

OCTOBER 4, 2017**POWER LUNCH COMBOS 14**

Served with a bowl of soup or starter salad

½ TURKEY CLUB	SPICY TUNA SUSHI ROLLS
½ LEMONGRASS SHRIMP TACO	TEMPURA SHRIMP SUSHI ROLLS
½ SOUTHWEST SHRIMP WRAP	½ JUMBO LUMP CRAB MELT

POWER LUNCH ENTRÉES 19

Served with a bowl of soup or starter salad

SHRIMP, SCALLOP & CRAB RAVIOLI sautéed shrimp, crab, spinach, over seafood ravioli, creamy spicy tomato rosa sauce

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto

PRETZEL CRUSTED TROUT roasted Yukon potatoes, French green beans, warm bacon and mustard vinaigrette

TOP SIRLOIN STEAK SALAD* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

TODAY'S FRESH FISH

All fish is wood grilled and finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter.
Choice of two seasonal sides

RAINBOW TROUT (Buhl, ID) 17
ATLANTIC SALMON (Bay of Fundy, New Brunswick) 18
SWORDFISH (North Carolina) 24
SEARED 'RARE' BIG EYE TUNA (Oahu, Hawaii) 25
SEARED SCALLOPS (Georges Bank) 23
ARCTIC CHAR (Canada) 19
BARRAMUNDI (Indonesia) 23

ENTRÉES

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 16.5

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 16

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 16

JOYCE FARMS MESQUITE GRILLED CHICKEN herb roasted potatoes, grilled asparagus 19

FISH AND CHIPS cathedral square belgian white beer battered cod, apple-celery root slaw, French fries 15

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 27

CENTER CUT FILET MIGNON 6oz. 31

SEASONAL SIDES

GRILLED ASPARAGUS
PARMESAN ROASTED YUKON GOLD POTATOES
APPLE & CELERY ROOT SLAW
MASHED YUKON GOLD POTATOES
BRUSSEL SPROUTS WITH GRAIN MUSTARD, PROSCIUTTO
LEMON ASPARAGUS RISOTTO

LOBSTER MAC N' CHEESE (ADD \$4)

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC	Roasterie – Kansas City, MO
Foley Fish – Boston, MA	Cathedral Square Brewing Co. – St. Louis, MO
Hawaiian Fresh Seafood - Honolulu, HI	Bur Oak Brewing Co. – Columbia, MO
Artisan Specialty Foods - Lyons, IL	Tea Forte - Concord, MA
Burgers' Smokehouse - California, MO	The St. Louis Brewery (Schlafly) – St. Louis, MO
Destihl Brewing Co. – Bloomington, IL	Cardinal Sin Distillery – St. Charles, MO
Boulevard Brewing Co. – Kansas City, MO	Herman's Farm – St. Charles, MO
Urban Chestnut Brewery-St. Louis, MO	

STARTERS**FRESH OYSTERS* \$3 each**

RAPPAHANOCK 'BRISTOL BEAUTY' (Virginia)
WIANNO (Cape Cod, MA)

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CORN AND CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood smoked bacon, chipotle mayo 11

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil 10.5

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

SAUTÉED SHRIMP SCAMPI with garlic butter 11

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8 | lg. 12.5

BIG EYE TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9 | lg. 13

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 38 (serves 3 – 5)

FIRECRACKER CAULIFLOWER breaded cauliflower, chili sauce, topped with micro greens and sesame seeds 10

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 6.5 | bowl 9

SPICY CREOLE GUMBO cup 6.5 | bowl 9

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 8.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

ENTRÉE SALADS

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 18

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons 12.5 with grilled salmon 18

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 19.5

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette 16

AHI TUNA TUSCAN SALAD char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 18

SANDWICHES served with choice of seasonal side or french fries

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 14.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 13

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 12

CREEK STONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

WINE LIST

INTERESTING WHITES

	6 OZ.	9 OZ.	BTL
Montevina White Zinfandel, Amador County '15			27
Mionetto Moscato, Italy NV	9		35
Alamos Torrontes, Argentina '15			31
Côtes-du-Rhône Belleruche Rosé France'16	9	13	35
■ Martín Códax Albariño, Rías Baixas Spain '15	9.5	12.5	37
Dry Creek Dry Chenin Blanc, (Sonoma County) '16	10	14	38
Laurenz V. 'Singing' Gruner Veltliner, Austria '14			42
Chateau de Valmer Vouvray, France '15			43
Domaine des Chazelles 'Vire-Clesse', France '15			47
Caymus Conundrum White '25 th ' California '14	12	16.5	47
Trimbach Gewürztraminer, Alsace, France'13			56
St. Supéry 'Virtú' Meritage, Napa Valley '13			52
■ Miraval Côtes de Provence Rosé France'16			52

