

MARISCOS

GLUTEN FREE MENU

SMALL PLATES

CRAB FRIES crisp fried, in a light, spicy vinegar drizzle, topped with crab & roasted garlic mornay sauce 11 full/ 8 half **

MARISCOS 'BRUSCHETTA' pan roasted cherry tomatoes in white wine broth, herbed boursin cheese, fresh basil, gluten free bread for dipping 18

CALAMARI & SCALLOPS crisp fried with carrots & sliced jalapeños on house greens, side cocktail sauce & drawn butter 13 **

DRY RUB RIBS four beechwood grilled St. Louis style ribs, gluten free barbecue sauce, potato fries, red onion pickles 11 *

MIXED FRY BASKET thinly cut potato & sweet potato fries, side garlic aioli sauce 5 **
**fry oil used for non-gluten free items

SALAD & SOUP

add chicken to any salad 3

CHOPPED SALAD local greens with Chef's seasonal selection of vegetables, cucumber vinaigrette 9

BERRY & GOAT CHEESE mixed field greens, fresh strawberries, blueberries, lavender herbed goat cheese & a walnut tuille, raspberry vinaigrette 8.5

BLT WEDGE baby romaine, smoked bacon, crumbled Maytag bleu cheese, tomato, bleu cheese dressing 8 *

MARISCOS COBB house greens, roasted chicken, smoked bacon, Haas avocado, hard egg, chopped tomato, sharp cheddar, buttermilk dressing 12 *

MARISCOS CAESAR our signature - romaine, spinach, white cheddar, roasted tomatoes, buttermilk Caesar dressing, tossed 6

SEASONAL HOUSE SALAD with blackberry balsamic vinaigrette 5

SOUPS Signature Tomato Bisque or Soup of the Day 4 *

SANDWICHES, ETC.

add a cup of soup 3

MARISCOS BURGER wood grilled, choice of bacon & sharp cheddar OR sautéed mushroom & Swiss, side of fries 10 Single/12 Double **

GRILLED VEGGIE MELT grilled portabella mushrooms, spinach, caramelized onion, roasted tomato, melted farmer's cheese, garlic aioli, side sweet potato fries 11 **

EGG SALAD hard eggs, goat cheese, fines herbs, mustard, arugula on local greens, side of potato fries 10 **

PRIME RIB SANDWICH slow roasted prime rib, with grilled onions, melted Swiss & grain mustard 13 *

GRILLED CHEESE SANDWICH creamy Vermont sharp white cheddar, colby, chives, side signature tomato bisque 11

TURKEY MONTERREY sliced turkey, hickory smoked bacon, Haas avocado, pepper jack cheese, roasted garlic aioli, side house chips 11 **

FISH TACOS seasoned catch of the day, shredded cabbage, cheese, chopped tomato, sriracha aioli, corn tortillas 11 *
**fry oil used for non-gluten free items

ENTRÉES

KC STRIP

10 oz beechwood grilled, caramelized garlic butter topped, sautéed vegetable of the day, choice of potato 26 *

HERB GRILLED FILET MIGNON

8 oz Certified Angus Beef, caramelized garlic butter topped, sautéed vegetable of the day, choice of potato 31 *

BISTRO SLICED RIB-EYE

10 oz beechwood grilled, truffle cured with A-1 sauce, sautéed vegetables 17 *

PORK TENDERLOIN

wood roasted medallions, tart & Rainier cherry jam sauce, root mash potatoes, sautéed spinach 21 *

ROAST CHICKEN

free range, organic chicken breast, herb butter, root mash potatoes, sautéed spinach 19 *

CHICKEN PENNE

herb seared chicken breast over penne pasta tossed in parmesan & roasted shallot cream sauce 18 full/ 11 half *

PENNE PORK MAC ‘N’ CHEESE

creamy baked penne pasta in a blend of white cheddar & colby with smoked pork tenderloin 13 *

SCOTTISH SALMON TROUT

beechwood grilled filet, gin marinated, garlic aioli, roasted fingerling potatoes, mixed green salad with cucumber vinaigrette 22 full / 12.5 half *

GOLDEN TROUT

grilled, apricot butter topped filet, sautéed spinach & white cheddar grits 19 full/11 half *
**fry oil used for non-gluten free items

ADDITIONS

add two shrimp to any dish 5
add salmon filet to any dish 5
sautéed vegetable of the day 4
sautéed spinach 4
potato fries OR
sweet potato fries 4

root beer glazed
sweet potatoes 4
root mash potatoes 4
white cheddar grits 4
oven roasted
fingerling potatoes 4
house chips 4

baked potato
(available after 5pm) 4
add bacon & cheese 1
bread & butter
(before 4pm) 3
complimentary with dinner
after 4pm

MONDAY-FRIDAY 8AM - 11AM
(til 2pm Sat-Sun)
BREAKFAST
LUNCH
MONDAY-FRIDAY 11AM - 4PM
SATURDAY-SUNDAY 11:30AM - 4PM
DINNER
MONDAY-FRIDAY 4PM-10PM
SATURDAY 4PM - 11PM
SUNDAY 4PM - 9PM

Twitter: MariscosKS |Facebook: Mariscos Seafood
Steak and Pasta
785.312.9057 | Call us for reservations and to-go
orders |MariscosRestaurant.com
Jesse Bonebrake, Executive Chef
Nancy Renfro, Proprietress

PROUD TO SUPPORT LOCAL BUSINESSES

TALLGRASS BREWING CO. MANHATTAN, KS
FREESTATE BREWING CO. LAWRENCE, KS
BOULEVARD BREWING CO. KANSAS CITY, MO
J&S COFFEE LAWRENCE, KS
M&M BAKERY LAWRENCE, KS

ANCIENT GRAINS BAKERY LAWRENCE, KS
2 SISTERS FARM LAWRENCE, KS BACKYARD PRODUCE
LAWRENCE, KS BISMARCK GARDENS LAWRENCE, KS
MONROE FARM LAWRENCE, KS GOOD NATURED FAMILY
FARMS RICH HILL, MO WYLDEWOOD CELLARS PECK, KS