

Appetizers

Grilled Flatbread	10
<i>Red Pepper Pesto, Broccoli, Arugula, and White Cheddar</i>	
Beef Brisket Ragout Gnocchi	8
<i>Braised Brisket, Gnocchi, Ragout Sauce, Pistachio, and Pecorino Sardo</i>	
Pan Seared LaBelle Farms Foie Gras “BLT”	18
<i>Sundried Tomato Aioli, Grilled Bread, Bacon, and Wilted Greens</i>	
Stuffed Mushrooms	6
<i>Herbed Cream Cheese and Seasoned Bread Crumbs</i>	
Chicken Liver Pate	9
<i>Toast and Condiments</i>	
Escargot with Housemade Ham Jus	10
<i>Ham, Shallots, White Wine, Pernod, Beef Jus, and Toast</i>	
Chicken Thigh Confit	9
<i>Asiago Polenta, Ham and Greens, and Tart Cherry Jus</i>	
Roasted Sweet Potatoes	7
<i>Red Pepper Aioli, Arugula, Sesame, and Feta</i>	

Salads

Harvest Salad	8.5
<i>Mixed Greens, Dried Fruit, Red Onion, Feta, Spiced Pecans, and Sherry Vinaigrette</i>	
Traditional Caesar	6.5
<i>Fresh Grated Parmesan and Herb Croutons</i>	
Kale, Bacon, and Parmesan	10
<i>Dried Cherries, Brussels Sprouts, Almonds, and a Maple and Almond Vinaigrette</i>	
Soup of the Day	
<i>Market Price</i>	

Entrees

Grilled Atlantic Swordfish	28
<i>Southern Style Shrimp Rice, Arugula Salad, and Red Pepper Aioli</i>	
Crispy Skin LaBelle Farms Duck Breast	29
<i>Creamy Chive Polenta, Grilled Broccoli, and Red Wine Reduction</i>	
Grilled Bone-in Pork Chops	27
<i>Smoked Mashed Potatoes, Apple and Blue Cheese Salad, Arugula, and Honey Glaze</i>	
Steak Diane	35
<i>Beef Tenderloin Medallions, Roasted Red Potatoes, Brussels Sprouts, and Diane Sauce</i>	
Grilled New York Strip	35
<i>Creamy Potato Gratin, Asparagus, and Housemade Steak Sauce *</i>	
Pan Roasted Chicken Breast	18
<i>Mushroom and Asiago Bread Pudding, Haricot Vert, a Parmesan and Herb Cream</i>	
Housemade Three Cheese Tortellini	17
<i>Sundried Tomato Cream, Broccoli, Peppers, Pistachio, and Pecorino Sardo</i>	
Beef Tenderloin Filet	36
<i>Grilled with Smashed Potatoes, Mixed Vegetables, and Peppercorn Sauce *</i>	
Sauteed Atlantic Monkfish	27
<i>Broccoli, Pastry Shell, and a Tomato, Spinach, Mushroom, and Brandy Cream Sauce</i>	

Desserts

Vanilla Bean Crème Brulee 9

Sticky Toffee Carrot Cake 8

Pecan Toffee Sauce

Chocolate Truffle Torte 9

Chocolate Pots du Crème, Raspberry Sauce, Vanilla Anglaise, Raspberries

Banana Cream Pie 7.5

*We serve Kaleidoscope Coffee exclusively
Roasted by Executive Chef DeWayne Schaaf and April Schaaf
Bags are available for purchase*

Cheese

Three Cheeses: 10

Served with Toast and Accompaniments

Taleggio

Cow/Washed Rind/Italy

Gorgonzola

Cow/Blue/Italy

Pecorino Sardo

Sheep/Hard/Italy

Sides

<i>Sauces:</i>	3.5
<i>Diane Sauce or Peppercorn Sauce</i>	
<i>“Macaroni and Cheese”</i>	8
<i>Sauteed Spaetzle</i>	5
<i>Extra Virgin Olive Oil with Parmesan</i>	4
<i>Wilted Spinach with Warm Bacon Vinaigrette and Pickled Red Onion</i>	6

Bios

Kurt Sweitzer Farms: Located in Cobden, IL, Kurt and his family produce a wide variety of the vegetables that we use every day.

Visit with Kurt at both Farmers Markets in Cape Girardeau.

Baetje Farms: Based in Bloomsdale (Ste. Genevieve County) Steve and Veronica Baetje have created some of the most delicious cheeses in the world. They have won many awards for their products including the Super Gold Award at the 2011 World Cheese Awards in London.

Kaleidoscope Coffee Roasters: Chef DeWayne Schaaf and his wife April Schaaf source micro-lot coffee beans from around the world and roast them in small batches weekly.

Broken Arrow Ranch: Located in Ingram, Texas, this “ranch” provides us some of the best game in the nation. Please visit their website for information.

Local Farmers Markets: We visit all of the local farmers markets with far too many products and producers to name. Please visit them Saturday Morning and Thursday Afternoons (April-October).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness