

••• APPETIZERS •••

<b>Chicken Wings</b> 		
Roasted or fried and tossed in your choice of sauce: BBQ, Hot, Teriyaki, Mustard BBQ, Nashville Hot or Curly	14	
<b>Quesadilla</b>	13	
Your choice of chicken, blackened chicken, vegetables or shrimp (+\$4): stuffed in a flour tortilla with sauteed onions, peppers, tomato, melted pepper jack and cheddar cheese with salsa, sour cream and shaved lettuce		
<b>Vegetable Egg Rolls</b>	13	
Deep fried and served with hot mustard, sweet & sour, and ginger soy dipping sauces		
<b>Caprese Chicken Sliders</b>	14	
Grilled chicken topped with basil pesto, sliced tomato, lettuce and fresh mozzarella cheese served on two toasted slider buns with roasted red pepper mayo		
<b>Shrimp Martini</b> 	14	
Served with cocktail sauce and lemon		

••• SALAD & SOUP •••

<b>Harvest Salad</b>	8, 14	
Mixed greens, diced Granny Smith apples, dried cranberries, spiced pecans, shaved red onions, and maple apple cider vinaigrette		
<b>Caesar Salad</b>	8, 14	
Romaine, parmesan cheese and croutons with creamy dressing served in a parmesan bowl (add 6oz grilled chicken breast \$6, 7oz grilled salmon \$9, five jumbo shrimp \$10)		
<b>Crispy Chicken Salad</b>	9, 15	
Tender chunks of breaded chicken tossed with house greens, chopped egg, tomatoes, green onions, peppers, bacon and shredded gouda cheese		
<b>Soup of the Day</b>		
<i>Dressing Options</i>		
House Dressing, 1000 Island, Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Italian, Ranch, Oil & Vinegar, St Clair Vinaigrette, Strawberry Poppyseed Vinaigrette, Lemon Dijon Vinaigrette		

*Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*

## ••• SANDWICHES •••

<b>St. Clair Sandwich</b>	14	<b>Buffalo Chicken Wrap</b>	14
8oz ground beef or 6oz grilled chicken breast on a grilled kaiser roll: cheddar, Swiss, American, smoked gouda, provolone or pepper jack cheese (add \$1)		12" flour tortilla stuffed with fried diced chicken and tossed in buffalo sauce with shaved lettuce, tomato, bleu cheese crumbles and Ranch dressing	
<b>St. Clair Fish Sandwich</b>		<b>Club Sandwich</b>	14
Grilled, blackened or fried white fish with lettuce, tomato, onions & pickles on grilled hoagie bun served with tartar sauce & lemon	15	2 slices of toasted sour dough bread with turkey, ham, Swiss cheese, bacon, lettuce, tomato and mayo	
<b>French Dip</b>	15	<b>Reuben or Rachel Sandwich</b>	14
Thinly sliced roast beef served on a hoagie roll with melted Swiss cheese and roasted garlic aioli. Served with warm au jus for dipping		Baby Swiss, sauerkraut & Thousand Island on marble rye - Your choice-corned beef or turkey	
<b>Chicken Bacon Ranch</b>	15	<b>The Pittsburgh</b>	15
Fried chicken breast, melted cheddar cheese, bacon, lettuce, tomato, and ranch aioli on a toasted kaiser roll		Sliced salami, capicola, melted Swiss cheese, vinegar slaw and French fries all stuffed between grilled sourdough bread	
<b>Ask Us About Our Daily Lunch Special</b>		<b>Beyond Burger</b>	9
Served 11am - 2pm		4 oz vegetarian patty on a grilled kaiser roll: cheddar, Swiss, American, smoked gouda, provolone or pepper jack cheese (add \$1)	
Tuesday - Friday			
All sandwiches come with choice of: French fries, maple sugar dusted sweet potato French fries, chips, cottage cheese or fruit cup			
<b>Additional side options, for an upcharge:</b>			
Broccoli		House Salad	
Green Beans		Side Caesar Salad	
Asparagus		Buttered Pasta	
Sautéed Zucchini & Squash		Buttered Carrots	



Gluten Free Options

Many menu options can be prepared gluten-free if requested. Please inform your server about any food allergies you may have.

• • ENTREES • •

Available After 5pm Daily

<b>Chicken St. Clair</b>	23	<b>Cedar Plank Salmon</b>	30
White wine lemon sauce, roasted mushrooms, provel cheese and angel hair pasta		Roasted on a cedar plank topped with a teriyaki glaze served with wasabi mashed potatoes and broccoli	
<b>From the Grill</b> 	42, 40, 39	<b>Steak Lawrence</b>	36
1855 Premium Black Angus served with baked potato, demi-glace and steak butter (6oz Filet-42, 14oz Ribeye-40, 12oz NY Strip-39)		Twin filet medallions breaded and pan seared topped with mushroom black pepper cheese sauce served with roasted garlic mashed potatoes and green beans	
<b>Pork Chop and Blackberries</b> 	36	<b>Autumn Chicken</b>	27
12oz French chop char grilled with blackberry jam served with fried Brussels sprouts and parsley buttered baby red potatoes		Herb marinated roasted Airline chicken breast topped with cranberry bacon jam set atop a bed of butternut squash risotto with toasted pecans and fried sage	
<b>Veal Ribeye Chop</b>	48	<b>Florida Grouper</b> 	36
Char grilled 12oz veal chop with brown butter maple compound butter, served with mashed sweet potatoes and fried Brussels sprouts		Pan seared served with Moroccan couscous, blistered cherry tomatoes, and citrus herb puree	
<b>Tutto Mare</b>	34	<b>Catch of the Day</b>	<b>Market Price</b>
Blend of clams, mussels, cod, calamari and shrimp tossed in garlic tomato sauce over linguine. Served with baked garlic bread		Ask your server for today's selection	

**All sides can be substituted with the following:**

**Vegetable:** *broccoli, green beans, asparagus, fried Brussels sprouts, sautéed zucchini & squash, buttered carrots*

**Starches:** *buttered pasta, parmesan herb risotto, maple sugar dusted sweet potato French fries, French fries, mashed sweet potatoes, mashed potato, baked potato, loaded baked potato (+2)*

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••• DESSERTS •••

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**Key Lime Cheesecake**

Served with fresh whipped cream and raspberries -8

**Gooey Butter Cake**

St. Louis tradition—served with sea salt caramel nut ice cream - 7

**Chocolate 5-Layer Cake**

With whipped cream, chocolate sauce and toasted walnuts - 8

**Caramel Laced Carrot Cake**

Cream cheese icing, whipped cream and toasted pecans – 8

**Snicker's Pie**

Served with chocolate & caramel sauces and fresh whipped cream -8

**Pineapple Coconut Cake**

Thin layers of white cake filled with pineapple white chocolate mousse and pineapple marmalade - 8

**Raspberry Sorbet**

Topped with fresh raspberries - 5

**Frozen Treats**

Your choice-2 scoops - vanilla bean, chocolate, strawberry, sea salt caramel nut - 5

Make it a sundae with whipped cream, cherry, and dessert sauce +3