

Appetizers & Salads

Shrimp Remoulade

- large peeled gulf shrimp tossed in spicy creole remoulade dressing; garnishes 9.

Hot Spinach-Artichoke Dip with wonton chips 8.

Lump Crab Imperial 10.

Fried Chicken Livers with creole mustard sauce 7.

Gnocchi with Wild Boar Ragu 7.

Crawfish Beignets 7.

Cajun Seafood Gumbo

- Spicy, dark and rich stew with shrimp, oysters, andouille sausage, crawfish tails and okra bowl 7.50 cup 4.50

Mayfair Salad

- Mixed greens with Volpi salami, Jennings ham, provol cheese, olives, pepperoncini, sweet red onion; with house-made Mayfair dressing 9.

Moniteau Blue Salad

- Goatsbeard Farm 'Moniteau Blue' cheese, oyster mushroom chips, roasted beets, sweet red onion, artisan greens; drizzled with walnut/pear balsamic vinaigrette 11.

Mixed Green Salad

- at least ten varieties of salad greens, croutons, raw vegetable garnish tossed with your choice of house-made dressing 4.

Pasta

Add mixed green salad 2.

Smoked Duck, Sweet Corn & Mushroom

- in cream sauce with angel hair pasta 16.

Lobster Mac & Cheese 20.



☞ Following served with mixed green salad ☞

Steak Frederick

- grilled pepper bacon wrapped 'USDA Certified' Angus tenderloin steak with bleu cheese glaze and homemade Worcestershire sauce drizzle. Served with garlic mashed potatoes and fried shoestring onions 29.

Trout Sombart

- grilled Troutdale Ranch trout stuffed with fresh herbs and lemon, topped with a sauté of wild mushrooms, house-cured bacon, pecans and green onions. Served with iron-skillet potatoes and grilled asparagus 21.

Roasted Chicken "Scarborough Faire"

- Missouri free-range chicken breast with parsley, sage, rosemary & thyme from our garden plus garlic & lemon zest under the skin. With rice medley with rye & wheat berries, roasted Brussels sprouts 21.

Shrimp Creole

- Peeled, wild caught Gulf shrimp simmered in spicy Creole tomato sauce. Served with rice 17.

Autumn Chicken Pot Pie

- Local raised free-range chicken, butternut squash, baby green beans, carrot, celery, onion & fresh sage in rich chicken sauce 14.

Red Beans and Rice

- spicy dark red kidney beans slow cooked with ham shanks; with andouille sausage 13.

One check per table Please.
Parties of 6 or more will have 17% gratuity added

Entrees

All entrees served with your choice of two (2) of the following: mixed green salad, cole slaw, potato salad, mashed potatoes & gravy, baby Yukon gold potatoes, fresh-cut french fries, rice, red beans, country-style green beans, fried okra, roasted autumn squash, braised mustard greens, glazed baby carrots.

Bronzed Double Pork Chop

- double-cut pork rib chop coated in a spicy blend of peppers & herbs seared to a bronze color; topped with brown garlic butter 16.

Beer-battered Jumbo Shrimp

- wild-caught Gulf shrimp; with sweet & spicy dipping sauce 18.

Glenn's Delmonico Steak

- 'USDA Certified' Angus rib eye; spice crusted & seared on the outside, then cut into steaks; your choice of grilled or blackened 28.

Blackened Redfish

- redfish filet coated in a spicy blend of peppers and herbs, charred in a white-hot iron skillet. 17.

Home on the Range Meatloaf

- Antelope, wild boar, bison 15.

Fried Mississippi Raised Catfish Filets 15.

Fried Gulf Oysters

- hand breaded in seasoned cornmeal; with creole tartar sauce
small (6-9) 14. large (9-12) 18.

Chicken Fried Steak

- tenderized flat-iron steak, breaded and deep fried; topped with cream gravy 14.

Sandwiches

☞ All sandwiches served with your choice of fresh cut french fries, cole slaw or potato salad ☞

Oyster or Catfish Po'boy

- fried oysters or catfish on a french loaf; dressed with lettuce, tomato, red onion and creole tartar sauce catfish 9.50 oyster 11.

Grilled Pesto Chicken Sandwich

- grilled pesto-coated chicken breast topped with roasted sweet peppers and Fontina cheese on Ciabatta 10

Smoked Salmon Reuben

- griddled sandwich of smoked salmon, Jarlsburg cheese and fresh sauerkraut tossed with caper-horseradish dressing on rye 11

Glenn's Deluxe Burger

- char-grilled 'USDA Certified' Angus hand-formed burger topped with colby/jack cheese, avocado, tomato, sprouts and mayonnaise 9.50

One check per table Please.
Parties of 6 or more will have 17% gratuity added.

SAMPLE DESSERT MENU

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| PEACH QUEEN CAKE | 6. |
| • WITH DULCE DE LECHE BUTTERCREAM | |
| BREAD PUDDING | 5. |
| • WITH WHISKEY SAUCE & CHANTILLY CREAM | |
| KEY LIME PIE | 6. |
| • WITH CHANTILLY CREAM | |
| GOLD BRICK SUNDAE | 10. |
| • BROWNIE TOPPED WITH DOUBLE BEAN VANILLA ICE CREAM,
STRAWBERRIES AND BANANA TOPPED WITH NEW ORLEANS GOLD
BRICK TOPPING AND WHIPPED CREAM. | |
| CRÈME BRULEE | 5. |
| CHEESECAKE | 6. |
| • WITH FRESH BERRIES | |
| BOCA NEGRA | 6. |
| • DENSE & RICH CHOCOLATE FLOURLESS CAKE, WITH WHITE
CHOCOLATE-BOURBON CRÈME. | |
| BROWN COW | 5. |
| • VANILLA BEAN ICE CREAM AND
BARQ'S ROOT BEER | |

ALL DESSERTS PREPARED IN-HOUSE

WHOLE CAKES, PIES, ETC. AVAILABLE TO GO WITH 48HR. PRE-ORDER