

## PLEASE JOIN US FOR OUR SUNDAY BRUNCH BUFFET

Sundays | 10am – 2pm  
Adults \$29 | Children 4-12 \$14  
4 & under complimentary

### FEATURING

ROASTED SIRLOIN TRI-TIP 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.

**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
Schlafly 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

## LUNCH MENU

### STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5  
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13  
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, Kalamata olive 12  
SAUTÉED SHRIMP SCAMPI with garlic butter 12

### 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 8  
CAESAR SALAD grated parmigiana Reggiano, croutons, asiago cheese crisp 7.5  
BRIE, ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5  
SOUP & SALAD choice of soup and starter salad 13

### POWER LUNCH COMBOS 14

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  
ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries  
BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto  
PRETZEL CRUSTED TROUT roasted yukon potatoes, sautéed green beans, frisee, warm bacon-mustard vinaigrette

### ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiana 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

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14  
MESQUITE GRILLED CHICKEN Applewood bacon, pepper jack, balsamic roasted onions, lettuce, tomato, roasted red pepper mayo, egg bun 12  
JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 14  
BURGERS' SMOKEHOUSE TURKEY CLUB Applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country white 12  
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  
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