

 **FOR THE TABLE** SMALL BITES TO SHARE

- Roasted Brussel Sprouts**  
Wood fired with caramelized onions, bacon and local orchard honey, 9.75
- Beef Tenderloin Medallion**  
Bacon Lardons, blackberry agrodolce and Brussel sprout leaves, 16.95
- Gobi Manchurian Cauliflower**  
Tempura fried, sesame, togarachi spiced peanuts and cilantro, 8.95



- Chicken Saltimbocca**  
Angel hair pasta, prosciutto, sage and marsala demi glace, 15.95
- Beef Short Rib Ragù**  
Creamy white cheddar polenta and red vein sorrel, 15.95
- Lobster Fritter**  
Cauliflower cream, red wine reduction and truffled micro greens, 17.95
- Wild Boar Tamale**  
Wood fired corn husk, whipped buttermilk and cilantro, 12.95

 **FROM THE WOOD STONE HEARTH** PIZZETTES

Each day our Chefs handcraft a new dough using the finest milled flour, Mediterranean olive oil, sea salt, fresh yeast and filtered water. We then ferment our dough 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, mozzarella, fontina, provolone and Parmesan Cheese, 12.95

**Create Your Own**

- Meats:** Pepperoni, bacon, chicken, sausage
- Vegetables:** Spinach, mushroom, roasted peppers, onion
- Sauce:** Garlic cream sauce or red sauce
- Select 2 Ingredients, 13.95
- Each additional ingredient, 1.00



- Robust Beef Shortrib**  
Olive oil, fresh mozzarella, caramelized onion, roasted red peppers, tomato sauce and roasted garlic, 16.95

- Chicken, Bacon, Roasted Mushroom**  
Breast of chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms and cherry tomatoes, 14.95

 **CHILLED CREATIONS** SALADS

- Curtain Call Caesar Salad**  
Romaine, shaved Parmigiano Reggiano blend croutons, classic dressing and Parmesan Lavash crisp  
small 7.95 / entree 13.95
- Beet Salad**  
Honey mustard vinaigrette, spinach, candied pecans and herb marinated feta, 9.95
- Curtain Call House Salad**  
Mixed greens, sweetie drop peppers, red onion and cucumber with choice of dressing:  
*Mayfair, raspberry vinaigrette, balsamic, honey mustard vinaigrette or ranch, 6.95*

Add Grilled Chicken to any salad. 6.95

 **ON THE BUN** SANDWICHES

- Wagyu Burger**  
USA "Kobe" beef grilled with Missouri double cut bacon, aged cheddar cheese and peppercorn tomato aioli on Brioche bun served with French fries, 14.95
- Lobster and Shrimp Roll**  
Lobster and shrimp tossed in creamy Maine style sauce with celery and fresh herbs on a pretzel Croissant and served with French fries, 17.95
- The Meatball Sub**  
House made meatballs, zesty marinara and mozzarella. Served with French fries, 13.95

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 SELECTIONS

### SWEETS

#### Crème Brulee Cheesecake

Madagascar vanilla bean custard folded into a velvety batter and topped with fresh berries and raspberry sauce, 8.95

#### Carrot Cake

A rich, flavorful cake layered with cream cheese icing and topped with walnuts and caramel, 8.95

#### French Silk Pie

A butter crust filled with rich and silky chocolate, piled high with whipped cream and chocolate shavings, 8.95

#### Cinnamon Roll Bread Pudding

Served warm; vanilla glazed with Clementine's Apple Pie Ice Cream, 8.95

#### Champagne Sorbet

Clementine's fresh sorbet spooned atop a medley of fresh berries, 8..50

## SOFT DRINKS

Pepsi and Diet Pepsi

Sierra Mist

Dr. Pepper

Mountain Dew

2.75

Fever-Tree Indian Tonic Water

Fever-Tree Ginger Beer

San Pellegrino Sparkling Water

Cranberry Juice

3.25

Homemade Lemonade

Fresh Brewed Ice Tea

Fresh Brewed Sweet Tea

Fresh Brewed Raspberry Tea

2.75

## COFFEE SELECTIONS

### Espresso

Single Shot, 3.00 / Double Shot, 4.50

### Cappuccino

Shot of espresso, hot milk and 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, a shot of espresso and Ghirardelli 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, White Chocolate, Dark Chocolate, Raspberry, Irish Cream, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow

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