

OPENING ACTS

Hot Honey Fried Ribs

Pork ribs lightly dusted in rice flour, fried crispy, tossed in honey Sriracha glaze, and topped with sesame seeds and scallions, 13.75

Beef Tenderloin Medallion

Pan seared medium on a bed of wild mushroom risotto, topped with chimichurri butter and "tobacco" fried onions, 19.95

Thai "Diver" Scallops

Pan seared, forbidden rice, coconut green curry broth, tempura baby bok choy and crispy rice noodles, 17.95



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

Greek Wedge Salad

Iceberg wedge, feta, bacon, local farmed tomatoes, Kalamata olives, grilled pita, and tzatziki dressing, 10.95

Fall Spinach Salad

Baby spinach, candied pecans, apples, ricotta cheese, red onions and red wine vinaigrette, 9.95

Add Grilled Chicken to any salad, 6.75

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!

Catalan Coco

Olive oil, red sauce, Spanish chorizo, pepperoni, fire roasted peppers, caramelized onions and smoked Gouda cheese blend, 14.95

Fall Pizza Bianca

Roasted garlic cream sauce, Ricotta cheese, figs, red onions, crispy Prosciutto and balsamic glaze, 14.95

Quattro Formaggio

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

Create Your Own

Meats: pepperoni, bacon, chicken
Vegetables: mushrooms, onions and fire roasted red peppers,
Select 2 Ingredients, 13.95
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 and served with battered seasoned French fries, 18.95



SHAREABLES & VEGETABLES

Spinach Artichoke Dip

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

Brussel Sprouts

Wood stone fired, apple wood 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*

DESSERTS

Carrot Cake

Rich layers of pecan studded carrot cake with cream cheese icing, 8.95

Raspberry "Donut" Cheesecake

Creamy raspberry cheesecake topped with a 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

Spooned atop a bed of fresh berries, 6.95

Clementine's Madagascar Vanilla Ice Cream

On a bed of chocolate chip cookie crumble with 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, 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 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, Raspberry, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow

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