

OPENING ACTS

Shrimp Risotto Cakes

Pan seared risotto cakes blended with shrimp, prosciutto, mozzarella, and sage served with smoked tomato cream sauce, 16.95

Beef Tenderloin Medallion

Pan seared medium with roasted potato trio, and asparagus. Topped with chimichurri butter, 22.95

Rum Glazed Diver Scallops

Pan seared and finished in rum glaze. Served with forbidden rice, saffron aioli, asparagus, and crispy carrot strips, 22.95



CHILLED CREATIONS

Curtain Call Caesar Salad

Romaine, shaved Parmesan, Romano Asiago blend croutons, classic dressing and Parmesan lavash crisp small, 8.95 / entree 13.95

Strawberry Bibb Salad

Butter Bibb lettuce, strawberries, crumbled goat cheese, candied pecans, red onion, Balsamic vinaigrette 10.95

Add Grilled Chicken to any salad. 6.75

Sesame Ahi Tuna

Seared rare with miso vinaigrette, sweet soy. Topped with pickled carrot Arugula salad and crispy rice noodles, 17.95

PIZZETTES

Baked In Our Wood Stone Oven



ABOUT OUR DOUGH

Each Day the culinary staff handcrafts a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. We then 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!

St. Louis "Hill" Pizza

Red sauce, pepperoni, salami, Canadian bacon Provel cheese blend, 15.95

Bacon Chicken Ranch

Roasted garlic cream sauce, grilled chicken, Applewood smoke bacon, Ranch dressing, 15.95

Quattro Formaggio

Red sauce, mozzarella, fontina, provolone and Reggiano Parmesan cheese, 11.95

Create Your Own

Meats: pepperoni, bacon, sausage
Vegetables: mushrooms, onions and fire roasted red peppers,
Select 2 Ingredients, 14.95
Each additional ingredient, 1.50

SANDWICHES

Wagyu Burger

Two quarter pound patties of USA "Kobe" beef flat grilled and topped with smoked Marcoat Gouda, and bacon jam on a potato brioche bun. Served with battered seasoned French fries, 15.95

Maine Lobster and Shrimp Roll

Lobster and shrimp tossed in our fresh herb aioli on a split top bun. Served with our battered seasoned French fries, 21.95



SHAREABLES & VEGETABLES

Spinach Artichoke Dip

Creamy dip with baby spinach and artichokes, topped with bacon Parmesan crumble, served with crostini & pita bread, 10.95

Brussel Sprouts

Wood stone fired, with Applewood smoked bacon, caramelized onions, and local orchard honey, 8.95

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

*"Come quickly!
I am tasting the stars" Dom Perignon*



*St. Louis' Premier
Champagne Lounge*

Raspberry "Donut" Cheesecake

Creamy raspberry cheesecake topped with donut crumble and whipped cream, 8.95

Flourless Chocolate Cake

A decadent flourless torte with chocolate sauce and fresh berries, 8.95

Clementine's Champagne Sorbet

Served with fresh berries, 6.95

Clementine's Madagascar Vanilla Ice Cream

Served with chocolate chip cookie crumble and whipped cream, 6.95

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

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

Café 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 rich premium 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, Vanilla, Hazelnut, Toasted Marshmallow, Peach

SUGAR FREE OPTIONS: Vanilla, Caramel, Hazelnut