



SOUPS

ROASTED CORN AND CRAB CHOWDER – WITH SMOKED HAM AND POTATOES

-6-

AMBER BOCK BEER ONION SOUP – WITH GRUYERE AND PROVOLONE

-5-

TUSCAN WHITE BEAN SOUP – WITH SWISS CHARD AND FRIED PANCETTA CROWNED WITH OLIVE OIL AND IMPORTED PECORINO ROMANO

-5-

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

-5-

APPETIZERS

GRIDDLED CRAB CAKE – WITH GRILLED ASPARAGUS AND SMOKED JALAPENO AIOLI

-9-

SKILLET CORN BREAD – WITH ROCK SHRIMP AND SORGHUM BUTTER

-7-

SAVORY CHEESECAKE OF SMOKED MISSOURI TROUT – WITH BRAISED THREE-ONION RELISH, AND ROASTED RED PEPPER AIOLI

-7-

SHRIMP AND SPINACH DIP – WITH CHIPOTLE MAYONNAISE

-8-

SPICY GRILLED SHRIMP – WITH CHIPOTLE MAYONNAISE

-8-

SALADS

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

-6-

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

-6-

CAESAR SALAD – WITH KALAMATA OLIVES AND IMPORTED PECORINO ROMANO

-5-

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

-5-

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

-5-



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

-17-

BLACKENED “ON THE BONE” RIBEYE – 24 OZ BLACK ANGUS BEEF WITH YUKON GOLD SMASHED POTATOES AND JALAPENO BEURRE BLANC

-33-

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

-26-

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

-26-

MAPLE GLAZED SMOKED PORK LOIN CHOP – WITH DRIED FRUIT CHUTNEY AND ROASTED SWEET POTATO

-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

-21-

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

-19-

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

-21-

Urban Grille

FILET OF BEEF TENDERLOIN -28-

KANSAS CITY STRIP -28-

BRICK CHICKEN -18-

24 OZ RIBEYE ON THE BONE -33-

All Grille Entrees Served with Baked Potato or Twice Baked Potato

ENTREES