

RETRO

SINCE 1994 • SPRINGFIELD MO

METRO

REDS

HOUSE PINOT NOIR	\$7.5/30
HOUSE CABERNET	\$7.5/30
19 PRESQU'ILE PINOT NOIR	\$12/48
18 BLOODROOT PINOT NOIR	\$11/44
18 QUILT CABERNET	\$15/60
17 FIRESTONE CABERNET	\$9/36
18 BLUE ROCK "BABY BLUE" BLEND	\$14/56
19 CONUNDRUM BLEND	\$12/48
17 CATENA "VISTA FLORES" MALBEC	\$9/36

WHITES

HOUSE SAUVIGNON BLANC	\$7.5/30
HOUSE CHARDONNAY	\$7.5/30
19 SUN GODDESS PINOT GRIGIO	\$10/40
19 SIDURI CHARDONNAY	\$13/52
19 CHALK HILL CHARDONNAY	\$10/40
19 DAOU SAUV BLANC	\$9/36
17 HERMANN J WIEMER RIESLING	\$10.5/42
19 GOLDEN WEST ROSE	\$9/36
19 STEVI MOSCATO	\$9.5/38
NV MUMM NAPA ROSE SPARKLING	\$10/50
NV ROEDERER ESTATE BRUT	\$10/50

METRO'S OLD FASHIONED \$15

Our Eagle Rare Bourbon, clove & vanilla smoked simple syrup, Amaretto soaked cherries.

STRAWBERRY BASIL MOSCOW MULE \$9

Muddled strawberries & basil, Tito's vodka, ginger beer & fresh lime

COCKTAILS

METRO FROSE' \$8

Frozen Slushy Pinot Noir Rose'

Kick it up a notch (+\$3)

Peach & Orange Blossom Vodka

Frose'-a-Rita with Milagro

St. Germaine Floral Liqueur

SUMMER COSMO \$10

Base layer of our Frose' topped with Stoli Vodka, St. Germaine, fresh lime & Cranberry juice

STUFFED OLIVE MARTINI \$11

Titos Vodka poured over Bleu cheese, Feta, Goat cheese, Bacon & Roasted Garlic stuffed olives

\$6 "ROSE' ALL DAY" HAPPY HOUR FROM 3-6

SPARKLING ROSE' STILL ROSE' SLUSHY FROSE'

IN THE BEGINNING HAPPY HOUR 3-6PM BUY 1 APP GET ANOTHER 1/2 OFF

FLASH FRIED SPINACH

\$15

Nov 1994. Crispy baby spinach flash fried and tossed with parmesan, lemon, garlic & sea salt.

HALF \$10

SHANNON

2PC \$9

May 2006. Chilled Citrus Tiger prawns Roasted horseradish cocktail sauce.

HOON MAN COTTER CALAMARI \$15

May 2006/ Feb 2015 Flour dusted squid tossed with lemon, garlic & parmesan, red sauce & bourbon general sauce condiments

AMANDA CAKES

2PC \$12

Mar 2020. Panko encrusted Red lump crab cake, Bernaise finish.

YOAKAM

\$16

May 2008. Snake River Wagyu steak tips tossed in a balsamic reduction. Melted provel bread.

FITCHY TUNA

\$14

Mar 2010. 4oz blackened rare Ahi Tuna, Sriracha, balsamic.

GASKA

\$17

Oct, 2007. Brie, goat cheese, onion, roasted garlic & apple butter puff pastry. Balsamic & peppercorn supreme, chicken & prosciutto. Parmesan crisp & apple slices

HALF \$10

MITCHELL PIZZA

\$18

may 2008. Olive oil and basil infused pizza crust, provel, mozzarella, prosciutto, onion and grilled chicken

HALF \$12

GREENS

CAESAR

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

\$11

CHICAGO GIRLS

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

\$12

CASA

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

\$10

Entree Salad Protein Options:

CHICKEN +\$9

GRILLED SHRIMP +12

STEAK TIPS +\$12

CRAB CAKE +\$7

MISSOURI PRIME GRAZERS

Gouda Mash & Haricot Verts

TYLER T 10 OUNCE

\$64

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

PEEBLES PETITE FILET

\$36

May 2014. Grilled 5oz Snake River Wagyu petite tender .

OREILLY STRIP

\$36

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

LEGACY TIPS

\$26

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

SURF'N'TURF

MOLINA

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

10 OZ \$68

5 OZ \$42

BURGER

SEITZ SLIDERS

April 2019. Waygu burger, melted provol, bacon & Bourbon aioli. Parmesan Rosemary fries.

\$15

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 \$26/17 SHRIMP \$28/18

FISH & FOWL

Gouda Mash & Haricot Verts

NOLA SEA BASS

\$41

Sep 2008. 7oz Parmesan baked Chilean Sea Bass, champagne citrus sauce & roasted artichoke hearts.

GERRARD SALMON

\$28

July 2012. 8oz grilled Norweigen Salmon with a bourbon general sauce glaze.

ANDI SPEIDINI

\$28

Feb 2008. Marinated chicken, bread crumb dusted and grilled. Finished with a mushroom & garlic picatta sauce.