

# RED, WHITE & BUBBLY

## RED WINES

Bridlewood Pinot Noir, CA .....	\$9 / \$38
SeaGlass Pinot Noir, CA .....	\$11 / \$44
Seven Falls Merlot, WA .....	\$8 / \$32
Columbia Crest Grand Estates Merlot, WA ....	\$7.5 / \$30
Dona Paula Estate Malbec, Argentina .....	\$9 / \$36
Trivento Reserve Malbec, Argentina .....	\$8 / \$32
Salentien Reserve Malbec, Argentina .....	\$12 / \$48
Louis M. Martini Cabernet, CA .....	\$12 / \$48
Divining Rod Cabernet, CA .....	\$10 / \$40
Wente "Southern Hills" Cabernet, CA .....	\$9 / \$36
Torres "Sangre de Toro" Granacha, Spain .....	\$8 / \$32
Troublemaker Red Blend, CA .....	\$9 / \$36
<b>LW</b> Les Bourgeois Jeunette Rouge, MO.....	\$7 / \$28
<b>LW</b> Mt. Pleasant Norton, MO .....	\$7 / \$28
Double Decker Red Blend, CA .....	\$8 / \$32
Motto "Unabashed" Zinfandel, CA .....	\$8 / \$32
Sterling Vintner's Zinfandel, CA .....	\$9 / \$36

## CHAMPAGNE / SPARKLING

Barefoot Bubbly Brut Cuvée .....	\$9 (187ml)
Zonin Prosecco, Italy .....	\$10 (187ml)
Piper Sonoma Blanc de Blancs .....	\$38

## WHITE WINES

Barone Fini Pinot Grigio, Italy .....	\$8.5 / \$34
Campanile Pinot Grigio, Italy .....	\$8 / \$32
<b>LW</b> Les Bourgeois Moscato, MO .....	\$7.5 / \$30
<b>LW</b> Mt. Pleasant Vignoles, MO .....	\$7 / \$28
Skyfall Pinot Gris, WA .....	\$9 / \$36
Chateau St. Michelle Riesling, WA .....	\$7 / \$28
Matua Valley Sauvignon Blanc, NZ .....	\$10 / \$40
Edna Valley Sauvignon Blanc, CA .....	\$9 / \$36
William Hill Chardonnay, CA .....	\$9 / \$36
Simi Chardonnay, CA .....	\$10 / \$40
Sonoma-Cutrer Chardonnay, CA .....	\$12 / \$48

## HALF SIZE (375ML) BOTTLES

J. Lohr "Riverstone" Chardonnay, CA .....	\$18
Francis Coppola Chardonnay, CA .....	\$24
Migration Pinot Noir, CA .....	\$25
Sonoma Cutrer Pinot Noir, CA .....	\$32
Francis Coppola Merlot, CA .....	\$23
J.Lohr "7-Oak" Cabernet, CA .....	\$18
Clos Du Val Cabernet, CA .....	\$45
7 Deadly Zins, CA .....	\$23



## QUOTE

*"I cook with wine, sometimes I even add it to the food."*

-W. C. Fields

EVERY  
WEDNESDAY

HALF  
PRICED

WINE  
BOTTLES  
ALL DAY

(Includes by the glass wines only. Half size bottles excluded.)

## FACT

A bottle of wine contains about 2.8 pounds of grapes.

One ton of grapes, makes about 60 cases of wine  
OR  
720 bottles.

