

Oven-Baked Pizza

(Baked fresh to order)

All pizza priced for 7" size.

Additional crust pricing: Gluten Free \$1 more,
12" \$2.50 more, 16" \$5.00 more

Fly'n Hawaiian \$7.00

Diced ham, fresh pineapple and mozzarella.

The Mighty Supreme \$7.50

Sliced pepperoni, Italian sausage, caramelized onions, bell peppers, slices mushrooms and black olives with bubbly mozzarella.

Chicken Bacon Ranch \$7.50

This guest favorite includes chicken, bacon, gooey melted mozzarella and made from scratch ranch dressing.

The Kansas City \$7.50

Smoked rib tips, onions, peppers, mozzarella, and our signature bbq sauce. Garnished with green onions.

New Simply Vegan \$7.00

Variety of broccoli, red onion, green peppers, black olives, spinach and vegan cheese made with olive oil on a gluten free crust.

Café Signature Pizza of the Month

Each month Courtyard Café features a specialty pizza!
Ask your server for details.

Build-Your-Own Pizza

Simply follow the steps to enjoy a pizza that is custom made for you!

Step 1: Pick Your Crust

7-inch Thick Crust \$7.00

7-inch Gluten Free Crust \$8.00

12-inch Thin/Thick Crust \$9.50

16-inch Thin/Thick Crust \$12.00

Step 2: Pick Your Sauce

Olive Oil, Alfredo, *Café Signature* BBQ Sauce, Pesto, or Marinara.

Step 3: Cheese Options

Feta, Mozzarella, Parmesan, 50/50 Blend

Step 4: Pick Two Toppings

(Additional toppings \$.50 each)

Mushrooms	Black Olives	Italian Sausage
Bell Peppers	Anchovies	Bacon
Red Onions	Hamburger	Ham
Tomatoes	Sundried	Diced Chicken
Pineapple	Tomatoes	Avocado
Spinach	Pepperoni	

Endings

Pecan Bread Pudding \$3.50

Delicious warm bread pudding with pecans and topped with a brown sugar crumble, glazed with a warm vanilla sauce. *Served ala mode for additional \$1*

Featured Desserts – Price Varies

Ask your server about the array of assorted cakes, pies and more available. Offerings change daily.
(Not available for delivery)

From the Fountain



Coke, Diet Coke, Dr. Pepper, Sprite, Barq's Root Beer, Ice Tea, Minute Maid Lemonade
Coffee (regular and decaf) Hot Tea (variety of flavors)
Hot chocolate (no refill)

Brunch

2 Sausage, 2 Bacon, 2 Slices of Toast, or 1 Egg for \$2 each

..... Available All Day

New Cinnamon Roll Waffle \$3.75

Light and crispy Belgian waffles with the perfect mixture of vanilla and cinnamon, drizzled with a cream cheese glaze.

*Regular Belgian waffles available upon request

BYOB \$6.00

(Build your own Breakfast)

- 2 eggs cooked your way
- Choice of breakfast meat or fruit.
- Choice of white, wheat, rye, brioche, country fried potatoes or for additional \$2 one pancake.

Café Signature

Hasselback French Toast \$4.75

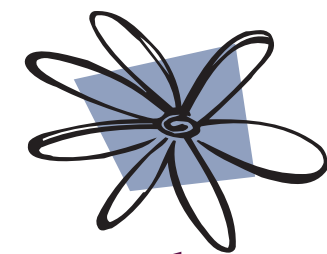
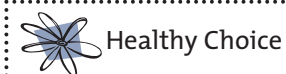
French baguette sliced and lightly dipped in a rich creamy custard batter served hasselback style!

**Create-Your-Own
Fresh Omelet \$7.50**

Start with your choice of three ingredients, Served with your choice of white, wheat, rye toast, brioche, country fried potatoes, fresh fruit or for additional \$2 one pancake.
(Additional ingredients are \$.50 each.)

Turn any omelet
into a breakfast burrito!

Ham	Tomatoes
Bacon	Sundried Tomatoes
Sausage	Spinach
Diced Chicken	Black Olives
Cheddar Cheese	Bell Peppers
Mild Pepper Jack Cheese	Mushrooms
Mozzarella Cheese	Red Onions
Swiss Cheese	Avocado



Courtyard Café

518 N.W. Murray Road, Lee's Summit, MO 64081

(816) 347-2302

New Beginnings
(Light fare)

Tasty Trio \$8.00

Steakhouse wings, chicken quesadilla, and fried pickles.
Served with house-made salsa and ranch.

Chicken Salad Cups \$6.00

Butter leaf lettuce cups filled with our signature chicken salad recipe.

Maui Wowie Fish Tacos \$7.00

Crispy cod served in sweet warm Hawaiian tortillas with sliced avocado, Cotija cheese and a papaya salsa with a zing of avocado sauce.



Meal Delivery

Full menu available.

10:30 a.m. to 5:30 p.m. Mon – Sat.

\$8 minum order.

347-2YOU (2968)

Patio Picks

Choice of One Side

Classic Club \$8.50

No funny business with this sandwich, just a traditional triple layer style club on white toast.

Half Sandwich and Side \$5.50

OR Half Sandwich and Bowl of Soup \$6.75


Sandwich Choices: BLT, Club, and Tuna Melt (Burger, and Crispy Cod excluded)

Bread Choices: White, wheat, rye, brioche, French baguette.

Tuna Melt \$7.00

Flavorful tuna fish salad with slices of cheddar and Swiss cheese melted together on thick toasted brioche.

