

## crowd pleasers

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SMOKED PORK FIESTA RANCH DIP | 18  
Smoked Pork, Roasted Corn, Red Pepper, Black Olive,  
Jalapeño, Ranch Cream Cheese, Tortilla Chips

CHARCUTERIE BOARD | 24  
Cured Meats, Artisan Cheeses, House Made Preserves,  
Pickled Vegetables, Toasted Farm-to-Market Bread

GREMOLATA SHRIMP COCKTAIL **gf** | 22  
Argentine Red Shrimp, Spicy Cocktail Sauce

HOUSE BAKED BREAD FOR THE TABLE | 6/10

## soup & salad

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FRENCH ONION SOUP | 12  
Caramelized Sweet Onions, Crouton, Gruyere

THREE OWLS CHOPPED SALAD **gf** | 13  
Artisan Lettuce, Sun-Dried Tomato, Red Onion, Cucumber,  
Hardboiled Egg, Sweet Red Wine Vinaigrette

CLASSIC CAESAR SALAD | 12  
Romaine Heart, Grana Padano, Focaccia Croutons

WEDGE SALAD **gf** | 13  
Iceberg Lettuce, Peppered Bacon, Roasted Tomato,  
Blue Cheese, Green Goddess Dressing

*Add to any Salad*

Chicken Breast 9 | Shrimp Skewer 14 | Salmon \* 14 | Flat Iron \* 18



# THREE OWLS

## DINNER MENU

### broiled

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8oz AMERICAN WAYGU FLAT IRON \* **gf** | 38

BERKSHIRE PORK CHOP \* **gf** | 42

8oz MISSOURI ANGUS FILET MIGNON \* **gf** | 48

14oz MISSOURI PRIME GRADE RIBEYE \* **gf** | 56

SMOKED PRIME RIB \* **gf** | 48  
*(Friday & Saturday)*

### sauces/toppings

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BORDELAISE **gf** | 4

BRANDIED PEPPERCORN CREAM **gf** | 4

BLUE CHEESE CRUMBLES **gf** | 2

ARGENTINE RED SHRIMP SKEWER **gf** | 14

GARLIC HERB BUTTER **gf** | 4

## inspired offerings

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*Includes Choice of Side Except For Pasta dish*

HOUSE SMOKED 1/2 CHICKEN **gf** | 38  
Rosemary, Balsamic Reduction

WESTER ROSS SALMON FILET \* **gf** | 39  
Smoked Honey Glaze

CAMPANELLE PASTA **vegan** | 22  
Roasted Vegetables, Sauce Provençal, Sun-dried Tomato  
\*DOES NOT COME WITH A SIDE CHOICE

HOUSE SMOKED MESQUITE PORK SHOULDER **gf** | 32  
Blueberry BBQ Sauce

## sides

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BUTTERMILK MASHED POTATOES **gf v** | 8

MAC & CHEESE | 10  
Smoked Gouda, Peppered Bacon

CRISP BRUSSELS SPROUTS **gf v** | 10  
Garlic Aioli, Crushed Red Pepper

SAUTÉED MUSHROOMS **gf v** | 12  
Garlic, Brandy, Butter

SEASONAL VEGETABLES | 8

RISOTTO | 12  
Chef's Creation

ONION RINGS | 7  
Smoky Ranch

BEER BATTERED FRENCH FRIES | 7  
Garlic Aioli

- Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk For Foodborne Illness.
- A 21% service charge will be added to parties of 6 or more



# THREE OWLS

## LUNCH MENU

### fresh starts

FRENCH ONION SOUP | 12

Caramelized Sweet Onions, Crouton, Gruyere

THREE OWLS CHOPPED SALAD **gf v** | 13

Artisan Lettuce, Sun-Dried Tomato, Red Onion, Cucumber, Hardboiled Egg, Sherry Vinaigrette

CLASSIC CAESAR SALAD | 12

Romaine Heart, Grana Padano, Focaccia Croutons

WEDGE SALAD **gf** | 12

Iceberg Lettuce, Peppered Bacon, Roasted Tomato, Danish Bleu, Green Goddess Dressing