# SIP MENU

## MARTINIS

### Classic Martini \$11

Chopin Vodka **OR** Bombay Sapphire Gin, Noilly Pratt Dry Vermouth, and three olives

### Blood Orange Marg-tini \$9.5

Juarez Gold Tequila, Blood Orange Liqueur, lime juice, sours, splash orange juice

 **Black Cherry Cosmo \$9.5**

Van Gogh Black Cherry Vodka, Triple Sec, lime juice, cranberry juice

### Bellini Straw-tini \$9

Parrot Bay Strawberry Rum, Strawberry Daiquiri Mix, Champagne, garnished with a strawberry

### Island-tini \$9

New Amsterdam Mango Vodka, Sugar Island Coconut Rum, pineapple and orange juices

### Adult Lemonade-tini \$9

New Amsterdam Citron Vodka, Limoncello, splash sours, splash lemonade, and a lemon twist

 **Dub G's Dozen \$11**

WG's Private Label Knob Creek Bourbon, Domaine De Canton Ginger Liqueur, brown sugar simple syrup, lemon twist

### Chocolate Walnut-tini \$11

UV Whipped Cream Vodka, Dark Crème de Cocoa, Frangelico, shaken with whipped cream, garnished with chocolate sauce

### Espresso Martini \$10

Patron XO Café Tequila, Baileys Irish Cream, Kahlua, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

## MULES

### Moscow Mule \$8

Luksusowa Vodka, fresh limes, muddled with simple syrup, topped with ginger beer

 **Black Cherry Mule \$9.5**

Van Gogh Black Cherry Vodka, Dr. McGillicuddy Cherry Liqueur, fresh limes, ginger beer

### Tropical Mule \$8

New Amsterdam Mango Vodka, fresh limes, simple syrup, ginger beer

 **London Mule \$10**

Bulldog Gin, fresh limes, simple syrup, ginger beer

### Tijuana Iguana \$10

Patron Silver Tequila, fresh limes, simple syrup, ginger beer

 **Cucumber Mule \$9.5**

Pearl Cucumber Vodka, cucumbers, fresh limes, simple syrup, ginger beer

 **Citrus Mule \$8**

New Amsterdam Citrus Vodka, Limoncello, fresh lemons and limes, simple syrup, ginger beer

### Kentucky Mule \$11

WG's Private Label Knob Creek Bourbon, dash of bitters, fresh limes, simple syrup, ginger beer

## SMOKIN'

 **Smoked Old Fashion \$12**

WG's Private Label Knob Creek Bourbon, simple syrup, dash bitters, muddled with orange and cherry, splash soda water

### Smoked Manhattan \$12

WG's Private Label Knob Creek Bourbon, splash Dr. McGillicuddy Cherry Liqueur, Noilly Pratt Sweet Vermouth, dash of bitters, cherry

## MOJITOS

### Classic Mojito \$9

Bacardi Light Rum, fresh mint, fresh limes, muddled with simple syrup, topped with soda water

**FLAVORS:** *Mango, Blood Orange, Pineapple or Passion Fruit* \$9

 **Erica's Famous Frojito \$9**

Parrot Bay Strawberry Rum, fresh mint, fresh limes, fresh strawberries, lime juice, simple syrup, soda water

### Blackberry Mojito \$9

Bird Dog Blackberry Bourbon, fresh mint, fresh limes, blackberry simple syrup, soda water

 **Tito Mojito \$10**

Tito's Vodka, fresh mint, fresh limes, muddled with simple syrup, topped with soda water

## COCKTAILS

 **St. Germain Champagne \$11**

St. Germain Liqueur, Champagne, topped with soda water

### French 75 \$8

Bombay Sapphire Gin, fresh lemon wedges, muddled with simple syrup, Champagne, lemon twist

### Sazerac \$10

Wild Turkey 101 Rye Whiskey, splash Absinthe, dash bitters, simple syrup, lemon twist

### Cucumber Chiller \$10

Bulldog Gin, cucumber, basil and fresh squeezed lemon, topped with soda water

### Classic Margarita \$7

Traditional Style...  
Juarez Gold Tequila, Triple Sec, sours, lime juice  
**FLAVORS:** *Peach or Raspberry* \$8  
*Top Shelf Margarita* \$10

WALNUT GRILL'S

# KNOB CREEK

PRIVATE LABEL

Single Barrel Reserve  
9yr Kentucky Straight  
Bourbon Whiskey

## 30 DRAFTS

Blue Moon  
Bud Light  
Goose Island, 312  
Guinness  
Schlafly Seasonal  
Ferguson,  
Pecan Brown  
Sam Adams,  
Boston Lager  
Sam Adams,  
Seasonal  
Stella Artois  
Urban Chestnut,  
Zwickel

\*Ask your server for the  
seasonal selections.  
'Beer Flights Available!'

