

# DOTT BOSS

## DINNER

### TEMPURA ZUCHINNI FRIES 13 V

CHIFFONADE BASIL | SPICED HONEY | FRY SAUCE | STYLE ZUCHINNI

### SPINACH & ARTICHOKE DIP \$15 V

WARM YOLI BLUE CORN TORTILLA CHIPS | SAUTEED ARTICHOKE HEARTS | DICED TOMATOES | SHAVED PARM

### SEARED BRIE WITH HOUSEMADE JAM \$16 V CG

SEARED BRIE | HOUSEMADE JAM | THYME INFUSED HONEY | CANDIED PECANS | CRISPY BAGUETTE

### BABA GANOUSH \$15 V CG

CUCUMBER | HOUSEMADE PICKLED PEPPERS AND ONION | CARROTS | CONFIT TOMATO | LEMON OIL  
GRILLED PITA BREAD

### TEMPURA SHRIMP \$17

FRIED SHRIMP | LOCAL LEAF CREEK FARMS LETTUCE LEAFS | PINEAPPLE COCKTAIL SAUCE

### CRAB CAKE STUFFED PRETZEL BITES \$18

BAKED CRAB PRETZEL BITES | TANGY HERBED WHITE SAUCE | SMOKEY PAPRIKA | MICRO GREENS

### SWEENEY WINGS \$16 CG DF

FIVE JUMBO WINGS | HONEY SIRACHA SAUCE OR BUFFALO | CARROT CURLS | CILANTRO LEAVES  
RANCH | **\*ADD FRIES \$4\***

### CHICKEN QUESADILLA \$16.5

SEARED DICED CHICKEN | PICO | CHEDDAR CHEESE BLEND | SOUR CREAM | SALSA  
**\*ADD A SIDE OF CHIPS & QUESO \$4 OR CHIPS & SALSA \$3\***

### STOPOVER TENDERS \$15.5

FOUR LARGE CHICKEN TENDERS | RANCH | **\*MAKE IT A MEAL WITH FRIES \$18.5\***

### CHARCUTERIE BOARD \$22 CG

PICKLED VEGGIES | SEASONAL MEAT | SEASONAL CHEESE | HOUSEMADE JAM | SALMON RILLETES  
SEASONED PITA CHIPS | **\*MAKE IT VEGETARIAN WITH DOUBLE CHEESE\* V**

### CRISPY POT STICKERS \$15 DF

POT STICKERS | GREEN ONION | SOY GLAZE

### TERMINAL A NACHOS \$16 GF

WARM YOLI BLUE CORN TORTILLA CHIPS TOSSED IN LIME SALT | WHITE CHEDDAR QUESO | PICO  
BLACK OLIVES | WHITE CHEDDAR | GROUND BEEF | **\*ADD AVOCADO \$3\***

### CHIMICHURRI LAMB SLIDERS \$16

HAWAIIAN ROLLS | SEASONED LAMB PATTIES | CHIMICHURRI AIOLI | PICKLED RED ONION  
**\*ADD FRIES \$4\***

### ROASTED TOMATO & BURRATA SALAD \$ 16 GF V

ROASTED TOMATOES | FRESH BURRATA | SCALLION DUST | FRESH BASIL AND CRISPY MINT LEAVES | HOUSE  
MADE LEMON OIL | BALSALMIC GLAZE **ADD ON CHICKEN \$8 | ADD FLANK STEAK \$12 | ADD SALMON \$14**

### KC SUMMER SALAD \$15 V

LOCAL LEAF CREEK LETTUCE MIX | FRESH STRAWBERRIES | FRESH BLUEBERRIES | CUCUMBER STICKS |  
JALAPENO CORN JAM | GOAT CHEESE | CANDIED PECANS | BALSALMIC VINAIGRETTE **\*ADD ON CHICKEN \$8**  
**ADD FLANK STEAK \$12 | ADD SALMON \$14**

### CROWN TOWN CEASER SALAD \$22

PAN SEARED CHICKEN BREAST | CHIFFONADE LOCAL LEAF CREEK MIXED GREENS | CHIFFONADE BASIL  
PARMESAN CRUSTED BREADCRUMBS | CHOPPED ALMONDS | FRIED PICKLED CAPERS | TOMATO DUST  
SEASONED CEASAR DRESSING

AT DOTT BOSS WE BELIEVE IN SUPPORTING OUR LOCAL FARMERS AND FOOD PRODUCERS FROM KANSAS &  
MISSOURI. A SPECIAL THANK YOU TO OUR LOCAL PARTENERS  
PACKAGING FEE FOR TOGO ORDERS \$3  
NO SUBSTITUTIONS PLEASE TO ENSURE THE INTEGRITY OF THE DISHES  
ROOM SERVICE ORDER FEE \$3 PLUS 20% SERVICE CHARGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNEILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.  
G=GLUTEN FREE | CG=CAN BE GLUTEN FREE | V=VEGETARIAN

# DOTT BOSS

## DINNER

### GARDEN REUBEN \$18 CG

FARM TO MARKET MARBLE RYE | SMOKEY THOUSAND ISLAND DRESSING | BLACKEND AND CHARRED LOCAL MYCOPLANTOYSTER MUSHROOMS | KALE SAUERKRAUT | SWISS CHEESE | FRIES

