



small plates

A little of this. A little of that. Taste around.

In general, 2-4 plates per person would comprise a traditional full meal.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*

dips, rolls, etc.

WHITE BEAN & ARTICHOKE HUMMUS ^V with grilled pita and marinated olives	\$6.50
SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream	\$5.50
MINI SPINACH DIP AND TORTILLA CHIPS	\$5.50
JUMBO STUFFED 'SHROOMS ^V (3) with creamy horseradish sauce	\$4.50
VIETNAMESE SHRIMP SPRING ROLLS a trio of sauces	\$5.25
GOAT CHEESE & ARTICHOKE POPPERS ^V with fresh thyme and lemon zest	\$5.50

flatbread pizzas

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, romano and cheddar cheese	\$7.95
WILD MUSHROOM & ARUGULA FLATBREAD ^V portobello, shiitake & oyster mushrooms, roasted garlic white sauce, topped with truffle vinaigrette, blend of cheeses	\$8.25
MARGHERITA FLATBREAD ^V marinara sauce, basil, tomatoes, fresh mozzarella and romano cheese	\$7.95

frites bar



DISCO FRIES canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy	\$4.25
PARMESAN FRIES ^V with a trio of sauces	\$2.50
TRUCKSTOP FRIES ^V covered in chipotle cheese sauce	\$3.25
SWEET POTATO FRIES ^V	\$3.00
PICKLE 'FRIES' ^V with horseradish and honey mustard sauces	\$4.25
AMERICAN FRIES ^V straight up with ketchup	\$2.00

salads & soups

GRILLED ASPARAGUS SALAD TM honey roasted walnuts & gorgonzola	\$5.25
CAESAR SALAD	\$4.25
CHOP SALAD bacon, corn, croutons, tomatoes, choice of cheese & dressing	\$4.25
TUSCAN WHITE BEAN SALAD ^V goat cheese, tomatoes, balsamic & tuscan toast	\$4.25
SPINACH SALAD TM toasted hazelnuts, kiwi, fresh berries, poppyseed dressing	\$4.25
SOUPS french onion, baked potato, chicken tortilla or soup of the day	\$3.50

sliders

Sold individually or get a 3-pack for \$9.50



POT ROAST SLIDER with red wine gravy and fried onion straws	\$3.50
PULLED SMOKED PORK SLIDER topped with pickle 'fries'	\$3.50
CREEKSTONE FARMS MINI BURGER premium black angus beef with aged cheddar and ranch-style greens	\$3.50
SLIDER COUTURE any slider with a mini bottle of chandon bubbly	\$10.50

mini entrees

SEARED SEA SCALLOPS ^G over honest gold mashers & today's vegetable	\$9.50
GRILLED 4oz. PETITE FILET MIGNON ^G with today's vegetable & choice of french fries or sweet potato fries	\$10.50
MAC & CHEESE bacon, scallions, bread crumbs & sour cream	\$6.50

big small plates

Appetizers meant for serious sharing.

CHIPOTLE CHICKEN NACHOS slow roasted rotisserie chicken, housemade salsa & guacamole, sour cream	\$9.95
SPINACH DIP with cheesy lavosh crackers	\$9.50
GUACAMOLE ^V housemade and served with our chips & salsa	\$8.95
LETTUCE WRAPS ^V with chicken sauté, julienne vegetables and wonton strips	\$9.50
CHICKEN WINGS thai chile glazed with sesame-ginger sauce or buffalo style	\$8.95
HAND-BREADED CHICKEN TENDERS traditional or buffalo style	\$8.95
JUMBO STUFFED 'SHROOMS ^V (7) with creamy horseradish sauce	\$9.75
SEARED RARE TUNA WONTONS* with soy glaze, wasabi mayo and asian slaw	\$9.75
CALAMARI in peppery buttermilk batter with sesame-ginger sauce	\$8.75
BRUSCHETTA ^V with mild goat cheese, kalamata olives, tuscan toast	\$8.25

team spirits

Communal eating meets communal drinking.

ESTRELLA DAMM INEDIT (SPAIN) Superchef at elBulli meets the Master Brewer at Estrella Damm to create a beer solely for food pairing	\$16.00
BOULEVARD'S DOUBLE WIDE I.P.A. (MISSOURI) excellent with beef or spicy foods	\$12.00
BOULEVARD'S TANK 7 (MISSOURI) big, fruity Belgian, from persnickety Tank # 7	\$12.00



drinks

happier hour

MONDAY \$1 off all cocktails & \$2.50 draft beer
TUESDAY 1/2 off all wine by the bottle
WEDNESDAY \$4.50 Long Island Iced Tea pitchers (excludes premiums)
THURSDAY \$5 signature martinis, \$2.50 drafts
FRIDAY \$5 signature martinis, \$2.50 drafts
SATURDAY \$4.50 1800 grand margaritas
SUNDAY \$1 off bloody marys, \$4 domestic big beers
SELECT \$6.95 APPETIZERS
Mon - Fri | 4-7 & 9-close, bar/lounge only



wine flights

Small pours to enjoy any three wines from our by-the-glass list below -- white or red, familiar or unexplored. Happy swirling. \$8.95 (Pick any three below)

white vino

SLIGHTLY SWEET

Montevina White Zinfandel
AMADOR COUNTY, CA \$5.50 | \$17.55
Chateau Ste. Michelle Riesling
COLUMBIA VALLEY, WA \$6.50 | \$20.95

