

## OPENING ACTS

### Chicken Wings

One pound brined-fried wings served; garlic parmesan style, spicy hot or Cajun hot honey. Served with shaved celery and herb buttermilk dipping sauce, 12.95

### Hearth Fired Spinach and Artichoke Dip

Parmesan, asiago, green chilies, tomatoes and scallions. Served with flatbread and crispy lavosh, 9.95

### Shrimp and Lobster Nachos

Roasted tomatoes, sweet peppers, Duo of sauces, Swiss Cheese and scallions, 19.75

### Poutine

House-made fries, Marcoot Creamery garlic cheese curds, rosemary demi-glaze and Daily's artisan honey black pepper bacon, 8.95

### BBQ Pulled Pork Potato Skins

Topped with pepper jack cheese and green onions. Sour Cream served on the side, 10.50



## CHILLED CREATIONS

### Curtain Call Greek Salad

Greens, artichoke hearts, roasted sweet peppers, red onion, feta cheese snow, sun dried tomatoes, Kalamata olives and oregano vinaigrette, served with crispy Lavosh, small 6.95 / entree 8.95

### Nicoise Salad

Crisp romaine lettuce, seared tuna, haricots vert, cherry tomato, potato, hard cooked egg, herb vinaigrette, 12.50

### Berry Salad

Arugula and baby spinach, mixed fresh berries, toasted almonds, raspberry Champagne vinaigrette, 8.95

### Boston Bibb Salad

Bibb lettuce topped with bacon, marinated tomatoes and creamy bleu cheese dressing, 8.50

Add grilled chicken or shrimp to any salad, 10.95

### Shrimp Cocktail

Roasted and Chilled jumbo shrimp with cocktail sauce and lemon wedge, 15.95

## PIZZETTES

Baked In Our Wood Stone Oven



## ABOUT OUR DOUGH

Each Day Chef Michael Gloriod and his culinary staff handcrafts a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. Then we allow our dough to ferment for at least 3 days to ensure a crisp, golden crust that is chewy in the center, creating a unique artisan flavor. We take pride in the process.

### Quattro Formaggio

Red sauce, asiago, parmesan, Romano and mozzarella, 10.95

### Chicken, Bacon, Roasted Mushroom

Breast of chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms, cherry tomatoes and arugula, 13.95

### Buffalo Chicken

Hot sauce, chicken, fresh mozzarella, a touch of blue cheese, red onions, shaved celery, served with Ranch on the side, 14.95

### The Hill

Mama Toscano's artesian salsiccia, fresh Mozzarella, basil and red sauce, 12.50

### Build Your Own

**Meats:** Pepperoni, bacon, chicken, salsiccia,

**Vegetables:** Spinach, mushroom, artichokes, roasted peppers,

**Other:** Garlic cream sauce, red sauce,

Select 2 ingredients, 13.95

Each additional ingredient, 1.00

Enjoy a small garden salad with your pizzette, 3.50

## SANDWICHES

### Half Pound CAB Burger

Bibb lettuce, tomato, red onion, pickle on toasted brioche bun. Served with French fries, 13.95 add Bacon 1.50

### Smoked Turkey Avocado

Smoked turkey, Swiss cheese, tomato, avocado and Ranch on toasted sour dough. Served with French fries, 14.95

### Lobster Shrimp Roll

Lobster and shrimp tossed in creamy Maine style sauce with celery and fresh herbs served on a pretzel croissant.

Served with French fries, 17.95

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of illness

## VEGETABLES & SHAREABLES

### Pommes Frites

Skin-on hand cut fries, truffle butter and parmesan cheese with herb buttermilk dipping sauce, 8.95

### Smoked Gouda Mushroom Ragout

Cast iron ragout of wild mushrooms and smoked Gouda cheese, served with French Bread crostini, 9.50

### Brussel Sprouts

Wood stone fired, bacon, onions, and local orchard honey, 8.50

### Asparagus Burrata

Butter poached asparagus with crispy prosciutto, marinated tomatoes and creamy burrata cheese, 10.95



*"Come quickly!"*

*"I am tasting the stars" Dom Perignon*



*St. Louis' Premier*

*Champagne Lounge*

## DESSERTS

### White Chocolate Raspberry Cheesecake

Raspberry coulis and fresh berries, 8.95

### Fresh Baked Jumbo Chocolate Chunk Cookies, 8.95

### Ultimate Chocolate Cake

Gluten Free - Rich chocolate cake for the ultimate chocolate lover, 8.95

### Crème Brulee

Served with fresh berries and whipped cream, 8.95

### Champagne Sorbet

Spooned atop a medley of fresh berries, 8.50

### Madagascar Vanilla Bean Ice Cream

From Clementine's Ice Cream; a combination of the most sought after vanilla bean in the world with their proprietary dairy base. Perfectly light, sweet and rich, 7.50

## COFFEE SELECTIONS

### Espresso

Single Shot, 3.00 / Double Shot, 4.50

### Cappuccino

Shot of Espresso, Hot Milk, Dense Foam, 3.75

### Caramel Macchiato

Rich, buttery caramel, concentrated and intense shots of espresso, and hint of vanilla, 4.50

### Café Mocha

A marriage made in heaven. Our rich espresso, steamed milk and Dutch Cocoa topped with whipped cream. Served hot or cold, 4.50

### Hot Chocolate

Ghirardelli Chocolate added to steamed milk and topped with whipped cream, 4.50/ KIDS 3.50

### Cafe Au Lait

Steamed milk, foam and freshly brewed coffee, 2.50

### Latte (Served Hot or Cold on Ice)

This coffee house favorite adds silky steamed milk to rich espresso, finished with a layer of foam, 3.50

### S'mores Latte

Toasted marshmallow with vanilla, espresso shots and Ghirardelli Chocolate finished with a layer of dense milk foam, 3.50

### Hot Chocolate Caramel

A delicious symphony of with rich chocolate and caramel syrup topped with whipped cream, 4.50

## COFFEE OPTIONS

Add a premium flavored syrup for just \$1 — or an extra shot of espresso for \$2.50

**FLAVOR SELECTION:** Caramel, White Chocolate, Dark Chocolate, Raspberry, Irish Mist, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow

**SUGAR FREE OPTIONS:** Vanilla, Caramel, Hazelnut, Pumpkin Spice