

## 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

## LUNCH MENU

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

## 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 Seco, CA '15	9.5	13	37
Robert Mondavi, Napa Valley '14			41
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