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$5.80 | \$18.55
Ecco Domani Pinot Grigio ITALY \$6.50 | \$20.95
Martin Codax Albarino RIAS BAIXAS, SPAIN \$8.80 | \$28.95
Kim Crawford Sauvignon Blanc NEW ZEALAND \$9.50 | \$31.55
Santa Margherita Pinot Grigio ITALY \$13.50 | \$45.55

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$5.50 | \$17.55
Columbia-Crest Chardonnay
COLUMBIA VALLEY, WA \$5.80 | \$18.55
J. Lohr Riverstone Chardonnay MONTEREY, CA \$7.50 | \$25.55
Seven Daughters White Wine Blend
CALIFORNIA \$7.50 | \$25.55
Toasted Head Chardonnay DUNNINGAN HILLS, CA \$8.50 | \$27.95
Conundrum, White Wine Blend
NAPA VALLEY, CA \$13.50 | \$45.55

red red wine

MEDIUM BODY

Redwood Creek Merlot NORTHERN HILLS, CA \$5.50 | \$17.55
Red Diamond Merlot YAKIMA & COLUMBIA, WA \$6.10 | \$19.55
Jargon Pinot Noir CALIFORNIA \$7.50 | \$25.55
J. Lohr Los Osos Merlot PASO ROBLES, CA \$8.50 | \$27.95
Estancia Pinot Noir MONTEREY, CA \$9.50 | \$31.55

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$5.50 | \$17.55
Snoqualmie (sno-kwal-me) Syrah
WAHLUKE SLOPE, WA \$6.80 | \$21.95
Rancho Zabaco Dancing Bull LODI REGION, CA \$7.50 | \$24.55
Ruffino Aziano Chianti Classico ITALY \$8.80 | \$28.95
Trivento Amado Sur Malbec ARGENTINA \$8.80 | \$28.95

ROBUST & FULL

Canyon Road Cabernet Sauvignon
CALIFORNIA VALLEY, CA \$5.50 | \$17.55
Ménage à Trois Red Wine Blend
CALIFORNIA \$7.50 | \$25.55
Main St. Winery Cabernet Sauvignon
CALIFORNIA \$8.80 | \$28.95
Louis M. Martini Reserve Cabernet
NAPA VALLEY, CA \$10.50 | \$34.95

half bottles

Kendall Jackson Chardonnay COASTAL VALLEY, CA \$12.75
Clos du Bois Merlot SONOMA, CA \$12.75
Louis Jadot Beaujolais FRANCE \$11.75
J. Lohr Seven Oaks Cabernet PASO ROBLES, CA \$14.75

bubbles

Chandon (187 ml) mini bottle \$9.95
Domaine Ste. Michelle \$22.95

mini martini flights

Pick any three for \$7.95
COSMO MINI Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice
BLUE MOON PUNCH MINI Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite
KEY LIME PIE MINI Absolut Vanilia, splash of key lime, sweet & sour, half & half
GUAVATINI MINI Absolut, shot of guava, fresh-squeezed lemonade
CHOCOLATE MINI Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream
ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade
LEMON DROP MINI Absolut Citron & lemonade

martinis

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$6.50
X-RATED FLIRTINI Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$6.95
GREEN TEA MARTINI UV Sweet Green Tea vodka, Skyy vodka, Ocean Spray white cranberry juice \$6.50
POMTINI Grey Goose premium vodka, pomegranate and cranberry juice \$6.95
CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$6.50
DIRTY MARTINI Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.50
LUXE COSMO Absolut Acai Berry, Cointreau, Ocean Spray cranberry juice & lemon \$7.50
ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$6.50
WHIPPED CHOCOLATE WINETINI Whipped Cream vodka, Chocolate Wine \$6.50

