

PLEASE JOIN US FOR OUR SUNDAY BRUNCH BUFFET

Sundays | 10am – 2pm
Adults \$28 | Children 4-12 \$14
4 & under complimentary

FEATURING

ROASTED PRIME RIB W/HORSERADISH AND AU JUS
ASSORTED SMOKED FISH
CHAR CRUSTED TUNA
PEEL & EAT SHRIMP
SHRIMP & VEGETABLE SUSHI
FRESH SHUCKED OYSTERS
SEASONAL SALADS
MADE TO ORDER OMELET STATION
MINIATURE BELGIAN WAFFLES
TRADITIONAL BREAKFAST ITEMS
DECADENT MINIATURE DESSERTS

BRUNCH COCKTAILS

MIMOSA | BELLINI | IRISH COFFEE | BUTTERNUT | ORANGE GLAZE
SWEET TOOTH | TWIST TUACA

1/2 PRICE BOTTLES OF WINE

Sunday, all day – Wines under \$100 ½ off
Wines \$100 and over 25%off

\$1 ONE BUCK SHUCK

Join us for happy hour, featuring our chef's selection of oysters for just \$1 or \$2 each.

Sunday – Thursday | 4pm – Close & Friday | 4pm – 7pm
bar/patio only

PARTNER SPOTLIGHT

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. While there's a premium for that, it means our all-natural products like our Georges Banks scallops arrive at our door with no chemical adulteration that comes with preserving older-caught 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	Foley Fish – Boston, MA
Berkridge Farms – Orange City, IA	Roasterie – Kansas City, MO
Creekstone Farms – Arkansas City, KS	Boulevard Brewery – Kansas City, MO
Halperns – Atlanta, GA	Burgers' Smokehouse -California, MO
Breadsmith –St. Louis MO	Artisan Specialty Foods - Lyons, IL
Schlaflly Brewing –St. Louis MO	Urban Chestnut Brewing–St.Louis, MO
	Bur Oak Brewing Company - Columbia, MO

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

STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 10.5
SAUTÉED SHRIMP SCAMPI with garlic butter 11.5

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6.5 | bowl 9
MAINE LOBSTER BISQUE cup 7 | bowl 9.5
BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5
CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5
STRAWBERRY AND PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 8
SOUP & SALAD choice of soup and starter salad 13

POWER LUNCH COMBOS 13

Served with a bowl of soup or starter salad
½ LEMONGRASS SHRIMP TACOS | ½ JUMBO LUMP CRAB MELT
½ SMOKED TURKEY CLUB | SMOKED SALMON FLATBREAD

POWER LUNCH ENTRÉES 18

Served with a bowl of soup or starter salad
BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto
PRETZEL CRUSTED TROUT roasted yukon potatoes, sautéed green beans, frise, warm bacon-mustard vinaigrette
SHRIMP & CRAB RAVIOLI sautéed shrimp, lump crab, shellfish ravioli, spinach, creamy tomato rosa sauce

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 12.5 with grilled salmon 16
GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 16.5
LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18

SANDWICHES served with choice of seasonal side or french fries

FRENCH DIP house roasted prime rib, Italian cheese, aujus, horseradish sauce 14
LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 13.5
MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, balsamic roasted onions, lettuce, tomato, roasted red pepper mayo, sourdough 11
JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13
BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country white 11.5
CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, brioche bun 11 | add bacon \$1

ENTRÉES sub lobster mac n' cheese add \$4

MESQUITE GRILLED ATLANTIC SALMON with roasted yukon gold potatoes, fresh grilled asparagus 16.5
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
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, roasted yukon gold potatoes, grilled asparagus 25
MESQUITE GRILLED CHICKEN roasted yukon gold potatoes, grilled asparagus 14.5
6 OZ. CENTER CUT FILET roasted yukon gold potatoes, grilled asparagus 33

WENTE WINES

*The First Family
Of Chardonnay*

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.