*Add to any Salad*

Chicken Breast\* 9 | Shrimp Skewer\* 14 | Salmon\* 14 | Flat Iron\* 18

### main attractions

WESTER ROSS SEARED SALMON\* **gf** | 30

Fingerling Potatoes, Heirloom Baby Tomatoes, Sauce Vert

STEAK FRITES\* | 32

Charbroiled Flat Iron, Gremolata, French Fries

CAMPANELLE PASTA **vegan** | 22

Roasted Vegetables, Sauce Provencal, Sun-dried Tomatoes

### sandwiches

*Includes Choice of Fries | Onion Rings | Side Salad | Fresh Fruit Side*

SMOKED SALMON BLT | 16

Smoked Salmon, Peppered Bacon, Tomatoes, Bibb Lettuce, Lemon-Thyme Aioli, Thick Sliced Brioche

THE ELMS BISON BURGER\* | 16

8oz Bison Patty, Cheddar, Caramelized Onion, Bacon Jam, Egg Bun, Arugula

PRIME RIB SANDWICH | 22

Caramelized Onions, Smoked Gouda, Arugula, Atomic Aioli

LETTUCE WRAPS **gf** | 15

Bibb Lettuce, Grilled Chicken Breast, Grapes, Almonds, Local Honey, Tarragon Aioli

### sides | 7

FRENCH FRIES - garlic aioli

SIDE SALAD

ONION RINGS - smoky ranch

FRESH FRUIT SIDE

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## sips

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COFFEE | 3/6  
Classic Drip or Espresso

MIMOSA | 8/10  
Original or Seasonal

BLOODY MARY | 10  
House or Spicy

## for the table

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FRESH FRUIT PLATE **v** | 14  
Melon, Pineapple, Grapes, Berries, Greek Yogurt

LOX BITES | 18  
Smoked Salmon, Crème Fraîche, Toast Points,  
Chives, Capers, Red Onion

BAKERY BASKET **v** | 16  
Blueberry Muffin, Banana Bread, Pecan Sticky Bun,  
House Made Jam, Whipped Butter

ALMOND BUTTER TOAST **v** | 14  
Bananas, Local Honey, Toasted Coconut, Multigrain Bread



# THREE OWLS

## BREAKFAST MENU

### heavy hitters

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*Served with Multigrain Toast and choice of Garlic-Herb Breakfast Potatoes or Fresh Fruit Side*

HUEVOS RANCHERO | 16  
Blue Corn Tortillas, Chorizo, Black Beans, Over Easy Farm Eggs,  
Avocado, Chipotle Salsa

THREE OWLS BREAKFAST | 15  
Two Farm Eggs Cooked Your Way

*Please Choose One:* Peppered Bacon | Sausage Link | Ham

FARM EGG OMELET | 16  
Three Eggs or Egg Whites

*Please Choose:* Bacon | Ham | Sausage | Onion | Sweet Peppers  
Tomato | Spinach | Mushroom | Swiss | Feta | Cheddar

STEAK & EGGS\* | 32  
Wagyu Flat Iron | Two Farm Eggs | Roasted Tomatoes

BUTTERMILK PANCAKES **v** | 14  
Pulverized Sugar | Seasonal Berries

**\* DOES NOT COME WITH A CHOICE OF SIDE**

*Add Blueberries or Bananas* | 2

HANGOVER BREAKFAST | 28  
Layers Of Pancakes | Bacon | Sausage | Cheddar |  
Three Over Easy Farm Eggs | Maple Syrup | Whipped Butter

## lite fare

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ACAI POWER BOWL **v** | 15  
Pureed Acai, Greek Yogurt, House Granola, Strawberries,  
Blueberries, Bananas, Local Honey

OVERNIGHT OATS **v** | 14  
Rolled Oats, Chia Seed, Pecans (*Soaked Overnight in Almond Milk*),  
Greek Yogurt & Honey Topped with Fresh Fruit

AVOCADO BENEDICT\* **gf** | 16  
Smoked Salmon, Poached Farm Eggs, Black Pepper Hollandaise,  
Avocado Halves, Arugula

SMOKED SALMON BAGEL\* | 18  
Everything Bagel, Dill Cream Cheese, Arugula, Lemon Olive Oil,  
Caper Onion Relish

*Add A Farm Egg Cooked Your Way* | 3

## sides

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TOAST | 4

ONE EGG | 3

GARLIC AND HERB POTATOES | 5

CHOICE OF PROTEIN | 6  
Bacon | Sausage | Ham

ONE PANCAKE | 7

FRESH FRUIT SIDE | 7

BREAKFAST PASTRY | 5

GREEK YOGURT CUP | 5

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