

SOUPS

- ROASTED CORN AND CRAB CHOWDER – WITH SMOKED HAM AND POTATOES -6-
- AMBER BOCK BEER ONION SOUP – WITH GRUYERE AND PROVOLONE -6-
- TUSCAN WHITE BEAN SOUP – WITH SWISS CHARD AND FRIED PANCETTA CROWNED WITH OLIVE OIL AND IMPORTED PECORINO ROMANO -6-

APPETIZERS

- GRIDDLED CRAB CAKE – WITH GRILLED ASPARAGUS AND SMOKED JALAPENO AIOLI -9-
- SKILLET CORN BREAD – WITH ROCK SHRIMP AND SORGHUM BUTTER -8-
- SAVORY CHEESECAKE OF SMOKED MISSOURI TROUT – WITH BRAISED THREE-ONION RELISH, AND ROASTED RED PEPPER AIOLI -8-
- SHRIMP AND SPINACH DIP – WITH GRIDDLED GARLIC TOAST -8-
- SPICY GRILLED SHRIMP – WITH CHIPOTLE MAYONNAISE -9-
- GRILLED PORTOBELLO MUSHROOM – GORGONZOLA CHEESE, WALNUTS, BALSAMIC DRIZZLE -8-

SALADS

- 400 OLIVE SALAD – BABY GREENS, SAGA BLUE CHEESE WEDGE, RIBBON OF PROSCIUTTO, CARMELIZED FIG, DRIZZLED WITH A SWEET HERB VINAIGRETTE -6-
- MERCHANTS LACLEDE SALAD – BABY SPINACH WITH STRAWBERRIES, MANDARIN ORANGES, TOASTED MACADAMIA NUTS, SHREDDED CHEDDAR AND HONEY POPPY SEED DRESSING -6-
- MEDITERANNEAN SALAD – ROMAINE AND RADICCHIO WITH GRILLED ARTICHOKE, RED ONION, AND FETA CHEESE WITH HERB VINAIGRETTE -5-

ENTREES

- SEARED PEPPER CRUSTED TENDERLOIN OF BEEF – WRAPPED IN PANCETTA WITH A RAGOUT OF MISSOURI MUSHROOMS AND ROASTED FINGERLING POTATOES -31-
- MEDITERRANEAN CRUSTED STRIP STEAK – 14 OZ BLACK ANGUS BEEF GRILLED WITH GARLIC, LEMON AND OLIVE OIL WITH BRAISED FENNEL AND WILD MUSHROOM RISOTTO -29-
- MAPLE GLAZED SMOKED PORK LOIN CHOP – WITH DRIED FRUIT CHUTNEY AND ROASTED SWEET POTATO -22-
- GRILLED EGGPLANT LASAGNA – GRILLED EGGPLANT LAYERED WITH BOURSIN CHEESE AND MARINARA SAUCE. SERVED WITH GRILLED ASPARAGUS -17-
- CITRUS-SPICE SEARED TUNA – WITH CHILLED FRENCH BEANS AND YUKON GOLD POTATO SALAD CROWNED WITH ROASTED TOMATO RELISH AND FRIED LEEKS -21-
- MACADAMIA NUT CRUSTED SALMON – WITH GRAPEFRUIT ZINFANDEL BEURRE BLANC AND CURRIED SAFFRON RICE -21-
- GARLIC CRUSTED BREAST OF CHICKEN - GRILLED WITH GORGONZOLA CHEESE AND BRANDY DJONNAISE CREAM -19-
- SAUTEED LOBSTER PASTA – LACED WITH COGNAC, RIPE TOMATO CONCASSE, ASPARAGUS TIPS, AND CREAM -21-
- FILET OF BEEF TENDERLOIN (9 oz) – SERVED WITH BAKED POTATO OR TWICE BAKED POTATO -31-
- KANSAS CITY STRIP (14 oz) – SERVED WITH BAKED POTATO OR TWICE BAKED POTATO -29-
- RIBEYE ON THE BONE (24 oz) – SERVED WITH BAKED POTATO OR TWICE BAKED POTATO -29-
- BLACKENED "ON THE BONE" RIBEYE – 24 OZ BLACK ANGUS BEEF WITH YUKON GOLD SMASHED POTATOES AND JALAPENO BEURRE BLANC -35-