CHARDONNAY

	6 OZ.	9 OZ.	BTL
J. Lohr 'Riverstone', Arroyo Seco '16	9	12	35
Hess, Monterey '15			42
Robert Mondavi Napa Valley '14			46
■ Beaulieu Vineyard 'Carneros', Napa Valley '13			49
St. Supéry Oak Free, Napa Valley '16			49
Line 39 California '16	12	17	47
■ Cuvaison, Carneros '14	14	20	55
Mer Soleil 'Silver', Santa Lucia Highlands '14			54
■ Rombauer, Carneros '16			65
■ Jordan, Russian River Valley '14			76
■ Fort Ross, Sonoma '12			72
■ Cakebread, Napa Valley '15			82
■ Eric Kent, Russian River Valley '13			79
■ Chalk Hill, Sonoma County '14			82
Frank Family Vineyards 'Lewis Vineyard Reserve', Napa Valley '13			98

SAUVIGNON / FUME BLANC

	6 OZ.	9 OZ.	BTL
Seaglass Sauvignon Blanc, Santa Barbara County '16	8.5	11.5	33
■ Ferrari Carano Fume Blanc, Sonoma County, '16			38
Rodney Strong 'Charlotte's Home' California '14			39
■ Honig Sauvignon Blanc, Napa Valley '16	11	15	43
St. Supéry Sauvignon Blanc, Napa Valley '16			48
■ Matanzas Creek Sauvignon Blanc, Sonoma County '16			45
Kim Crawford Sauvignon Blanc, Marlborough '16	12	16.5	47
Cloudy Bay Sauvignon Blanc, Marlborough '16			68

PINOT GRIGIO / GRIS

	6 OZ.	9 OZ.	BTL
Ecco Domani Pinot Grigio, Italy '16	7.5	10	29
■ J. Vineyards Pinot Gris, California '16	9.5	13	37
Maso Canali Pinot Grigio, Italy '16			42
King Estate Pinot Gris, Oregon '15	10	14	39
■ MacMurray Ranch Pinot Gris, Central Coast '15			46
Santa Margherita 'Valdadige' Pinot Grigio, Italy '16			58
■ Adelsheim Pinot Gris, Willamette Valley '15			55

RIESLING

	6 OZ.	9 OZ.	BTL
Chateau Ste. Michelle, Columbia Valley '15	7.5	10	29
Saint M, Pfalz, Germany '14			37
SA Prum Essence, Germany '16	9	12	35
■ Trimbach Alsace, France '13			49
■ Chateau Ste. Michelle 'Eroica' Columbia Valley '14	12	16.5	47
Trefethen Family Vineyards 'Dry', Napa '15	12.5	17.5	49

CHAMPAGNES & SPARKLING WINES

	6 OZ.	9 OZ.	BTL
La Marca Prosecco, Italy NV (187 ml)			11
Domaine Ste. Michelle Brut, Columbia Valley NV	9		43
Cantine Maschio Prosecco, Italy NV	9		38
Domaine Carneros Brut by Taittinger, Napa Valley '12	13		59
Taittinger 'Brut La Française', France NV			72
■ Veuve Clicquot 'Yellow Label', France NV			94
Moët & Chandon 'Nectar Imperial' Rosé, France NV			110
■ Dom Perignon, France '06			225

■ Denotes a rating of 90pts or higher by Wine Spectator or Wine Enthusiast
*vintages subject to change based on current availability

INTERESTING REDS

	6 OZ.	9 OZ.	BTL
Colores del Sol Malbec 'Reserva', Mendoza Argentina '15	8.5	11.5	33
Niebaum Coppola Claret, California '15			33
Ruffino Chianti Classico 'Aiano', Italy '14			36
Gascón Malbec, Mendoza, Argentina '15	9.5	12.5	37
Spellbound Petite Sirah, California '14 &'15	9	12	35
El Coto Rioja Crianza, Spain '12			38
Shatter Grenache, France '14			46
Zaca Mesa 'Estate' Syrah, Santa Ynez Valley '12			48
Luna Vineyards Sangiovese, Napa Valley '12			56
■ Achaval Ferrer Malbec, Mendoza, Argentina '15			59
Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley '15			72

