

SMALL PLATES & SALADS

Charcuterie For Two

Variety of Imported and Domestic Meat, Cheese, Crackers, Toast, Condiments ■ 18

Heirloom Tomato Tasting

Extra Virgin Olive Oil, Fleur de Sel, Cracked Peppercorn ■ 7

BLT Salad

Smoked Bacon, Heirloom Tomatoes, Spinach, Grilled Focaccia, Basil Dressing ■ 8

Sweet Corn Risotto

Grilled Market Vegetables, Herbs, Parmesan ■ 8

Fried Goat Cheese

Pickled Beets, Cucumber, Red Onion, Dill Salad, Citrus Crema ■ 10

Shrimp Cocktail

Colossal Shrimp, Cocktail Sauce, Whole Grain Mustard Aioli, Lemon ■ 16

GRILL SELECTIONS (Served with Two Grill Sides)

Filet Mignon

Brandy Peppercorn Demi-Glace ■ 35

Farm Raised Salmon

Lemon Thyme Beurre Blanc ■ 24

Airline Chicken Breast

Herb Chicken Jus ■ 20

GRILL SIDES

Loaded Baked Potato ■ *Whipped Gold Potatoes* ■ *Thyme Roasted Potato Medley*
Grilled Summer Squash ■ *Market Green Beans* ■ *Shitake Mushrooms*
Cole Slaw ■ *House Salad* ■ *Caesar Salad* Additional Sides ■ 6

SEASONAL SELECTIONS

Hand-Cut New York Strip “Manhattan-Style”

Roasted Potato Medley, Yellow Squash Sauté, Shitake Mushroom Demi Glace ■ 29

Seared Sea Scallops

Sweet Corn Succotash, New Potatoes, Shitake Mushrooms, Collard Greens
Pancetta, Creamed Sweet Corn ■ 22

Trout

White Corn Grits, Market Green Beans, Grilled Okra, Stewed Tomatoes ■ 22

Seafood Pasta

Colossal Shrimp, Sea Scallops, Spinach, Caper, Lemon, Olive, Yellow Tomato Sauce ■ 28

CAPE GIRARDEAU COUNTRY CLUB

James Cain - Executive Chef

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Wine List

WHITE

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 ▪ Santa Rosa, California ▪ 30

Aromas of vanilla, honey. Favors of pineapple, mango, papaya. Butter, toasted oak finish

Joseph Drouhin Macon-Villages ▪ Burgundy, Beaune, France ▪ 28

Chardonnay with floral and fruity nose. Citrus, pineapple, mineral palate. Light oak

Kim Crawford Sauvignon Blanc ▪ Marlborough, New Zealand ▪ 30

Lime, peach, berry, bell pepper, dried herb nose. Creamy texture. Lively acidity. Juicy lime finish

RED

Martin Ray 2017 Cabernet Sauvignon ▪ Napa, California ▪ 37

Scent of chocolate, cherry, cassis. Flavors of blueberry, allspice, green peppercorn. Smooth tannins

Tom Gore Vineyards Cabernet Sauvignon ▪ Paso Robles, California ▪ 28

Aromas of cherry, currant, leather, tobacco leaf, dark chocolate, mocha. Fruity. Supple tannins

Meiomi Pinot Noir ▪ Coastal California ▪ 35

Berry nose. Cherry, berry and sweet spice flavors. Light tannins

Il Bastardo Sangiovese ▪ Rufina, Tuscany, Italy ▪ 30

Blackberry, cherry aromas and flavors. Medium bodied. Good tannins and fruity finish

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
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

Seltzer

Bud Light Lemon Lime

Bud Light Strawberry

White Claw Black Cherry

San Pellegrino Sparkling Water (500 ml)