WALNUT GRILL'S

# GLASS GROWLER

64oz CARRY-OUT  
Local, Import and  
Craft Drafts

Purchase  
Growler and  
Get HALF OFF  
First Fill!

CHOOSE  
FROM 30 BEERS  
ON TAP

\*Ask your server for the  
seasonal selections.

'Enjoy, Return, Refill'

# APPETIZERS

## APPETIZERS

-  **Lobster Mac and Cheese \$12**  
Alfredo, lobster, baked parmesan bread crumb crust
- Chicken & Brie Quesadilla \$9**  
Brie, mozzarella, grapes, grilled chicken, cilantro, raspberry drizzle, sour cream
- Sushi Grade Ahi Tuna\* \$12**  
Sesame crusted, asian slaw, pickled ginger, wasabi drizzle, ponzu
-  **Deviled Eggs \$8**  
Sriracha aioli, candied bacon, pickled jalapeño
- Loaded Tater Tots \$9**  
Crispy tater tots, four cheese alfredo, smoked gouda, candied jalapeños, bacon
- Flash Fried Calamari \$12**  
Pepper dews, lime, marinara
- Sweet Chili Chicken Lettuce Wraps \$13**  
Diced chicken, sweet chili, cucumbers, red onion, caramelized walnuts, rice noodles
- Hummus and Cous Cous Platter \$12**  
Roasted vegetables, tomatoes, cucumbers, olives, warm pita bread
-  **Sweet Chili Boneless Wings \$11**  
Crispy fried, sweet chili, bleu cheese dressing
- Seared Tuna Tacos\* \$12**  
Sesame crusted tuna, asian slaw, chipotle aioli, avocado
- Stuffed Banana Peppers \$10**  
Hot sausage florentine stuffed, marinara, mozzarella
- Artichoke & Spinach Dip \$9.50**  
Tortilla chips, seasoned flatbread crackers
-  **Flash Fried Brussel Sprouts \$9**  
Gorgonzola, balsamic reduction, candied walnut dust, ranch

**Cheese and Fruit Plate \$14**  
Baked brie, mahon, edam, drunken goat, caramelized walnuts, marinated olives, grapes, pears, flatbread crackers

 **Peel N' Eat Shrimp \$9/\$17**  
Old Bay seasoned, crostini

**Pulled Pork Nachos \$14**  
House-made pulled pork, tortilla chips, cheddar cheese, cilantro, pico, guacamole, jalapeños, salsa, sour cream, sweet chili sauce

**Chicken & Cheese Quesadilla \$8**  
Salsa, sour cream  
*Add peppers and onions for \$2*


## FLATBREADS

**Surf n' Turf \$16**  
Garlic butter sauce, shrimp, filet tips, basil-tomatoes, mozzarella, provolone, truffle oil

**Roasted Vegetable \$12**  
Garlic-basil oil, roasted vegetables, caramelized onions, goat cheese, mozzarella, provolone

**White \$11**  
Garlic-basil oil, asiago, mozzarella, provolone, roma tomatoes, fresh basil

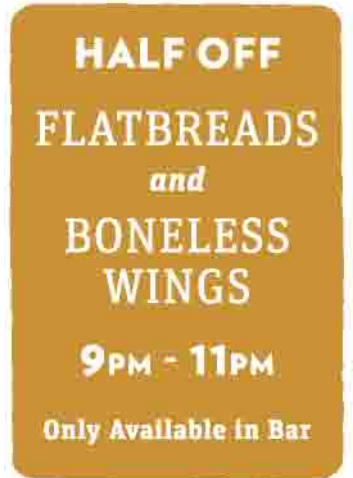
**Chicken Artichoke Spinach \$13**  
Garlic-basil oil, chopped artichoke and spinach, grilled chicken, mozzarella, provolone