specialty cocktails

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$6.75
CUBANO MOJITO Bacardi rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.25
STRAWBERRY BASIL LEMONADE Plymouth gin, fresh squeezed lemons, strawberries and basil \$5.75
MANGO RUM DROP Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.50
1800 GRAND MARGARITA 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$6.95
SUPERFRUIT MARGARITA Cabo Wabo Blanco tequila, guava nectar, sour mix \$7.95
NAUGHTY MARGARITA Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$7.95
SUPA-FLY SWEET TEA Firefly Sweet Tea vodka, water and lemon twist OR try with lemonade, peach and fresh mint \$6.50
GINGER & JAMESON SMASH Jameson Irish Whiskey, ginger ale, lemon & lime \$6.50
SANGRIA pitcher of red or white, fresh-cut fruit \$12.00
Add a sidecar of Chambord or Midori to a margarita \$1.99

shareable beers

Large format artisan beer, 750 ML bottle
BOULEVARD DOUBLE-WIDE I.P.A. (MISSOURI) excellent with beef or spicy foods \$12
BOULEVARD TANK 7 (MISSOURI) big, fruity Belgian, from Boulevard's (most persnickety) Tank No. 7 \$12
ESTRELLA DAMM INEDIT (SPAIN) Superchef el Bulli meets the Master Brewer at Estrella Damm to create a beer solely for food pairing \$16

skinny drinks

 all under 125 calories

SKINNY MARGARITA Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$6.50
SKINNY RASPBERRY MOJITO Bacardi rum, raspberry, mint, lime, soda \$6.00
SKINNY SUPERFRUIT MARTINI Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.00
SKINNY CUTINI Effen Cucumber vodka, fresh lemon juice, mint \$6.50
SKINNY COSMO Skyy vodka, Triple Orange, lime, cranberry juice \$6.50
SKINNY LEMON COLLINS Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$6.50
THE SKINNY YOGI TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.00
DIET VANILLA COKE Absolut Vanilia & Diet Coke \$5.25

long island iced teas

Vodka, rum, gin and sweet & sour, plus varied ingredients below. Glass \$5.95 | 1 Liter Pitcher \$7.25
GEORGIA PEACH Peachtree schnapps, cranberry
KENTUCKY Jim Beam, cranberry
LONG BEACH DeKuyper triple sec, cranberry
MELON Midori, cranberry
RASPBERRY DeKuyper Razzmatazz, cranberry
TENNESSEE Jack Daniel's, cranberry
TEXAS Tequila, triple sec, Coke
TEXAS BEACH Tequila, triple sec, cranberry
TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$1.00)

beer

 Not all selections are offered in both draft and bottle.

AMERICAN DRAFT \$3.75 | **BOTTLE** \$3.95 Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, O'Doul's N/A
SPECIALTY DRAFT \$3.95 | **BOTTLE** \$4.25 Budweiser American Ale, Michelob Amber Bock, Michelob Ultra, Michelob Light
MICROBREW/CRAFT DRAFT \$4.75 | **BOTTLE** \$4.50 Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal
IMPORT DRAFT \$4.95 | **BOTTLE** \$4.75 Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Hoegaarden Witbier, Stella Artois, St. Pauli Girl N/A

what's behind the bar

VODKA Absolut, Absolut (Acai Berry, Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Effen Cucumber, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Tito's, Ultimat, UV Sweet Green Tea, Vox
RUM Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Leblon Cachaca, Malibu, Meyers's Dark
GIN Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten
COGNAC Courvoisier VSOP, Hennessy VS, Remy Martin VSOP
TEQUILA 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Plata, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado
BOURBON/WHISKEY Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey
SCOTCH Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.
CORDIALS Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumble Minze, Southern Comfort, Tuaca, Tia Maria, TYKU, X-Rated Fusion Liqueur



devout

greens

TUSCAN WHITE BEAN SALAD ^vwith goat cheese, tomatoes, balsamic and Tuscan toast \$4.25



CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar cheese and ranch or balsamic vinaigrette \$4.25

CAESAR SALAD with caesar dressing \$4.25

SPINACH SALAD ^{tv}toasted hazelnuts, kiwi, berries & poppyseed dressing \$4.25

soup kitchen



BAKED POTATO SOUP with bacon, scallions & cheddar \$3.50

FRENCH ONION with provolone & crouton \$3.50

CHICKEN TORTILLA SOUP with naturally lean chicken and anaheim chiles \$3.50

SOUP OF THE DAY \$3.50

entree salads

Add a bowl of homemade soup \$2.50

SPINACH SALAD ^{tv}toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$8.95
with goat cheese \$10.95
with grilled thin-shaved chicken \$11.95
with both \$11.95

CHICKEN CAESAR herb-marinated chicken breast, shredded romano, warm polenta croutons \$11.75 | Small \$9.75

SEARED AHI TUNA SALAD ^{tt}napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.75 | Small \$11.75

FIRE GRILLED BBQ SALMON SALAD ^tmandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$14.95

HEARTLAND GRILLED CHICKEN SALAD ^tsmoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.95 | Small \$9.95
also available with lightly breaded chicken tenders

BUFFALO BLEU SALAD ^thand-breaded chicken tenders in buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$12.95 | Small \$10.95

CHICKEN ASIAN CHOP CHOP ^tsesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$11.95

PRIME STEAK & WEDGE SALAD ^{tt}gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.95

woodfired steaks

Add five grilled or crisp fried shrimp for \$6.95
Add a cold water Maine lobster tail for \$9.95

Served with today's vegetable and choice of potato: cheesy potato gratin, honest gold mashed potatoes, french fries or sweet potato fries.

