



SOUPS

**ROASTED CORN AND CRAB CHOWDER** – WITH SMOKED HAM AND POTATOES  
-7-

**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  
-6.5-

**TORTILLA SOUP** – LIGHT TOMATO BROTH WITH ROASTED VEGETABLES, CHIHUAHUA CHEESE, CRISPY TORTILLAS, SOUR CREAM AND LIME  
-6-

APPETIZERS

**GRIDDLED CRAB CAKE** – WITH GRILLED ASPARAGUS AND SMOKED JALAPENO AIOLI  
-9-

**SKILLET CORN BREAD** – WITH ROCK SHRIMP AND SORGHUM BUTTER  
-8-

**SHRIMP AND SPINACH DIP** – WITH GRIDDLED GARLIC TOAST  
-10-

**SPICY GRILLED SHRIMP** – WITH CHIPOTLE MAYONNAISE  
-9-

SALADS

**400 OLIVE SALAD** – BABY GREENS, SAGA BLUE CHEESE WEDGE, RIBBON OF PROSCIUTTO, CARMELIZED FIG, DRIZZLED WITH A SWEET HERB VINAIGRETTE  
-9-

**MERCHANTS LACLEDE SALAD** – BABY SPINACH WITH STRAWBERRIES, MANDARIN ORANGES, TOASTED MACADAMIA NUTS, SHREDDED CHEDDAR AND HONEY POPPY SEED DRESSING  
-9-

**CAESAR SALAD** – WITH KALAMATA OLIVES AND IMPORTED PECORINO ROMANO  
-7-

**WEDGE SALAD** – A WEDGE OF ICEBERG, EGG WEDGES TOMATO WEDGES, CHEDDAR CHEESE AND BACON WITH CHOICE OF DRESSING  
-7-

**MEDITERANNEAN SALAD** – ROMAINE AND RADICCHIO WITH GRILLED ARTICHOKE, RED ONION, AND FETA CHEESE WITH HERB VINAIGRETTE  
-8-



# STEAKHOUSE GRILLE

Served with Baked Potato or Twice Baked Potato

FILET OF BEEF TENDERLOIN (9 oz) -34-

TUNA STEAK -22-

KANSAS CITY STRIP (14 oz) -32-

FILET PETITE (6 oz) -30-

**GRILLED CHICKEN PASTA** – WITH ROASTED TOMATOES, BABY SPINACH, KALAMATA OLIVES AND BORRETANE ONIONS (MAY BE PREPARED WITHOUT CHICKEN)  
-17-

**SEARED PEPPER CRUSTED TENDERLOIN OF BEEF** – WRAPPED IN PANCETTA WITH A RAGOUT OF MISSOURI MUSHROOMS AND ROASTED FINGERLING POTATOES  
-34-

**MEDITERRANEAN CRUSTED STRIP STEAK** – 14 OZ BLACK ANGUS BEEF GRILLED WITH GARLIC, LEMON AND OLIVE OIL WITH BRAISED FENNEL AND WILD MUSHROOM RISOTTO  
-32-

**MAPLE GLAZED SMOKED PORK LOIN CHOP** – WITH DRIED FRUIT CHUTNEY AND SWEET POTATO FRENCH FRIES.  
-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  
-22-

**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 DIJONNAISE CREAM  
-20-

**SAUTEED LOBSTER PASTA** – LACED WITH COGNAC, RIPE TOMATO CONCASSE, ASPARAGUS TIPS, AND CREAM  
-23-

\$5.00 Charge for Split Items

Note: The consumption of raw or undercooked meats or eggs can be harmful to your health

ENTREES