

**SMALL PLATES & SALADS**

**Charcuterie**

*Variety of Imported and Domestic Meat, Cheese, Crackers, Toast, Condiments* ■ 9

**Poached Pear Salad**

*Crispy Prosciutto, Dried Cranberries, Gorgonzola, Mixed Greens, Toasted Walnuts  
Pear Vinaigrette* ■ 7

**Seared Sea Scallops**

*Citrus and Pomegranate, Mixed Greens, Date Paste, Honey Vinaigrette* ■ 12

**Butternut Squash Risotto**

*Fall Vegetable Caponata, Shaved Asiago* ■ 8

**Chicken Noodle Soup**

*Braised Chicken, Black Pepper Noodles, Shitake Mushrooms, Root Vegetables* ■ 8

**Colossal Shrimp Cocktail**

*Two Traditional Style, Cocktail Sauce, Creole Mustard Aioli, Lemon* ■ 14

**GRILL SELECTIONS** (Served with Two Grill Sides)

**Filet Mignon**

*Brandy Peppercorn Demi-Glace* ■ 35

**Hand-Cut New York Strip “Manhattan-Style”**

*Shitake Mushroom Demi Glace* ■ 29

**Farm Raised Salmon**

*Lemon Thyme Beurre Blanc* ■ 24

**GRILL SIDES**

*Puree Sweet Potato* ■ *Whipped Gold Potatoes* ■ *Baked Potato* ■ *Loaded Baked Potato Root  
Vegetable Stuffing* ■ *Roasted Root Vegetables* ■ *Green Beans* ■ *Shitake Mushrooms*  
*Caramelized Shallots* ■ *House Salad* ■ *Caesar Salad* *Additional Sides* ■ 6

**SEASONAL SELECTIONS**

**Halibut**

*Potato Horseradish Crust, White Turnips with Vegetable Ash, Preserved Lemon  
Melted Leeks* ■ 30

**Trout**

*White Corn Grits, Market Green Beans, Stewed Tomatoes* ■ 22

**Duck Breast**

*Root Vegetable Stuffing, French Green Beans, Sweet Potato Puree  
Pomegranate Reduction Sauce* ■ 24

**Fried Chicken Breast**

*Parsnip Potato Mash, Smokey Greens, Maple Pancetta Jus* ■ 20

**DESSERT**

*Creme Brulee Vanilla Bean* ■ 7

*Ricotta Donuts Chocolate Ganache* ■ 7

**CAPE GIRARDEAU COUNTRY CLUB**

James Cain - Executive Chef

# Wine List

## WHITE

**Landmark Vineyards Overlook Chardonnay 2018** ▪ Sonoma County, California ▪ 39  
*Aromas of lemon, apple, peach, butterscotch. Palate of lemon, apple, peach, apricot, pineapple  
toasted oak, barrel spice. Long lingering finish of lemon, peach, baking spice*

**Mer Soliel Chardonnay** ▪ Santa Barbara County, California ▪ 32  
*Scents of brioche, roasted almonds, citrus, honeysuckle. Flavors of lemon, toasted oak.  
Soft, creamy palate*

**Kendall-Jackson Chardonnay 2018** ▪ Santa Rosa, California ▪ 30  
*Aromas of vanilla, honey. Flavors of pineapple, mango, papaya. Butter, toasted oak finish*

**Joseph Drouhin Macon-Villages 2019** ▪ Burgundy, Beaune, France ▪ 32  
*Chardonnay with floral and fruity nose. Citrus, pineapple, mineral palate. Light oak*

**Kim Crawford Savignon Blanc 2019** ▪ Marlborough, New Zealand ▪ 30  
*Lime, peach, berry, bell pepper, dried herb nose. Creamy texture. Lively acidity. Juicy lime finish*

**RED** *Featuring father and son winemakers; Chuck Wagner, Bonanza (Caymus) and Joe Wagner, Elouan (Meiomi)*

**Martin Ray Cabernet Sauvignon 2017** ▪ Napa, California ▪ 35  
*Scent of chocolate, cherry, cassis. Flavors of blueberry, allspice, green peppercorn. Smooth tannins*

**Bonanza Lot 2 Cabernet Sauvignon 2017** ▪ Napa, California ▪ 30  
*Nose of currant, roses, oak. Flavors of blueberry, blackberry, vanilla, toasted bread. Silky tannins*

**Tom Gore Vineyards Cabernet Sauvignon 2017** ▪ Paso Robles, California ▪ 26  
*Aromas of cherry, currant, leather, tobacco leaf, dark chocolate, mocha. Fruity. Supple tannins*

**Meiomi Pinot Noir 2018** ▪ Coastal California ▪ 35  
*Berry nose. Cherry, berry, sweet spice flavors. Light tannins*

**Elouan Pinot Noir 2017** ▪ Coastal Oregon ▪ 30  
*Cherry, blackberry, vanilla, spice nose. Taste of Cherry, red berry, white pepper. Supple tannins*

## **House Wines**

Glass ▪ \$7 Bottle ▪ \$19

### WHITE

Chardonnay  
Pinot Grigio  
Moscato  
Sauvignon Blanc  
Riesling

### SPARKLING

Segura Viudas Cava, Spain  
(Bottle Only)  
Segura Viudas Cava, Spain  
(187 cl) \$9  
Mimosa \$10

### RED

Cabernet Sauvignon  
Merlot  
Pinot Noir

### ROSE

## **Beer**

Blue Moon  
Bud Light  
Budweiser  
Busch Light  
Budweiser Select

Coors Light  
Corona Premiere  
Guinness Draught  
Heinekin

Michelob Ultra  
Mich Ultra Golden  
Miller Light  
Modelo Especial

Pacifico  
O'Doull's  
Sam Adams Lager  
Stag  
Voodoo Ranger IPA

***San Pellegrino Sparkling Water (250 ml) \$2.50***

***Fiji Still Water (330 ml) \$3***