

# GOLDEN OX

"Where the steak was born"

## Appetizers

HAND-BATTERED ONION RINGS	13
ESCARGOT	15
SAUSAGE STUFFED MUSHROOMS	15
SEASONAL FLATBREAD	16
WAGYU STEAK TARTARE	18
SMOKED CHICKEN WINGS	16
MEAT, CHEESE & PICKLES	26

## Seafood

OYSTERS ON THE HALF SHELL	Market
OYSTERS ROCKEFELLER	19
SHRIMP COCKTAIL	16
CALAMARI	15
NEW ENGLAND CRAB CAKES	17

## Steaks

**THE OX TOP CUT**  
6 oz. Midwest Prime Sirloin  
29

**FLAT IRON**  
8 oz. of Flavor  
33

**ARRACHERA**  
10 oz. Marinated Skirt Steak  
37

**KANSAS CITY STRIP**  
*The steak that was born here!*  
16 oz., Bone-in, Dry-aged  
59

**THE MANHATTAN**  
14 oz. Akaushi NY Strip  
57

**AMERICAN ROYAL**  
17 oz. Ribeye, Midwest Angus  
65

**THE HAW FILET**  
8 oz. of Delicate Tenderloin  
59  
Bacon-wrapped — 5

**PORTERHOUSE**  
28 oz., Dry-aged, Best of Both Worlds!  
86

**THE DROVER**  
56 oz. Ribeye, Bone-in, Midwest Angus  
(serves 2-3)  
134

*make it an oscar*  
13  
*add jumbo tiger shrimp*  
15

*\*split plate fee*  
\$5 per menu item

## Featured

SAKE-MISO GLAZED SALMON	32
<i>mango &amp; cashew black rice salad, grilled baby bok choy, citrus-ginger sauce</i>	
ROASTED AIRLINE CHICKEN BREAST	29
<i>spinach, preserved lemon &amp; ricotta stuffed, with artichoke heart, olive &amp; sauce Romesco</i>	
DUROC PORK CHOPS	32
<i>beer brined, ancho-chile rubbed &amp; grilled, root beer demi glace, gingered cherries</i>	
FETTUCINE AL POMODORO AFFUMICATO	24
<i>housemade pasta, smoked tomato &amp; roasted pepper ragu, grilled summer vegetable, broiled mozzarella, basil &amp; fried caper</i>	
HALF-SLAB BABY BACK RIBS	24
<i>hickory smoked, OX BBQ sauce, buttermilk-pepper slaw</i>	
THE OX HALF POUND BURGER	16
<i>house bacon, cheddar, brioche bun</i>	

## Soups & Salads

THE OX STEAK SOUP	8   13
SEASONAL SOUP	8   13
THE WEDGE	13
<i>house bacon, egg, bleu cheese, tomato, shallot, buttermilk-dill</i>	
GRILLED WATERMELON & FETA	14
<i>baby arugula, cucumber, red onion, shaved fennel, toasted almond, chile-lime-mint vinaigrette</i>	
HOUSE GREENS	9   15
<i>choice of dressing</i>	
CAESAR	9   15
<i>with anchovies</i>	
ADD	
<i>grilled or fried chicken</i>	8
<i>smoked salmon</i>	11
<i>grilled steak</i>	13

## Sides

FAMOUS BAKED POTATO	5
LOADED BAKED POTATO	9
YUKON GOLD MASHED POTATOES	8
GARLIC-PARSLEY FRIES	8
LOBSTER MAC & CHEESE	14
PESTO, PEA & PISTACHIO RISOTTO	12
SUMMER GARDEN RATATOUILLE	10
ROASTED MUSHROOM & PEARL ONION	9
GRILLED ASPARAGUS	9
GRILLED BROCCOLINI	9
PARMESAN CREAMED SPINACH	9

## Sauces

OX SIGNATURE STEAK SAUCE	3
HORSERADISH-PARSLEY CREAM	3
CHIMICHURRI	4
BROILED BLEU CHEESE BUTTER	6
BEARNAISE	7
PORT WINE BORDELAISE	7
<i>w/ caramelized onion &amp; mushroom</i>	
GREEN PEPPERCORN DEMI GLACE	7

Historic Stockyards District  
1600 GENESSEE KCMO 816.842.2866  
GOLDENOXKC.COM



Executive Chef – WES GARTNER

Every menu item may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs which may increase your risk of foodborne illness.