

Small Plates & Starters

- Spiced Lamb Sliders** \$6.95
Savory lamb sliders topped with tomato confit and house-cured bacon
- Coconut Battered Shrimp** \$9.95
Three jumbo shrimp in a crunchy coconut crust, presented with a mango-lime dipping sauce
- Artisan Cheese Plate** \$12.95
Tasting of three artisan cheeses with assorted accompaniments and breads
- Crab Cake Sliders** \$6.95
Two Creole crab cake sliders topped with spicy Creole cabbage slaw and cilantro-lime mayo
- Poached Pear Salad** \$6.95
Bibb lettuce salad with poached pear, toasted almonds, dried cherries and local goat cheese, with fine herbs vinaigrette
- Fresh Mozzarella Bruschetta** \$7.95
With a curée of marinated olives, tomato confit, basil oil and balsamic reduction
- Pulled Chicken, Asiago & Artichoke Bake** \$7.95
With house breads and crackers
- Mediterranean Chicken Lettuce Wrap** \$8.95
Roasted tomato glazed chicken, toasted pine nuts and feta cheese with fresh Bibb lettuce cup and roasted garlic hummus.
- Champagne Wild Mushroom Bisque** \$5.95
Wild Mushrooms in a creamy Champagne broth with aromatic vegetables, finished with fresh tarragon and thyme
- Cup \$2.95**
- Soup of the Day** \$4.95
Prepared daily from the freshest ingredients. See your server for details.
- Cup \$2.95**

Main Dishes

- Caesar Salad** \$6.00
Traditional Caesar salad, garnished with a parmesan wafer crisp and white anchovies
- Toppings Available:**
Grilled Salmon \$4.00
Jumbo Shrimp \$4.00
Chicken \$3.00
- House-made Lemon Ricotta Ravioli** \$9.95
With roasted tomato butter sauce and sautéed vegetable ribbons
- House-made Tagliatelle Bolognese** \$13.95
With roasted oyster mushrooms, truffle oil and Parmigiano Reggiano
- Build Your Own Burger** \$8.95
Eight oz certified Angus Beef grilled to your liking
Add on Toppings for \$1.00
- Beef Tenderloin Philly Style Sandwich** \$8.95
Toasted Hoagie, sautéed marinated tenderloin tips, bell peppers, and julienne onions topped with melted provolone cheese, served with fresh fruit or Club-made fries
- Pulled Pork Sandwich** \$9.95
Pulled pork with chipotle honey barbeque sauce, pepper-jack cheese and tart apple coleslaw on toasted egg bun, served with fresh fruit or Club-made fries

Signature Entrées

- Pan Fried Salmon in a Potato Crust** \$18.95
Seven ounce farm-raised Norwegian Salmon filet sautéed with an Idaho potato crust and presented on a bed of spinach with Roma tomato sauce and fried capers
- Maple-Glazed Pork Tenderloin** \$17.95
Wrapped in bacon and served with sweet mashed potatoes, blackberry-braised red cabbage and maple pork jus lie.
- Grilled Petit Filet** \$21.95
Six ounce center-cut Midwestern-raised beef topped with smoked tomato relish and grilled Portobello mushroom
- Pan Fried Chicken Piard** \$14.95
Corn meal crusted garnished with balsamic glazed pearl onions, Morel mushrooms, pepper bacon and port wine sauce
- Missouri Legacy Beef Rib-eye** \$20.95
Ten ounce hand-trimmed *Missouri Legacy Beef* Rib-eye topped with cabernet butter, Veal demi-glace and crispy straw onions
- Sautéed Troutdale Farms Local Trout** \$16.95
Locally raised *Troutdale Farms* Trout, sautéed with Cipolini onions and Brussel Sprouts, topped with a Dijon butter sauce and served with Mascarpone whipped golden potatoes