

Upcoming events and exciting stuff.....

Lucky 13th Annual Halloween Party

Saturday October
29th 8:00pm til
spooked



Costume contests,
DJ, Dancing,
Photographer

Fun Finds on Pat & Cheri's Napa Trip.....

Peju 50/50: We hung out with the Wine Maker Sarah. She climbed up three levels of barrels to pour us some of her delicious juice from her barrels that were made right here in Missouri at Independent Stave. Amazing juice and a great experience that I kind of remember! (\$200btl \$50glass)

Staglin Cabernet : Personal tour tasting from Shannon Staglin herself and it did not disappoint. To say the least, we were spoiled and pampered. It was so good I committed to 2 different vintages. (2014 \$500) (2019 \$400)

2019 Prisoner Cabernet: It was amazing to see the transformation of the old Franciscan Winery. The Gardens were beautiful and even at 10am the juice was good. Definitely one of my favorite every day drinkers (\$80btl \$20glass)

"The secret to my success has always been that I surround myself with amazing people that make me look good!" Thank you to my culinary brother Chef Nick and your crew.

Chef Hansel's Small Eats & Appetizers

Shannon & Mike: Chilled Tiger Shrimp with a roasted horseradish cocktail sauce and our house-made remoulade (1/4 lb - 10.75) (1/2 lb - 21.50) (1 lb - 42.00)

Angel Squid: Cubano Squid Chopitos. Chopped tubes and tentacles dredged in a lemon garlic corn flour, tossed in sea salt, parmesan and citrus bath. Roasted garlic red sauce and a Cilantro Mojo sauce (16)

Flash Fried Spinach: Crispy baby spinach, garlic, lemon & parmesan (full 16 /half 11)

Yoakam: Apricot & aged balsamic glazed "Show Me - Missouri Prime" steak tips, Provel cheese bread (18)

McCoy Cakes: Lake Michigan Walleye cakes blended with an medley of sweet peas and carrot shreds, served with a lemon, garlic and chive sour cream condiment (2pc 14)

Carlee Tuna : 8oz salt block blackened rare Ahi Tuna, sliced thin topped with a chili pistachio crumble. Spicy Garlic Aioli. (full 23)(half 15)

Tianna Tacos: Pear nectar & mandarin Tiger shrimp ceviche topped with a Feta, carrot, and ginger slaw Petite flour tortillas finished on the grill with sea salted honey butter. Spicy Garlic Aioli condiment. (16)

Shahsome: Brie, goat cheese, onion, roasted garlic & apple butter puff pastry. Balsamic & peppercorn supreme, chicken & prosciutto. Parmesan crisp & apple slices (full 18 / half 13)

Chef Steven's Snake River Wagyu Slider Shop

(Served with our Black & Bleu Steak Fries. Spicy Garlic Aioli Condiment)

Mo Sliders: Two pack of Snake River Wagyu sliders smoked and finished on the grill. Topped with a Roma tomato slice and sharp cheddar, toasted pretzel slider bun. (18)

Bo Dogs: Two Pack of all beef Snake River Wagyu hotdogs grill finished and topped with a sweet and sour pickle relish. Crafted Hawaiian bun. Maple Bourbon dusted (15)

Chef Ali's Garden Gifts

(Introducing the Queens of Metro and their Princesses)

Cheri & Remi Caesar: Our classic Romesco Caesar dressing tossed with romaine shreds, seasoned Asiago cheese and Parmesan garlic croutons. (10)

Lacy & Lily House Salad: Artisan greens tossed in our sweet basil vinaigrette, Parmesan, seasonal tomatoes and artichoke hearts, toasted pine nuts (9)

Tiffany & Lennon Wedge: Iceberg wedge topped with a Gorgonzola and Goat cheese dressing, Black & Bleu dusted pecans, bacon and fresh blueberries (12)

Entree' Salad Protein Options:

Shredded Basil Chicken(8)

Chilled Shrimp (9)

Citrus Blackened Salmon (13)

Steak Tips(15)

Pat's Soup Kitchen

Alex & Catherine's Seafood Pozole: Halibut, Tiger shrimp, prosciutto and white corn hominy swimming in a mild Hatch green chili, garlic and citrus stock. Grilled flour tortillas with sea salt, honey and butter (21)