 **Pittsburgh \$13**  
BBQ sauce, fries, chicken, bacon, cheddar, mozzarella, provolone

**BBQ Chicken \$13**  
Grilled chicken, cilantro-bbq sauce, red onion, smoked gouda, mozzarella, provolone

**Buffalo Chicken \$13**  
Grilled chicken, spicy buffalo sauce, mozzarella, provolone

**Margherita \$12**  
Garlic-basil oil, mozzarella, provolone, tomato ragú



ADD TOPPINGS	
Roasted Vegetables....	\$3
Grilled Chicken .....	\$3
Pepperoni .....	\$2
Crumbled Bacon .....	\$2
Gorgonzola Cheese.....	\$2
Cheddar Cheese.....	\$2
Gouda Cheese.....	\$2
Feta Cheese .....	\$2
Green Peppers.....	\$1
Banana Peppers .....	\$1
Sun-Dried Tomatoes ..	\$2
Sliced Tomatoes .....	\$1
Black Olives.....	\$1
Mushrooms .....	\$1
Red Onion.....	\$1
Spinach .....	\$1
Fresh Basil .....	\$1
Artichoke Hearts .....	\$1
Sliced Anchovies .....	\$2

\*These items may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# ENTRÉES

Served with fresh, seasonal vegetable plus choice of side.  
Pasta served without sides.

## SEAFOOD

### Lightly Crusted Atlantic Cod \$22

Crispy shredded potato, horseradish-herb crust,  
Old Bay rémoulade, lump crab relish

### Apricot Glazed Cedar Plank Salmon\* \$24

Sun-dried cranberry-almond-gorgonzola relish



### WG's Crab Cakes \$25

Our signature jumbo lump crab, dijonnaise

### Crab Stuffed Flounder \$26

Jumbo lump crab stuffed, lemon-herb olive oil



### Blackened Tuna\* \$24

Sweet and tangy pineapple glaze

### Salmon Balsamico\* \$24

Char grilled, marinated roma tomatoes, goat cheese,  
basil, balsamic reduction

## MEAT



### House Cut Filet Mignon\* \$30

Gorgonzola-bacon butter, red wine demi glace



### Petite Center Cut Sirloin\* \$18

Oak and burgundy marinade, gorgonzola cream sauce,  
crispy onions

### New York Strip Steak\* \$26

Gorgonzola-bacon butter, garlic-wild mushrooms,  
crispy onions

## CHICKEN

### Chicken Spiedini \$19

Marinated chicken, skewered, char broiled, bread  
crumb crust, lemon, garlic and herb infused olive oil



### Wild Mushroom Chicken \$18

Wild mushroom cream sauce

### Balsamic Grilled Chicken \$19

Marinated roma tomatoes, mozzarella, basil, balsamic glaze



### Roasted Half Chicken \$18

Mediterranean sea salt, honey-thyme butter



## MIXED GRILL



### Filet Mignon, Tuna Steak, Salmon\* \$28

Roasted garlic-rosemary butter

## PASTA

### Parmesan Crusted Chicken & Gnocchi \$18

Potato gnocchi, tomato basil cream sauce, basil tomatoes

### Shrimp Scampi Vermicelli \$18

Shrimp, white wine garlic-butter sauce,  
tomato, vermicelli pasta



### Roasted Vegetable & Chicken Gemelli \$18

Goat cheese, roasted vegetables, sun-dried  
tomatoes, garlic butter sauce

**Substitute: Shrimp Or Salmon add \$2**

### Thai Pork Mac N' Cheese \$18

Thai pulled pork, four cheese alfredo, asparagus relish,  
smoked gouda, sweet chili sauce

### Farfalle Chicken Pasta \$18

Grilled chicken, button mushrooms, pancetta,  
roasted red peppers, red onions, sweet peas,  
parmesan cream sauce, asiago

ADD A  
GARDEN  
OR  
CAESAR  
SALAD \$3

ADD A  
WALNUT, BEET,  
STL KALE OR  
STRAWBERRY  
SALAD \$4  
or SOUP CUP \$4



## SIDES

Orzo-Rice Pilaf

French Fries

Tater Tots

Mashed Potatoes

Baked Potato

Vegetable Du Jour

Fried Brussel Sprouts

Baked Sweet Potato

Sweet Potato Fries

Cole Slaw

Apple Sauce

À LA CARTE \$3

LOADED BAKED

POTATOES

Bacon, Cheddar, Scallion


ADD \$2

ADD A  
CRAB CAKE  
FOR \$10


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# SANDWICHES, SALADS & SOUPS

## SANDWICHES

 **Fish Tacos \$14**  
Flour tortillas, chipotle aioli, pickled napa cabbage slaw, cheddar cheese, salsa, guacamole, sour cream

**Classic Cheese Burger\* \$12**  
Fresh ground steak burger, lettuce, tomato, choice of cheese

 **Caramelized Walnut Chicken Salad \$12**  
Creamy chicken salad, caramelized walnuts, candied bacon, tomato, field greens, brioche bun

**Turkey Burger\* \$12**  
Fresh ground turkey, roasted garlic aioli, caramelized onions, feta, field greens

**California Turkey Wrap \$12**  
Roasted turkey, goat cheese, honeycup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

**Chef Randy's Gyro \$11**  
House-made gyro meat, warm pita, tomato, lettuce, onion, tzatziki


 **Beer Battered Cod \$13**  
Fried beer battered cod, tartar sauce, lemon

**Shaved Prime Rib Sandwich\* \$13**  
Hot pepper rings, mushrooms, provolone, artisan baguette

**Turkey Club \$11**  
Roasted turkey, candied bacon, field greens, provolone, pepper jack, tomato, honey aioli, cranberry relish


**Blackened Salmon BLT \$14**  
Gorgonzola, horseradish aioli, candied bacon, tomato, field greens, wheat toast

**Buffalo Chicken Wrap \$11**  
Grilled chicken, buffalo sauce, cheddar, lettuce, tomato, jalapeño wrap, side of ranch

 **Reuben or Rachel \$12**  
Sliced corned beef, kraut, swiss  
**OR** Roasted turkey, cole slaw, swiss

## SALADS

 **Roasted Beet Salad \$11/\$6**  
Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

 **STL Kale Salad \$11/\$6**  
Chopped kale, napa cabbage, radicchio, carrots, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette


**Caramelized Walnut Salad \$11/\$6**  
Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette

**Greek Salad \$10/\$6**  
Mixed greens, feta chunks, marinated olives, cucumber, tomato, pepperoncini, red wine greek dressing

**Blackened Tuna Nicoise Salad \$14**  
Sunrise potatoes, marinated olives, hard cooked egg, green beans, tomato, red wine reduction

**Pittsburgh Chicken Salad \$14**  
Iceberg, egg, onion, tomato, cucumber, bell pepper, pepperoncini, fries, cheddar, mushrooms

**Chopped Cobb Salad \$13**  
Mixed greens, grilled chicken, bacon, avocado, cucumber, tomato, red onion, egg, gorgonzola

 **Strawberry Balsamico Salad \$12/\$7**  
Field greens, balsamic marinated strawberries, goat cheese, candied almonds, balsamic reduction