FILET MIGNON* 8oz. center cut filet, basted with red wine garlic butter \$25.95

NEW YORK STRIP* 12oz. grain fed midwest beef cooked over mesquite wood \$21.75

PRIME TOP SIRLOIN* 9oz. aged USDA prime sirloin grilled and basted with red wine garlic butter \$18.25

seafood

Add a side salad or bowl of soup \$2.50

ATLANTIC SALMON

WOODFIRE GRILLED with honest gold mashers and today's vegetables 9oz. \$18.95 | 5oz. \$13.95

SIMPLY PREPARED grilled with salt and pepper, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette 9oz. \$18.95 | 5oz. \$13.95

HUGE PANKO BREADED SHRIMP (7)

served with french fries or sweet potato fries and today's vegetable \$17.25

JUMBO GRILLED SHRIMP (8) tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$17.25

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

ALMOND CRUSTED TILAPIA ^tamaretto beurre blanc, fresh berries, grilled asparagus \$16.95

mains

Add a side salad or bowl of soup \$2.50

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetable, honest gold mashers \$16.95

ROTISSERIE CHICKEN half a slow-cooked chicken rubbed with savory herbs, honest gold mashers and today's vegetable & served with a side of roasted garlic au jus \$15.95

CHICKEN TENDERS PLATTER served with french fries or sweet potato fries, today's vegetable and honey mustard \$14.50

CHIPOTLE SMOKED CHICKEN ENCHILADAS with queso fresco, pico rice, black beans \$13.95

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25

CHICKEN PARMESAN served over pasta with fontina, provolone & romano cheeses \$15.25

MEATLOAF NO. 9 over honest gold mashers, onion straws, today's vegetable \$11.95

BBQ BABY BACK RIBS served with today's vegetable and choice of potato: cheesy potato gratin, honest gold mashed potatoes, french fries or sweet potato fries. Half Slab \$16.95 | Full Slab \$20.95
Add 5 grilled or fried shrimp for \$6.95

CHICKEN FETTUCCINE ALFREDO fresh pasta with fontina, provolone and grated romano in a rich and creamy sauce \$15.95

sides

FRENCH FRIES

SWEET POTATO FRIES

TODAY'S VEGETABLE

HONEST GOLD MASHED POTATOES

TORTILLA CHIPS & HOUSEMADE SALSA

MEDITERRANEAN ORZO

CHEESY AU GRATIN POTATOES
served after 4pm

sandwiches

Served with your choice of one side item.
Add a side salad or bowl of soup \$2.50

VEGGIE BURGER ^vour fresh black bean & chickpea patty topped with aged cheddar and ranch-style greens \$8.95

FRENCH DIP shaved roast beef, aged provolone on a toasted torpedo roll \$11.50

ROTISSERIE CHICKEN DIP with swiss cheese on a toasted baguette, fresh thyme & roasted garlic au jus \$10.95

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, napa cabbage, pico \$10.50

SOUTHWEST GRILLED CHICKEN WRAP ^tslow roasted rotisserie chicken, spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$10.50

TAOS CHIPOTLE TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$10.50

creekstone farms black angus burgers*

Served with your choice of one side item.

BEEF UP YOUR BURGER TO 10oz. FOR \$2 MORE

BUILD YOUR OWN lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)
Straight up \$9.50 | 10oz. \$11.50
Add cheese and/or bacon aged cheddar, american, gorgonzola, gouda or provolone \$10.50 | 10oz. \$12.50

BURGER 72 topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$10.50 | 10oz. \$12.50

CHEESY ROYALE YUM YUM GOOD TIMES BURGER with gooey cheese, shredded lettuce and our super-secret special sauce \$10.50 | 10oz. \$12.50

grilled chicken sandwiches

Served with your choice of one side item.

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$10.50

BUILD YOUR OWN
Straight up \$9.50
Add cheese and/or bacon aged cheddar, american, gorgonzola, gouda or provolone \$10.50

SPECIALTY CHICKEN SANDWICHES same as our burger preparations above, but with grilled chicken
CHICKEN 72 \$10.50
CHEESY ROYALE CHICKEN \$10.50

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

^v Vegetarian item.

Complimentary 5-6 oz cold water Maine lobster tail or (5) jumbo shrimp with steak entrées every Thursday after 4pm.



CONTAINS 10% POST-CONSUMER RECYCLED CONTENT

