

RETRO

SINCE 1994 • SPRINGFIELD MO

METRO

REDS

HOUSE PINOT NOIR	\$7.5/30
HOUSE CABERNET	\$7.5/30
17 ANNE AMIE PINOT NOIR	\$11/44
18 BANSHEE PINOT NOIR	\$10.5/42
18 QUILT CABERNET	\$15/60
18 CLAY SHANNON CABERNET	\$13/52
15 THE PARING BLEND	\$13/52
18 CONUNDRUM BLEND	\$12/48
13 ALMA RESERVA MALBEC	\$10/40

WHITES

HOUSE SAUVIGNON BLANC	\$7.5/30
HOUSE CHARDONNAY	\$7.5/30
19 TERLATO PINOT GRIGIO	\$10.75/43
17 NEWTON SKYSIDE CHARD	\$13/52
18 DUCKHORN CHARD	\$12/48
18 FLORA SPRINGS SAUV BLANC	\$10.5/42
17 HERMANN J WIEMER RIESLING	\$10.5/42
20 MATTHIASSEN ROSE	\$11/44
19 STREVI MOSCATO	\$9.5/38
NV MUMM NAPA ROSE SPARKLING	\$10/50
NV ROEDERER ESTATE BRUT	\$10/50

IN THE BEGINNING

FLASH FRIED SPINACH \$15

Nov 1994. Crispy baby spinach tossed with parmesan, lemon squeeze, garlic & sea salt. **Half \$10**

SHANNON \$17

May 2006. 4 Chilled Citrus Tiger prawn served with a roasted horseradish cocktail sauce. **2pc \$9**

COTTER CALAMARI \$17

May 1995. Flour dusted baby squid, citrus & parmesan tossed. Red sauce condiment. **Half \$12**

Choose from our 3 sauces:

Red Sauce Spicy Garlic Bourbon General Sauce

YOAKAM \$21

May 2008. Tenderloin & NY Strip steak tips tossed in a balsamic reduction. Melted provol bread. **Half \$14**

FITCHY TUNA \$21

Mar 2010. 9oz blackened rare Ahi Tuna, Sriracha, balsamic. **Half \$14.75**

AMANDA CAKES \$18

Mar 2020. Panko encrusted Red lump crab cake, Bernaise finish **Half \$12**

MITCHELL PIZZA \$18/12

Oct 2009. Chicken, prosciutto, onion & garlic on a sweet basil & olive oil crust. Provel & mozzarella topped.

Available in 10" or 7" *10" Cauliflower Crust +\$3*

GREENS

CAESAR \$11

Nov 1994. Romaine lettuce & our original Caesar dressing. Parmesan crostini. **side salad \$7**

CASA \$10

April 2005. Spring mix, red wine & sweet basil vinaigrette. Parmesan, red onion & tomato. **side salad \$6**

CHICAGO GIRLS \$12

July 2011. Iceberg wedge, goat cheese & Gorgonzola dressing, candied walnuts, strawberries & bacon. **side salad \$8**

Entree Salad Protein Options:

Chicken +9 Grilled Salmon +12
Grilled Shrimp +12 Steak Tips +\$12
Spicy Garlic Squid+9

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GRAZERS

Gouda Mash & Haricot Verts

TYLER T 10 OUNCE \$58

Nov 2012. 10oz barrel cut filet seared & rested in burnt bourbon butter.

PEEBLES PETITE FILET \$36

May 2014. 5oz center cut filet, black pepper & sea salt, seared.

OREILLY STRIP \$34

May 2011. 12 oz NY Strip grilled topped with portobellos & bacon in a veal Demi & caramelized onions.

LEGACY TIPS \$21

Jan 2006. Prime steak tips grilled & topped with a veal demi. Gorgonzola & caramelized onions garnish.

SURF'N'TURF

METRO 8 OZ \$42

Nov 1994. One or Two 4oz Grilled Snake River beef medallions, roasted garlic cream sauce with shrimp, scallops & squid. Gouda mash & haricot verts. 4 OZ \$26

MOLINA 10 OZ \$62

Sep 2010. Grilled beef tenderloin filet topped with a béarnaise crab cake. Smoked salmon, prosciutto rigatoni bed. Spicy garlic plate. 5 OZ \$38

BURGER

SHELBY \$21

April 2017. Waygu burger, balsamic shaved NY Strip, Parmesan Rosemary fries.

PASTA

Gluten Free Pasta Available

WAMPLER PASTA \$26/17

Sep 2008. Chicken Parmesan on a bed of garlic linguine, red sauced Angel Hair pasta.

COCO PASTA

Nov 1994. Linguine, garlic cream, prosciutto, snap peas & mushrooms.

Chicken \$24/16 Salmon \$28/18

CLARK/SONNY PASTA \$26/17

Nov 1994. Tiger shrimp, sudried tomatoes, roasted garlic, olive oil, basil & candied walnuts over linguine.

SWIMMERS

Gouda Mash & Haricot Verts

FRESH FISH FLASH BACK

Ask your server for the FLASH BACK OF THE WEEK! Available in 5oz & 9oz portions.

NOLA SEA BASS \$48

Sep 2008. 9oz Parmesan baked Chilean Sea Bass, champagne citrus sauce & roasted artichoke hearts. 5oz \$35

FEATHERS

Gouda Mash & Haricot Verts

ANDI CHICKEN SPIEDINI \$28

Nov 1996. 14oz Marinated grilled & breaded chicken breast, prosciutto & tomato piccata. 8oz \$20

PORKY BEST OF BOTH WORLDS!

JAMES & ROBERT

Mar 2020. Pecan smoked Snake River Berkshire Pork Osso Bucco

TRACIE \$27

Nov 2012. Safron rissoto with shrimp Paella with chorizo sausage.