Garden Patch Burger \$7.00

 Prepared fresh with chickpeas, broccoli, onions, oats, carrots, spinach, wild rice, and bell peppers. Served open-face style on lettuce and sliced tomato, topped marinated cucumber ribbons.

Midwest Brat \$9.00

Locally produced sausage topped with grilled peppers and onions.

Caprese BLT \$8.00

Toasted French baguette with garlic basil mayo; topped with lettuce, sliced tomatoes, bacon and sliced mozzarella. *(Balsamic glaze optional.)*

Crispy Cod Burger \$8.00


Potato and chive crusted cod, oven fried and topped with a vegetable power blend and a remoulade sauce, served on a toasted Kaiser roll.

Build-It-Your-Way-Burger \$8.50

Half-pound Angus beef patty topped with lettuce, tomato, red onion and pickle served on a Kaiser bun. Your choice of any two of the following toppings:

Cheddar Cheese, Swiss Cheese, Provolone, Mild Pepper Jack Cheese, Bleu Cheese Crumbles, Café signature BBQ sauce, Mushrooms, Fried Egg, Avocado, Bacon.

(Additional toppings are \$.50 each)

 Substitute a chicken breast, turkey burger or black bean veggie burger for a healthier option.




 Healthy Choice



From the Stream

Add any regular Side, \$2

Linguine Frutti Di Mare \$13.50


 Pan seared shrimp with peppers and shallots, deglazed and ignited with cognac, tossed with salmon, tomatoes and linguine.

Louisiana Scampi \$14.50

North American lobster with crawfish simmered in a classic garlic butter sauce. Served with linguine on the side.

Lemon Herb Tilapia \$9.25

Grilled tilapia rested on a bed of rice pilaf with colorful bell peppers; served with a side of lemon sauce.

 Omit the lemon sauce for a healthier option.

Pesto Shrimp Pasta \$10.75

Linguine pasta tossed in a creamy pesto sauce topped with grilled shrimp.

From the Garden

Add Chicken, \$2; Add 5 ounce Steak, \$3;

Add Shrimp or Salmon, \$4

Salmon Caesar \$10.00

Fresh grilled salmon over hand torn romaine, parmesan shavings, croutons, and Connie's homemade Caesar dressing. Perfect for a light appetite.

Composed Waldorf Salad \$8.00

An elegant spin on the classic and fit to be served at the Waldorf Astoria itself! Beautifully presented with sliced Envy apples, grapes, walnuts, celery, pomegranates and completed with a delightful creamy honey vinaigrette.

Courtyard Cobb \$8.50

A classic! Diced chicken, crumbled bacon, chopped eggs, shredded cheese and sliced cherry tomatoes on top of a blend of fresh mixed greens.

Poppy Seed Spinach Salad .. \$7.50

Craisins, candied pecans, cucumbers and feta cheese tossed in a *Café signature* poppy-seed vinaigrette on top of a bed of baby leaf spinach.

Courtyard House \$6.50

A blend of fresh mixed greens topped with sliced cherry tomatoes, chopped egg, cucumber, green onion and shredded cheese with your choice of dressing. Perfect for a light appetite!

Soup & Salad \$5.50

Bowl of Soup with choice of a small House or Spinach Salad.

Dressing Choices

(All made fresh in-house)


Honey Mustard, Bleu Cheese, Ranch, Balsamic Vinaigrette, Italian, Caesar, Creamy Honey Vinaigrette, Café Signature Poppy Seed Vinaigrette.

Now Available: 8-ounce jar of your favorite dressing to go \$4.00

On Deck


Add any regular Side, \$2

Pineapple Caribbean Ribs \$12.00


 Starting with a tropical marinade and then glazed with a Caribbean barbecue sauce, the ribs are served over a pineapple skewer with mango salsa. Dusted with a cinnamon powder and accompanied with the daily market fresh vegetable.

Steak Stir Fry \$11.50

Flank steak and tender vegetables prepared with a rich Asian beef sauce.

 Vegetarian friendly option: double vegetables and omit the meat and substitute soy sauce

Wild Mushroom Manicotti ... \$9.00

 Made with ricotta cheese, wild mushroom pesto alfredo and parmesan shavings.

Mixed Grill \$11.50

Beef and pork tenderloin kabobs grilled to perfection and served over ruby wild rice with a side of three herb chimichurri sauce.

Drunk Chicken \$10.00

Leg quarters made in a Blue Moon mango wheat beer brine, grilled and finished with a mango glaze. Served with grilled corn on the cob.

Buddha Bowl \$8.50

Generously filled with ruby wild rice, green garbanzo beans, pigeon peas, radishes, carrot ribbons and sprinkled with a carrot ginger dressing. ***Vegan friendly***

Courtyard Pasta Bowl \$11.50

Fresh spinach, peppers, mushrooms, sun dried tomatoes and fusilli pasta tossed with your choice of protein or vegetables and sauce:

Add: Shrimp, Chicken, Italian Sausage, or Double Veggies. **Sauce:** Alfredo, Pesto, Marinara or Tomato Pesto.

Clippings / Trimmings

Sweet Potato Fries
Country Fried Potatoes
Rosemary Seasoned Fries
Baked Potato (Loaded add \$.50)
Baked Sweet Potato (Loaded add \$.50)

Mac 'n' Cheese
Ruby Wild Rice
Rice Pilaf
Market Fresh Vegetable
Grilled Corn on the Cobb
Small Side Salad
Fruit

Cup of Soup, \$3; Bowl of Soup, \$4
All other regular sides \$2

..... Ask for Daily Soup Special

New Soup: Ultimate Gazpacho



Blue Plate Special
\$8.50

Ask your server for more details.

Includes beverage (non-alcoholic)