

TO START

- TOASTED RAVIOLI fried, marinara, aged parm | 10
- CALAMARI flash fried, pepper relish, marinara | 15
- MEATBALLS baked, marinara, mozzarella, aged parm, basil | 17
- SHRIMP SCAMPI breadcrumbs, flash fried spinach, lemon, butter, garlic, aged balsamic | 22
- P.E.I MUSSELS crumbled sausage, crushed tomato, white wine, grilled ciabatta. half 16 | whole 22
- ARANCINI prosciutto, lemon, aged parm, tomato basil bisque, whipped herb ricotta | 17
- CRAB CAKES chipotle mayo, cabbage slaw, red wine vinaigrette, citrus | 20
- FLATBREADS *buffalo chicken* 14 | *alfredo chicken* 15 | *meat trio* 15 | *bacon* 12

SALAD & SOUP

- HOUSE iceberg, romaine, pimento, red onion, artichoke, parm, red wine vinaigrette | 12
- CAESAR romaine, aged parm, garlic crouton | 13
- add: chicken 6 | shrimp 8 | salmon 12
- FRENCH ONION SOUP | 10
- SOUP OF THE DAY cup 5 | bowl 10

MAIN

(WITH CHOICE OF SOUP OF DAY OR HOUSE/CAESAR SALAD)

- CHICKEN MARSALA pan seared, mushroom marsala demi, cappellini, asparagus | 32
- HALIBUT pan seared, cremini mushroom & asparagus risotto | 40
- STEAK FRITES 18oz iowa premium strip, truffle butter, hand cut fries | 45
- FILET 8oz american wagyu, twice baked potato, grilled asparagus | 40
- SALMON pan seared, sauteed spinach, orzo, sundried tomato cream sauce | 32
- CHICKEN PARMIGANA breaded chicken, marinara, mozzarella, capellini | 28
- BAKED LASAGNA bolognese, aged parm, mozzarella | 27
- SMASHBURGER two 4oz prime patties, white american cheese, truffle fries | 18 (add bacon | 2.50)
- *Burger does not include soup or salad*

PASTA

(WITH CHOICE OF SOUP OF DAY OR HOUSE/CAESAR SALAD)

- MONTE MARE linguini, shrimp, mussels, clams, scallops, heirloom tomato, garlic cream | 28
- TORTELLINI prosciutto, peas, mushroom, cream sauce | 23
- CARBONARA thick spaghetti, pancetta, cheese, egg | 23
- ROSA blush sauce, crumbled salsiccia, spinach, heirloom tomato, aged parm | 25
- PESTO ziti, toasted pine nuts, shaved parmesan, cherry tomato | 23

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WHITE WINE

HOUSE WHITE | 10

STEELE. CHARDONNAY. SONOMA COUNTY. 2020 | 12/40
MACON- VILLAGES. CHARDONNAY. BURGENDY. 2020 | 13/45
ROMBAUER, CHARDONNAY. NAPA VALLEY. 2021 | 20/70
BONOTTO DELLE TEZZE, PINOT GRIGIO. DELLE VENEZIE. 2021 | 12/40
SANTA MARGHERITA, PINOT GRIGIO. VALDADIGE. 2021 | 16/55
LA CREMA, SAUVIGNON BLANC. SONOMA COUNTY. 2021 | 13/45
OYSTER BAY, SAUVIGNON BLANC. NEW ZELAND. 2022 | 13/45
ANTONUTTI, PROSECCO. ITALY. NV | 12/40
ALDEGHERI ROSE, BARDOLINO,. ITALY. 2022 | 13/45

RED WINE

HOUSE RED | 10

FELINO BY PAUL HOBBS, CABERNET SAUVIGNON. ARGENTINA. 2020 | 13/42
THE COUNSELOR, CABERNET SAUVIGNON. ALEXANDER VALLEY. 2021 | 17/60
HESS, CABERNET. PASO ROBLES. 2020 | 15/45
MOMBARUZZO, PINOT NOIR. PIEMONTE. 2020 | 12/40
LA CREMA, PINOT NOIR. SONOMA COAST, 2021 | 15/50
DIVISION, PINOT NOIR. WILLAMETTE VALLEY OREGON. 2021 | 17/60
CALIGIANO, CHIANTI. ITALY. 2020 | 12/40
LA COPIA, CHIANTI CLASSICO. ITALY. 2018 | 15/50
TOSCANA ROSSO, ITALIAN BLEND. 2020 | 11/30
MANZONE, BARBERA D'ALBA. LE CILIEGIE. 2020 | 12/40

SIGNATURE (14)

GOLDIE rieger's whiskey, lemon, honey syrup
SMOKE N' SPICE mezcal, ghost tequila, spiced pear, maple, cinnamon sugar
CESSNA aviation gin, campari, lemon, pineapple, agave
ESPRESSO MARTINI best in stl
SMOKED PEACH mezcal, creme de pesche, peach, honey, lemon, pink salt
SPICY MARGARITA ghost tequila, anchos verdes, lemon, lime, agave
MAPLE OLD FASHIONED spiced simple, AM-PM coffee bourbon, bitters
GROUP CHAT russel's rye, luxardo liqueur, creme de cocoa, chocolate bitters

CLASSIC (13)

OLD FASHIONED four roses, simple, bitters, orange
MANHATTAN elijah craig rye, sweet vermouth, bitters, cocktail cherry
NEGRONI tanqueray, sweet vermouth, campari
FRENCH 75 tanqueray, lemon, simple, prosecco
SPRITZ contratto apertif, prosecco, club
MOSCOW MULE tito's, ginger beer, lime

DRAFT BEER

PINT 5 | MUG 7

URBAN CHESTNUT, ZWICKLE
YUENGLING
AMBERBOCK
MICHELOB GOLDEN LIGHT
BUDWEISER
ELYSIAN IPA
MICHELOB ULTRA
BUSCH LIGHT
SEASONAL