

OPENING ACTS

Chicken Wings

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

Phyllo Shrimp

Crispy shredded phyllo wrapped shrimp served with sweet chili sauce, 13.75

BBQ Pulled Pork Potato Skins

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

Caprese Salad

Local farm tomatoes, fresh mozzarella, pickled red onions, arugula, micro basil. Topped with smoked sea salt and balsamic glaze, 9.95



CHILLED CREATIONS

Curtain Call Caesar Salad

Romaine, shaved Parmesan, Romano Asiago blend croutons, classic dressing and Parmesan lavosh crisp small 6.95 / entree 13.95

Berry Salad

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

The Cobb Salad

Mixed greens topped with turkey, bacon, blue cheese, hardboiled egg, local tomatoes, avocado and Mayfair dressing, 15.95

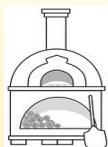
Watermelon Feta Salad

Compressed watermelon, Feta "snow", cucumber, toasted pumpkin seeds, pickled red onion, mint arugula and honey white balsamic vinaigrette, 8.95

Add Grilled Chicken 5.95 or Shrimp 10.95 to any salad.

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

Philly Steak

Shaved prime rib, fresh mozzarella, peppers and onions with Parmesan cream sauce base, 14.95

The Prosciutto Marguerite

Fresh mozzarella, local farm tomatoes, crispy prosciutto, fresh basil, extra virgin olive oil, on a basil pesto base. 13.95

Build Your Own

Meats: Pepperoni, bacon, chicken, salsiccia

Vegetables: Spinach, mushroom, artichokes, roasted peppers

Other: Garlic cream sauce or 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

SHAREABLES & VEGETABLES

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

Tuna Wontons

Crispy wontons topped with sushi grade rare Ahi tuna, wasabi crême, sweet soy glaze, scallions and sweet peppers, 14.95

Fried Asparagus

Spring asparagus lightly breaded with Italian breadcrumbs and parmesan. Served with red pepper coulis, 8.50

Brussel Sprouts

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



"Come quickly!"

"I am tasting the stars" Dom Perignon



St. Louis' Premier

Champagne Lounge

DESSERTS

Raspberry Macaron Cheesecake

New York style cheesecake topped with whipped cream, raspberry macaron cookie and raspberry sauce. 8.95

Goosey Butter Cake,

A Saint Louis tradition, 8.95

Ultimate Chocolate Cake

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

Opera Cake

Light almond sponge cake layered with dark ganache and coffee buttercream, 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

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 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