	6 oz.	9oz	btl
*Morning Fog Chardonnay 14' (Livermore Valley)	10	14	39
*Riva Ranch Chardonnay 13' (Arroyo Seco, Monterey)	13	18	51
Wente Pinot Noir Rosé 15' (Arroyo Seco, Monterey)	12	17	47

	6 oz.	9oz	btl
Riva Ranch Pinot Noir 14' (Arroyo Seco, Monterey)	13	18	51
Murrietta's "The Spur" Red Blend 14' (Livermore Valley)	14	20	55
Southern Hills Cabernet 13' (Livermore Valley)	10	14	39

CHAMPAGNES & SPARKLING WINES

	6 oz.	9 oz.	btl.
LaMarca Prosecco, Italy, 187ml			11
Domaine Chandon, California, 187ml			16
Cantine Maschio Prosecco, Italy	8.5		41
Domaine Ste. Michelle Brut, Columbia Valley WA	9		43
Taittinger, France			89
■ Veuve Clicquot, "Yellow Label", France			105
■ Dom Perignon, France '06			250
■ Louis Roederer Cristal, France '07			325
■ Armand De Brignac, France			375

RIESLING

	6 oz.	9 oz.	btl.
Chateau Ste. Michelle Riesling, Washington '15	7.5	10	31
J Lohr Bay Mist, Monterey '15			34
S.A. Prum, Germany '16	9.5	13	37
Saint M, Pfalz, Germany '13			40
Trefethen, Dry Riesling, Napa Valley, CA '15	12.5	17	49
■ Chateau Ste Michelle "Eroica," Columbia Valley, WA '14			53

INTERESTING WHITES

	6 oz.	9 oz.	btl.
Montevina White Zinfandel, Amador '15	7.5	10	29
Ecco Domani Pinot Grigio Italy '16	8	11	31
Mionetto Moscato, Italy NV	8.5	11.5	33
M. Chapoutier 'Bellaruche' Rose, Cotes Du Rhone, France '15	9	13	35
J Vineyards Pinot Gris, Russian River, CA '15			41
King Estates Pinot Gris, Willamette Vally, Oregon '15	10.5	14.5	41
Laurenz "Singing" Gruner Veltliner, Austria'14	11	15.5	43
Murrietta's Well "The Whip" White Blend, Livermore Valley '14	11.5	15.5	45
Caymus Conundrum White Blend, California '14			45
MacMurray Ranch Pinot Gris Russian River Valley, CA '14			46
Trimbach Gewurztraminer, Alsace, France '12			53
Blindfold White Blend, California '14			58

SAUVIGNON/FUME BLANC

	6 oz.	9 oz.	btl.
Seaglass Sauvignon Blanc, Santa Barbara, CA '15	8.5	11.5	33
Honig Sauvignon Blanc, Napa Valley, CA '16	10	14	39
■ Ferrari Carano Fume Blanc, Sonoma, CA '15			42
Kim Crawford Sauvignon Blanc, Marlborough, NZ '16	11.5	16	45
Cloudy Bay Sauvignon Blanc, Marlborough, NZ '16			59

CHARDONNAY

	6 oz.	9 oz.	btl.
Indaba, South Africa '15			31
Line 39 California '15	8	11	31
Hess Select, Monterey, CA '14			36
J. Lohr Riverstone, Arroyo Secco, CA '15	9.5	13	37
Robert Mondavi, Napa Valley '14			N/A
Frei Brothers Reserve, Russian River Valley '15	12.5	17	49
Mer Soleil "Silver" Santa Lucia '14			51
Chateau Ste. Michelle "Cold Creek", Columbia Valley '13			57
Rombauer, Carneros, CA '15			66
■ Jordan, Russian River Valley, CA '14			68
■ Cakebread Cellars, Napa Valley, CA '14			81

Vintages subject to change due to availability.