PINOT NOIR

	6 OZ.	9 OZ.	BTL
Castle Rock, Carneros '12			33
Bogle California '14	9	12.5	35
Old Soul, Lodi '15			39
Talbott 'Kali Hart Vineyard', Santa Lucia Highlands '13			47
Meiomi Pinot Noir (Sonoma County) '16			52
■ King Estate, Oregon '14	13	18	53
■ Benton Lane, Willamette Valley '14			51
MacMurray Ranch, Sonoma County '15			43
■ Erath 'Estate', Willamette Valley '14	15.5	21.5	61
■ Fort Ross 'Sea Slopes', Sonoma '12			66
■ Sokol Blosser, Dundee Hills '13 &'14			76
■ Gary Farrell, Russian River Valley '14			82
■ Rochioli Pinot Noir (Russian River Valley) '14	27		107

MERLOT

	6 OZ.	9 OZ.	BTL
Red Rock 'Winemaker's Select', California '15	7.5	10	29
Hogue Genesis, Columbia Valley '14			39
■ J. Lohr 'Los Osos', Paso Robles '14 &'15	9	12	35
■ Chateau Ste. Michelle 'Indian Wells', Columbia Valley '15	12	16.5	47
Simi, Sonoma County '12			46
■ Duckhorn 'Decoy', Sonoma County '14			48
Merryvale 'Starmont', Napa Valley '13			52
Rutherford Hill, Napa Valley '13			54
■ Northstar, Columbia Valley '12			65
Twomey by Silver Oak, Napa Valley '12			88

ZINFANDEL

	6 OZ.	9 OZ.	BTL
Rosenblum 'Vintner's Cuvée', California, Cuvee XXXVIII	9.5	12.5	37
Layer Cake 'Primitivo', Italy '13			39
Pedroncelli 'Mother Clone', Dry Creek '14			43
Girard 'Old Vine', Napa Valley '13			51
Frog's Leap, Napa Valley '15			58
Saldo, California '15			64

CABERNET SAUVIGNON

	6 OZ.	9 OZ.	BTL
Chateau Souverain, California '14	9.5	12.5	37
Joel Gott '815', California '15			42
Ferrari Carano, Alexander Valley '14			48
Simi, Alexander Valley '14			54
■ Franciscan, Napa Valley '14	14.5	19.5	57
■ J. Lohr 'Hilltop', Paso Robles '14			58
■ Frei Brothers 'Reserve', Alexander Valley '14			65
Joseph Carr, Napa County '14			66
■ Hestia 'Dineen Vineyard', Columbia Valley '12			70
■ Simi 'Landslide' Alexander Valley '13	18	25	71
■ Robert Mondavi 'Oakville', Napa Valley '13			96
Rodney Strong Reserve Cabernet Sauvignon Alexander Valley '13			89
Freemark Abbey, Napa Valley '13			79
■ Stags Leap 'Artemis', Napa Valley '14			95
■ Conn Creek Anthology Cabernet (Napa) '13			95
Jordan, Alexander Valley '13			99
■ Chimney Rock, Stag's Leap '14			124
■ Silver Oak, Alexander Valley '12			118
■ Caymus (Napa Valley) '15			110
Rodney Strong 'Rockaway', Alexander Valley '12			125
Trefethen 'Reserve', Oak Knoll '11			138
Silver Oak, Napa Valley '12			160
■ Caymus Special Select (Napa Valley) '13 &'14			175

MERITAGE/ BLENDS

	6 OZ.	9 OZ.	BTL
Ghost Pines Red Blend, California '13	13	18	51
Dry Creek Vineyard 'Meritage', Sonoma County '10			54
Saved Red Blend California '13			49
Cain Cuvée, Napa Valley NV12			64
Hess "19 Block" Cuvée, Mt. Veeder '13			68
■ The Prisoner, Napa Valley '15	20		76
Franciscan 'Magnificat', Napa Valley '13			92
Tresor by Ferrari Carano, Sonoma '12			85
■ Robert Mondavi Maestro 50th Anniversary (Napa) '13	22		87
Rodney Strong Symmetry Red Meritage Alexander Valley '12			105
■ Col Solare, Columbia Valley '13			105
■ St. Supéry 'Élu' Meritage, Napa Valley '13			108
■ Mt.Veeder 'Reserve' Red Blend, Napa Valley '13			115
Cain Five, Napa Valley '12			185
■ Cardinale, Napa Valley '13			195
■ Opus One, Napa Valley '13			225
■ Joseph Phelps 'Insignia', Napa Valley '13			245

1/2 OFF SUNDAY WINE SPECIAL
1/2 off bottles of wine up to \$100
25% off bottles of wine \$100 and over