.

Choose: white, wheat, or rye bread (toasted upon request)

**Bacon Club** 10

Grilled bacon, tomato, cheddar, basil pesto aioli, lettuce and pickle on Pugliese bread.

**Roast Beef — NEW** 9

Sliced roast beef, toasted rye, bourbon grained mustard, pepper jack cheese, Gem lettuce, grilled onion and pepperoncini.

*All of the sandwiches (except for the hamburger) come with your choice of quinoa salad, house salad or Billy Goat potato chips (original or kicker).*

**French Fries, Sweet Potato Chips or a Side of Fruit** 2

*\*Current health standards suggest cooking all burgers to medium-well, however, we will naturally prepare your burger to your personal specifications.*

# *entrées*

**Chicken and Mushroom — NEW 11**

Portobello mushroom stuffed with gemelli pasta, chicken and apple sausage, gruyere cream sauce.

**Shaking Beef — NEW 12**

Beef tenderloin, bok choy, caramelized onion and garlic over jasmine rice.

**Curried Tofu — NEW 11**

MOFU tofu, tomato, lemongrass, carrot, broccoli, peppers and coconut curry sauce over jasmine rice.

**Missouri Trout — NEW 13**

Seared Troutdale Farms Butterflied fillet, tarragon salt, potato and sweet squash hash, steamed spinach.

**Crab Cakes 12**

Cakes of lump crab meat over mixed greens and vegetables with cilantro-lime cream sauce.

**Cajun Pasta — NEW 12**

Shrimp, andouille, radiatore pasta, cajun spices, roasted peppers, cream.

*Our cornmeal flatbread and dinner rolls are available upon request.*

*We at the Whittemore House, would like to acknowledge a few of our local purveyors who provide us with the many quality products that are used in our menus. Troutdale Farm, Heartland Creamery, Claverach Farm, Steve & Kaye McKaskle, MOFU Tofu, Dry Dock Farm, Rain Crow Ranch, First Fruit Black Walnut Farm, Bizenberger and Eickmeyer farms and the Missouri Northern Pecan Growers Assn. just to name a few.*