### CRISPY EGGPLANT CIABATTA \$18 V

GRILLED CHIBATTA BREAD | FRIED PANKO EGGPLANT | ARUGULA | PESTO | PICKLED RED ONION | GOAT CHEESE HEIRLOOM TOMATO | TOMATO OIL | FRIES

### THREE BAJA STYLE FISH TACOS \$18 GF

PAN SEARED TILAPIA | YOLI BLUE CORN TORTILLIA | BACON | PICO | JALAPENO AIOLI | CILANTRO LEAVES SEARED LIME WEDGE | **\*MAKE IT A MEAL WITH CHIPS AND SALSA FOR \$22\***

### FARM TO MARKET OVEN ROASTED CHICKEN SANDWICH \$19 CG

FARM TO MARKET PRETZEL BUN | PULLED OVEN ROASTED CHICKEN | BANANA PEPPER AND BACON RELISH GARLIC AIOLI WAFFLE FRIES

### CHOPPED CLUB SANDWICH \$18

HAM | TURKEY | PROVOLONE CHEESE | WHITE CHEDDAR CHEESE | CHOPPED LETTUCE | JALAPENO AIOLI BACON | ROASTED TOMATOES | FARM TO MARKET ONION HOAGIE | FRIES

### THREE ANCHO BRAISED PORK TACOS \$16 GF

YOLI BLUE CORN TORTILLAS | BRAISED AND SHREDDED PORK | AVOCADO SALSA | DEHYDRATED ROASTED RED PEPPER | CILANTRO **\*MAKE IT A MEAL WITH CHIPS AND SALSA FOR \$20\***

### \*FAIRFAX BURGER \$21 CG

BARHAM FARM GROUND BEEF | FARM TO MARKET EGG BUN | LOCAL LEAF CREEK LETTUCE | TOMATO | ONIONS LOCAL WHITE CHEDDAR | FRIES **\*ADD A BARHAM FARM EGG FOR \$3\* | \*ADD BARHAM FARMS BACON \$3\***

### STREETCAR SMASH BURGER \$23 CG

FARM TO MARKET EGG BUN | BARHAM FARM BEEF PATTIES | MARINATED TOMATOES | SWISS CHEESE BARHAM FARM BACON | CREAMY HORSERADISH SAUCE | WAFFLE FRIES

### EARTH AND FIRE BOWL \$24 V GF

BLISTERED HEIRLOOM CHERRY TOMATOES | WILD RICE | LOCAL MYCOPLANT OYSTER MUSHROOMS | CUCUMBER SLICES | CARROT CURLS CHICKPEAS | CABBAGE SLAW | PEANUT SAUCE **\*ADD CHICKEN \$8\* | \*ADD FLANK STEAK \$12\* | \*ADD SALMON \$14\***

### PASTA WITH SEARED SCALLOPS AND FRESH TOMATO SAUCE \$34

PAN SEARED JUMBO SCALLOPS | PAPERDELLA PASTA | FRESH HOUSEMADE TOMATO SAUCE | RICOTTA CHEESE | FRESH BASIL | LEMON ZEST

### CRISPY ATLANTIC SALMON WITH JALAPENO CORN JAM \$30

PAN SEARED SALMON | HERB BUTTER | POTATO CROQUETTE | SAUTEED BROCCOLI | ROASTED GARLIC JALAPENO CORN JAM | SHAVED PARMESAN ASIAGO

### CAULI-FARRO CHICKEN BOWL \$26

ROASTED COLORED CAULIFLOWER | FARRO | ROASTED GARLIC CLOVES | CONFIT TOMATOES | SEARED CHICKEN SEASONED PITA CHIPS **\*MAKE IT VEGETARIAN \$23\* V**

### CREAMY SUMMER PESTO CHICKEN PASTA \$26

SAUATED DICED CHICKEN | CAVATAPPI PASTA | PESTO | ROASTED CORN | DICED ROASTED RED PEPPER CONFIT TOMATOES | SHAVED PARMESAN ASIAGO

### ELOTE CREAM CORN OVER PAN SEARED CHICKEN \$27

HOUSEMADE CREAM CORN | PAN SEARED CHICKEN BREAST | HERB BUTTER BABY POTATOES | CILANTRO LIME WEDGES | GOAT CHEESE

### FREE-RANGE GARLIC AND HERB ROASTED CHICKEN \$28

HALF OF A BARHAM FARM CHICKEN | ROASTED SWEET POTATOES | SEASONAL VEGETABLES | SAVORY PAN JU GREEN LIFE FARMS SPICY MUSTARD MICRO GREENS | DRIED CITRUS GARNISH

### PAN SEARED KC STRIP WITH DUXELLE COMPOUND BUTTER \$38 GF

SEARED 12OZ BARHAM FARM STRIP LOIN | GOAT CHEESE AND DUXELLE COMPOUND BUTTER | FONDANT POTATOES SEASONAL VEGETABLES **\*ADD A SIDE OF MUSHROOMS \$6\***

### IRON SEARED FLANK STEAK AND ANCIENT GRAIN BOWL \$28

PAN SEARED FLANK STEAK | ROASTED SWEET POTATO | ROASTED CAULIFLOWER | ROASTED TOMATO ROASTED ONION | CRISPY FARRO | CRASINS | BLUE CHEESE CRUMBLE **\*MAKE IT VEGETARIAN \$24\* V**