Chef Lysander's Feather & Wool Farm

Roma Dr Sharp Chicken Parm: Black pepper and parsley linguine in a roasted garlic cream sauce topped with a basil, roasted tomato and Provel chicken parmesan breast. Sea salted Roma tomato garnish (25)

Janet P. Pizza: Sun dried tomato, garlic & herb grilled pizza crust topped with shredded chicken breast, bacon and Roma tomatoes, Mozzarella and Provel, Balsamic glaze (18). *cauliflower crust add (3)

Marisela Lamb: " My favorite dish to make....." New Zealand lamb rack, port marinated, grill finished. Mint Mole' finish. Served with our Santa Fe style Pozole topped with prosciutto. (half 34/full 46)

Chef Trina's Ocean

(Served with Lemon Pepper & Chives mashed potatoes and Herb infused olive oil sauteed seasonal vegetable medley)

(Substitution Option: Asiago & Bacon Risotto \$4) (Add Options: Crab Cake with Bernaise \$7)

Stephanie Sea Bass: Chilean Sea Bass baked with a Mediterranean Asiago crust and oven finished. Topped with a citrus Champagne Beurre Blanc and corn dusted artichoke hearts tossed in lemon and parmesan (Half 34) (Full 49)

Beykirch Salmon: Cilantro Cuban Mojo marinated Salmon grill finished with a pear nectar, mandarin and shrimp ceviche topped with feta. (Half 28) (Full 39)

Lady Paris Lobster: Cold water Lobster tail Poached in a lemon and thyme infused butter. (48)

Chef Austin's Grill

Our Very Own Show Me Missouri Prime Program

(a true partnership between a Restaurant and some of the hardest working beef and pork farmers in the world right our back yard)

(Served with Maple Bourbon Mash and Thyme & Citrus Butter sauteed seasonal vegetable medley)

Add Options: (Honey butter & Bacon Portobello Mushrooms \$5) (Bernaise Crab Cake \$7)

McConville Cut: Brown butter and black pepper cast iron seared 10oz filet finished with a bourbon demi. Caramelized sweet red onion (68)

Thompson's Tenderloin: Seasoned and grilled 7oz beef tenderloin, rested in a roasted garlic, sea salt and Rosemary whiskey butter (38)

Mikey Strip: Everything but the Kitchen sink marinated New York Strip grill finished. (16 ounce 48) (8 ounce 28)

Ahearn Wet & Dry Ribeye: 30 day wet aged and 30 day dry aged Circle M Ranch Ribeye from Monnet MO. Seasoned and grilled to 145 degrees, sea salt and cracked pepper melange finished. (18 ounce 68)

Leake Pork Chop: Marsala wine and apple cider braised Newman Farms Berkshire porterhouse chop from Myrtle MO, black pepper encrusted, cast iron finished. (29)

Legendary Surf & Turf

Molina: Grilled and seasoned beef tenderloin with a cilantro citrus Bearnaise crab cake. Served with smoked salmon & prosciutto Mac N Cheese. Spicy garlic plate. (7oz 48)

The Love Story.....

(A complete dining experience for two inspired by one of Springfield's most iconic couples. Feel free to add a shot of Tequila, Tom would!)

Tom & Pam (125)

First course:

Our Shrimp Cocktail paired with a Wagyu Beef Slider

Second Course:

A shared salad of your choice

Third Course:

7oz Beef Tenderloin with Bourbon Demi, sliced & paired with Butter poached Lobster skewers. Served with Black & Bleu fries and steamed broccoli

Fourth Course:

Chocolate torte with a raspberry compote served with Vanilla bean ice cream

Plant based

PGA Pizza, Ben & Dana: Thin pizza crust layered with a roasted tomato sauce, hummus, artichoke, mushrooms, and every other seasonal vegetable in the house. (21) *Add Vegan Cheese (3)*

Carys & Ardyn Tamales: Blue corn masa tamales filled with a roasted Hatch green chili, squash and corn. Served on a vegan chili risotto. Topped with a blackened Roma salsa. (26) *Add Vegan Cheese (3)

The Surgeon General says consuming raw or uncooked meat, seafood or eggs can increase your risk of foodborne illness.

Factors outside our immediate control such as suppliers, recipes and kitchen preparation could impact the possibility for food items to come into contact with other food products like Gluten, Our managers routinely consult with guests to accurately prepare meals based on their allergy or dietary requests.