■ Denotes this wine has been rated 90+ with either *Wine Spectator* or *Wine Enthusiast*

1/2 OFF SUNDAY WINE SPECIAL

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

PINOT NOIR

	6 oz.	9 oz.	btl.
Castle Rock, Carneros, CA '12			35
Bogle, California '14	9	12.5	35
Estancia, Monterey, CA '15			42
Wild Horse, Central Coast, CA '15			43
MacMurray Ranch, Sonoma, CA '14			44
■ Benton Lane, Willamette Valley, Oregon '14			47
King Estates Signature, Lorane Valley '14	13	18.5	51
Rodney Strong, Russian River Valley '14			51
Frei Brothers Reserve, Russian River Valley '13			53
Erath 'Estates', Willamette Valley '14			65
Sokol Blosser, Dundee Hills, Oregon '12			72
■ Gary Farrell, Russian River Valley, CA '14			77
■ Rochioli, Russian River Valley '14			107

INTERESTING RED

	6 oz.	9 oz.	btl.
Rosenblum Vintners Cuvee Zinfandel, CA vitner's cuvee xxxi	9	12.5	35
Gascon, Malbec, Mendoza Argentina '15	9.5	13	37
Spellbound, Petite Sirah, CA '14	9.5	13	37
Layer Cake Zinfandel (Primitivo), Puglia, Italy '14			43
Zaca Mesa Syrah, Santa Ynez Valley, CA '12	11.5	16	45
Shatter Gernache, France '12			46
Saldo Zinfandel, California '15			56
Frog's Leap Zinfandel, Napa Valley, CA '14			57
Achaval Malbec, Mendoza, Argentina '15			59
■ Two Hands "Gnarly Dudes" Shiraz, Australia '13			66

MERLOT

	6 oz.	9 oz.	btl.
Red Rock, CA '15	8	11	31
Hogue Genesis, Columbia Valley '12			33
J. Lohr "Los Osos", Paso Robles, CA '14			37
■ Chateau Ste Michelle, "Indian Wells," WA '14	11	15.5	43
Matanzas Creek, Sonoma County, '12	13	18.5	51
Duckhorn "Decoy", Sonoma County, CA '13			57
■ Northstar Merlot, Columbia Valley, WA '12			67
Twomey, by Silver Oak, Napa Valley, CA '11			87

CABERNET SAUVIGNON

	6 oz.	9 oz.	btl.
Red Diamond, WA '13	8.5	11.5	33
Chateau Souverain, California '14	9.5	13	37
Dynamite, Lake County '14			39
Joel Gott "815 Blend", CA '14			45
Rodney Strong, Sonoma County '14			47
J. Lohr "Hilltop", Paso Robles, CA '14	13	18.5	51
Robert Mondavi, Napa Valley, CA '12			58
Frei Brothers 'Reserve', Alexander Valley, CA '14			55
Ferrari Carano, Sonoma, CA '14			63
Simi "Landslide" Alexander Valley '13			75
Heitz Cellars, Napa Valley '13			88
Groth, Napa Valley '13			95
Cuttings, California '13			95
Jordan, Alexander Valley '12			98
■ Silver Oak, Alexander Valley '12			115
Caymus Napa Valley '13 & '15			125

MERITAGE & RED BLEND

	6 oz.	9 oz.	btl.
Kendall Jackson 'Avant', California '12	9.5	13	37
Ghost Pines Red Blend, California '13	14	20	55
Franciscan "Magnificat", Napa Valley, '13			64
■ Hess Collection Block 19, Napa '13			69
■ The Prisoner, Napa '15	20		79
■ Robert Mondavi "Maestro", Napa Valley '13 & '14	22		87
■ Conn Creek "Anthology", Napa '12			95
■ Col Solare, Red Mountain '13			97
■ Rodney Strong "Symmetry", Alexander Valley '12			105
■ Cain Five, Napa Valley '10			155
■ Rubicon Estate 'Rubicon', Napa Valley, '04			225
■ Joseph Phelps "Insignia", Napa Valley '12			255
■ Opus One, Napa Valley '12 & '13			265