

## TO SHARE

### MARKET OYSTERS\* 6 PCS 25

*Freshly Shucked Oysters, Spicy Horseradish,  
Champagne Mignonette Sauce*

### THE RITZ-CARLTON SEAFOOD TOWER\* MP

*Tuna & Salmon Sashimi, Oysters, Prawns,  
Jumbo Lump Crab, Snow Crab Claws, Lobster Claws*

## QUICK BITES

### ARTISANAL CHARCUTERIE BOARD 32

*Italian Charcuterie, Four Gourmet Cheeses,  
Marinated Olives*

### ST. LOUIS-STYLE TOSSED RAVIOLI 15

*Marinara Sauce, Parmesan Cheese*

### MEDITERRANEAN HUMMUS PLATTER GF V 17

*Fresh Soulard Vegetables, Grilled Pita Bread*

### CRISPY CHICKEN WINGS 5 / 9 PCS 16/27

*Buffalo, St. Louis BBQ, Sweet Sesame Glaze,  
Plain or Trashed*

### CHICKEN QUESADILLA 18

*Marinated Chicken, Chipotle Cheese,  
Lime Sour Cream, Guacamole, Pico de Gallo*

### MOZZARELLA ARANCINI 17

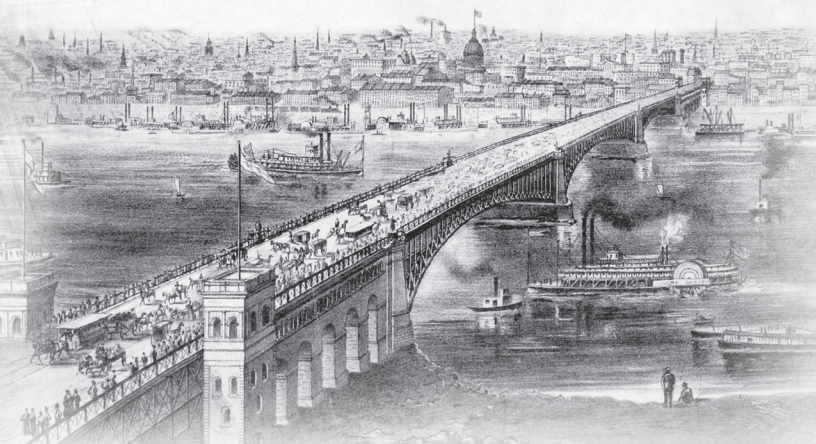
*House-Made Marinara Sauce, Basil, Parmesan*

### EBI TEMPURA 19

*Prawn Tempura, Daikon Salad, Sweet Chili Sauce*

GF - Gluten-Free    V - Vegetarian

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



# APPETIZERS

**HOUSE-MADE TOMATO SOUP** 12

*Parmesan Focaccia Crostini*

**SOUP OF THE DAY** 12

*Ask Your Server About Today's Soup Creation*

**CLASSIC SHRIMP COCKTAIL GF** 25

*Bloody Mary Cocktail Sauce, Lemon*

**CAESAR SALAD** 19

*Romaine Lettuce Hearts, Hard-Boiled Egg, Capers, Parmesan-Focaccia Croutons, Caesar Dressing*

**ADD GRILLED CHICKEN** 9

**ADD GRILLED SHRIMP** 14

**ADD GRILLED SALMON\*** 15

**ST. LOUIS BBQ CHICKEN SALAD GF** 27

*Chilled Barbecue Chicken, Chopped Romaine, Tomatoes, Grilled Corn, Avocado, Bacon, Chipotle Gouda Cheese, Ranch Dressing*

**CLASSIC GREEK SALAD GF** 17

*Tomatoes, Cucumber, Bell Peppers, Red Onion, Marinated Olives, Greek Feta Cheese, Oregano Lemon Dressing*

# PLATES

**GRILLED 7oz BEEF FILET\* GF** 51

*Boursin Mashed Potatoes, Roasted Asparagus, Sautéed Mushrooms, Red Wine Jus*

**TERIYAKI-GLAZED SALMON\*** 38

*Coconut Rice, Baby Bok Choy, Petite Carrots, Teriyaki Sauce*

**ROASTED CHICKEN BREAST GF** 36

*Boursin Mashed Potatoes, Sautéed Mushrooms, Roasted Broccoli, Natural Jus*

**WILD MUSHROOM FETTUCCHINE** 26

*Green Peas, Truffle Cream Sauce, Parmesan, Basil*

**ADD SEASONAL VEGETABLES** 9

**ADD GRILLED CHICKEN** 9

**ADD GRILLED SHRIMP** 14

**ADD GRILLED SALMON\*** 15

GF - Gluten-Free    V - Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FROM THE OVEN

- MARGHERITA FLATBREAD** *v* 15  
*Tomato Sauce, Buffalo Mozzarella, Basil*
- BUFFALO CHICKEN FLATBREAD** 17  
*Crispy Chicken Tenders, House-Made Buffalo Sauce, Ranch Dressing, Blue Cheese Crumbles*
- CREATE-YOUR-OWN FLATBREAD** 19  
*Choose From: Pepperoni, Ham, Bacon, Sausage, Red Onion, Black Olives, Pineapple, Tomatoes, Banana Peppers, Jalapeños*

## SANDWICHES

*Served with your choice of side. Side salad +\$2*

- FOREST PARK CLUB SANDWICH\*** 24  
*Roasted Turkey Breast, Bacon, Fried Country Egg, Cucumber, Tomato, Cheddar Cheese, Leaf Salad, Red Onion, Mustard, Mayonnaise*
- GRILLED CHEESE SANDWICH** 19  
*Tomato, Pickled Jalapeño, Avocado, Cheddar Cheese*
- THE BURGER\*** 25  
*Barbecue Sauce, Sweet & Spicy Pickles, Cheddar Cheese, Twice-Smoked Bacon*

## SIDES

- FRENCH FRIES** 9
- SIDE SALAD** 12
- ONION RINGS** 9
- SWEET POTATO WAFFLE FRIES** 10
- SWEET & SPICY BUTTERED CAULIFLOWERS** 11

GF - Gluten-Free    V - Vegetarian

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