**Caesar Salad \$10/\$6**  
Romaine, fresh parmesan, herb garlic croutons, caesar

**Smoked Salmon Salad \$14**  
Field greens, cucumber, potato, asparagus, red onion, wasabi vinaigrette

## SOUPS

**Classic French Onion Soup \$6**  
Asiago crouton, provolone

**Soup Du Jour \$6**  
Fresh made and changes daily

## SANDWICHES

Served with choice of side or substitute a Garden or Caesar salad for \$3



CHEF'S BEST

## TOPPINGS

Grilled Chicken ..... \$5  
Ahi Tuna\* ..... \$9  
WG Jumbo Lump  
Crab Cake ..... \$10  
Grilled Salmon\* ..... \$7  
Grilled Shrimp ..... \$7  
Candied Almonds ..... \$2  
Roasted Beets ..... \$2  
Roasted Vegetables.... \$3  
Avocado..... \$2  
Gorgonzola ..... \$2  
Feta Cheese ..... \$2  
Caramelized Walnuts. \$2

## DRESSINGS

Herb Balsamic Vinaigrette  
Raspberry Vinaigrette  
Italian  
Red Wine Vinaigrette  
Ranch  
Creamy Bleu Cheese  
Caesar  
Honey Mustard  
French  
Thousand Island  
Greek  
Fat-Free Tomato Basil Vinaigrette

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# DESSERTS & BEVERAGES

## DESSERTS

### Caramelized Walnut Ball \$6

French vanilla ice cream, caramelized walnuts, caramel, chocolate sauce, whipped cream

**NEW** **Banana Bread Split \$8**

Toasted banana bread, vanilla ice cream, chocolate sauce, whipped cream, banana caramel sauce, candied walnuts

### Cheesecake Trio \$8

Three different flavors of delicious, creamy cheesecakes

**NEW** **Summer Berry Cobbler \$9**

Baked raspberry, blackberry, strawberry, cinnamon streusel crust, brown sugar and cinnamon ice cream

### Funnel Cakes À La Mode \$7

Chocolate sauce, raspberry sauce, powdered sugar, vanilla ice cream

**W** **Brownie Works \$8**

Chocolate fudge brownie, vanilla ice cream, chocolate sauce, whipped cream

**NEW** **Crème Brûlée \$6**

Rich vanilla custard, caramelized sugar, whipped cream

### Ice Cream Scoop \$3

Vanilla OR Brown Sugar and Cinnamon

## NIGHT CAPS

### Chocolate Walnut-tini \$11

UV Whipped Cream Vodka, Frangelico, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

### Espresso Martini \$10

Patron XO Café Tequila, Baileys Irish Cream, Kahlua, Dark Crème de Cocoa, shaken with whipped cream, garnished with chocolate sauce

**W** **Nutty Irishman \$7.50**

Baileys Irish Cream, Frangelico, coffee, whipped cream  
*Served Hot or Cold*

## BEVERAGES

### San Pellegrino Sparkling Water

\$2.95 Small / \$6 Large

### Aqua Panna Bottle Water

\$3.50 Medium / \$6 Large

### Coca-Cola Products

### Iced-Tea

### Coffee - Hot Tea

### Specialty Martinis & Mojitos

### 30 Draught Beers

### 30 Bottled Beers

## DAILY DRINK FEATURES

### Monday

\$3 Bud Light 22oz Drafts  
Complimentary Appetizer Served in the Bar

### Tuesday

\$3 Local St. Louis Drafts

### Wednesday

Half OFF Wine Bottles  
(restrictions may apply)

### Thursday

Half OFF Specialty Martinis List

### Friday

\$3 Sweet-Tea Vodka Drinks

### Saturday

\$4 Long Island Iced-Teas

### Sunday

\$3 Sangria Glass  
\$12 Sangria Pitcher



**CHEF'S  
BEST**

## QUOTE

*"All you need is love.  
But a little  
chocolate now and  
then doesn't hurt"*

- Charles M. Schulz

## SUNDAY BRUNCH BUFFET

**10AM**

Adults: \$17.95  
6yrs - 12yrs: \$6.95

With an adult  
brunch purchase  
5yrs and Under  
**EAT FREE!**

*Dine-In Only*

## QUOTE

*"Let food be your  
medicine and  
your medicine be  
your food"*

- Hippocrates

## KIDZ ICE CREAM

Free with Kidz Meal  
and Dessert Menu  
purchase!