

Jazz

ST. LOUIS

First

Hummus — Edamame and Chickpea, Marinated Olive Salad, Feta Cheese, Red Pepper Tzatziki, Toasted Crostini and Grilled Flatbread — 12

Truffle Scented Parmesan Fries — Crispy Steak Cut Potatoes Tossed with Grated Parmesan, Fresh Herbs & Truffle Oil and a Side of Black Pepper-Boursin Ranch Dip — 11

Gulf Wedge Salad — Iceberg Lettuce, Flash Fried Crawfish, Nueske's Bacon, Cherry Tomatoes, Red Onions, Amish Blue Cheese Crumbles and Dressing — 13

Beet Salad — Arugula, Golden and Red Beets, Honey Whipped Chevre, Candied Pecans, Orange Vinaigrette — 13

Boursin Cheese Dip — Creamy French Herbed Cheese, Candied Dates, Dried Apricots, Cranberries, Candied Pecans, Pretzel Bread — 13

Maryland Style Lump Crab Cakes — Roasted Corn Relish, Poblano Peppers and Chili Lime Cilantro Sauce — 15

Shrimp and Grits — Char-Grilled Wild Shrimp, Creamy White Cheddar Grits, Spicy Tasso Ham and Garlic Butter Sauce — 14

Today's Soup Selection — Chef's Choice — 8

Second

Spit Turned Half Chicken — Rosemary and Roasted Red Pepper Rubbed Chicken atop a Warmed Fingerling Potato Salad, Artichoke Bottoms, Confit Shallots, Nueske's Bacon and Green Beans — 21

Our Burger — Angus Burger, Nueske's Bacon Tomato Chutney, Smoked Provolone, Pickled Red Onion, Sweet Pickles, Fries — 16

Carbonara Pasta — Creamy Fettuccini, Pecorino Romano, Peas, Mushrooms, Broccoli, Pancetta — 16

Add Chicken 5 Add Shrimp 8

Indian Chickpea & Vegetable Stew — Cauliflower, Carrots, Potatoes, Green Beans, and Chickpeas simmered in a Tomato Masala with coconut milk, served with Basmati Rice — 18

Gumbo — Our Spit Roasted Chicken, Wild Gulf Shrimp, Chargrilled Andouille, Carolina Gold Rice — 18

Salmon — Chargrilled Atlantic Salmon, Pearl Couscous, Roasted Tomatoes, Feta Cheese, Pistachio Pesto, Porcini Broth — 26

Braised Short Rib — 10 ounce Beef Rib, Madeira Wine Sauce, Yukon Saffron Smashed Potatoes, Vegetable of the Day — 29

Desserts

Brownie — Warm Dark Chocolate Brownie, Maple Bourbon Pecan Ice Cream, Caramel Sea Salt Popcorn — 9

Pot de Crème — Pistachio and White Chocolate Custard, Orange Pound Cake, Orange Curd Clover Scented Cherries — 9

Autumn Cheesecake — Spiced Pumpkin Cheesecake, Whipped Cream, Caramel Sauce, Pumpkin Seed Glass — 9

Cinnamon Apple Crostata — Warm Apples and Spiced Oats, Italian Style Crust, Toffee Sauce, Ginger Snap Ice Cream — 9

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Red

	Glass	Bottle
<i>Shooting Star Pinot Noir 2016, Lake County, California</i>	10	40
<i>Piedra Negra Malbec 2017, Mendoza, Argentina</i>	9	36
<i>St. Francis Merlot 2014, Sonoma, California</i>	9	36
<i>Rickshaw Cabernet 2016, California</i>	9	36
<i>Oberon Cabernet Sauvignon 2016, Napa Valley, California</i>		56
<i>Trione Pinot Noir 2015, Russian River Valley, California</i>		63
<i>Hall Merlot 2014, Napa Valley, California</i>		60
<i>Clos du Bois "Marlstone" Meritage 2012, Alexander Valley, California</i>		85
<i>Belle Glos Clark & Telephone Pinot Noir 2016, Santa Barbara County, California</i>		92
<i>Joseph Drouhin Chambolle-Musigny 2012, Beaune, France</i>		129
<i>Qupe Syrah 2016, Central Coast, California</i>		56
<i>Groth Cabernet Sauvignon 2013, Napa Valley California</i>		104
<i>Michael Chiarlo Borolo Tortoniano 2012, Piedmont, Italy</i>		116
<i>Caymus Cabernet Sauvignon 2016, Napa Valley, California</i>		136
<i>Caymus Special Selection Cabernet 2014, Rutherford, Napa Valley, California</i>		285

White

<i>Benvolio Pinot Grigio 2017, Friuli, Italy</i>	8	32
<i>Honig Sauvignon Blanc 2017, Napa Valley, California</i>	12	46
<i>Heinz Eifel Spatlese Riesling 2016, Mosel, Germany</i>	9	36
<i>Banshee Chardonnay 2016, Sonoma Coast, California</i>	13	52
<i>Cambria Benchbreak Chardonnay 2015, Santa Maria Valley, California</i>	11	44
<i>Stonestreet Chardonnay 2016, Alexander Valley, Sonoma County, California</i>		72
<i>Hippolyte Reverdy 2017, Sancerre, France</i>		54
<i>Trione Chardonnay 2016, Russian River, California</i>		56

Sparkling & Rose

<i>Gruet Blanc de Noir NV, Elephant Butte, New Mexico</i>	7	42
<i>Luccio Moscato D'Asti 2017, Piedmont, Italy</i>	7	28
<i>Gerard Bertrand – Gris Blanc Rose 2017, Languedoc, France</i>	10	40
<i>Tattinger Brut La Francaise NV, Champagne, France</i>		75
<i>Billecart-Salmon Brut Reserve NV, Champagne, France</i>		110