

ARAKA

First Course

Butternut Squash and Apple Soup, pepitas, crème fraiche

Or

Baby Greens, candied pecans, gorgonzola, pears

Main Course

North Atlantic Cod, mussels, shrimp, potatoes, spicy tomato broth

Or

Amish Chicken Breast, gnocchi with toasted garlic and guanciale, tomatoes, basil and
Tuscan kale

Dessert

Hazelnut Chocolate Bars

Or

Gelato or Sorbet

Bailey's Chocolate Bar

(Select one from each of the three courses)

First Course

Butternut Squash and Apple Soup, pepitas, crème fraiche

Baby Greens, candied pecans, gorgonzola, pears

Second Course

North Atlantic Cod, mussels, shrimp, potatoes, spicy tomato broth

Amish Chicken Breast, gnocchi with toasted garlic and guanciale, tomatoes, basil and
Tuscan kale

Third Course

Hazelnut Chocolate Bars

Gelato or Sorbet

Dierdorf and Harts Steakhouse

(Select one from each of the three courses)

(This menu is not valid with any other promotional discounts)

First Course

6-Snails finished under the broiler in our house-made garlic-parsley butter.

House Salad

Iceberg & romaine lettuces tossed with shredded Parmesan cheese, sliced button mushrooms,

& house made croutons with our tart Dijon vinaigrette dressing.

Caesar Salad

Romaine lettuce tossed with shredded Parmesan cheese, house-made croutons with our

anchovy-based creamy Mayfair styled Caesar dressing.

Bowl of Soup

A bowl of our Chef made soup of the day.

Second Course

(All served with side item of choice.)

6-oz. Tenderloin Filet

Succulent & delicate. The most tender cut of beef enjoyed by those who prefer tenderness over flavor.

9-oz. New York Strip

Often referred to as a New York or Kansas City Strip; this steak which is regarded as the steak connoisseur's cut has tremendous flavor and taste.

8-oz. Marinated Chicken Breast

An 8-oz. boneless & skinless marinated chicken breast broiled and topped with our house-made scallion-herb butter.

10-oz. Atlantic Salmon Filet

A fresh Atlantic Salmon filet broiled to order and topped with a lemon & dill remoulade.

7-oz. Marinated Pork Tenderloin

Marinated and broiled mid-rare/medium; the tenderloin is succulent and packed with flavor from the brown sugar/sherry marinade garnished with a crispy sweet potato nest.

Third Course

Chocolate Cake

Tahitian Vanilla Bean Ice Cream

House-Made Special Dessert

Duffs

Three Course Prix- Fixe

Choose one item each from:

Small Plates/Small Salads, Dinner Entrees, and Dessert.

Eau Bistro

First Course

Pumpkin Risotto

pancetta, onion, and sage with mascarpone cream

Second Course

Boneless Braised Angus Beef Short Ribs

cabernet reduction, green beans, lardoons and brie whipped potatoes

Third Course

Grand Marnier Chocolate Decadence

grand marnier chocolate mousse with an orange crème brûlée center, covered in a chocolate ganache and garnished with a tuile and chocolate sauce

Eleven Eleven Mississippi

(Select one from each of the three courses)

First Course

Sautéed Shrimp & Crab Cake w/ thyme remoulade & pineapple chutney

Crostini Trio of Roasted pepper & provolone, tomato, basil & fresh mozzarella, wild mushroom & gorgonzola

Second Course

Bibb lettuce w/ sun dried cranberries, walnuts, strawberries & goat cheese raspberry vinaigrette

Butternut Squash Soup

Third Course

Sautéed Grouper Fillet w/ roasted new potatoes, sautéed julienne vegetables & sweet pea beurre blanc

Tuscan Braised Lamb Ragu Pappardelle Pasta w/ shaved Parmigiano reggiano

Stuffed Chicken Breast w/ coppa, basil, fontina cheese scallion risotto, sautéed
broccoli & brown butter caper sauce

Harvest

First Course

a choice of:

Bacon Wrapped Country Pork Pate
Housemade Pickles, Mustard, Garlic Toast

Crispy Lobster Rangoon
Savoy Cabbage Slaw, Sweet Chile Dipping Sauce

Toasted Butternut Squash and Missouri Walnut Agnolotti
Sage Brown Butter

Second Course

a choice of:

Mixed Field Greens
Balsamic Vinaigrette, Herb Cheese Toast

Steve's Caesar Salad
Garlic-Parmesan Croutons

Bibb Lettuce Wedge
Amish Blue Cheese, Spiced Pecans

Third Course

a choice of:

Missouri Angel Acres Beef Pot Roast
*Roasted Garlic Mashed Potatoes, Creamed Spinach, Grained Mustard Sauce,
Horseradish Crème Fraiche*

Farrar Out Farms Natural Chicken
Forest Mushroom Risotto, Braised Escarole, Herbed Chicken Jus

Pan Roasted Lake Superior Whitefish
Rock Shrimp Fritters, Sweet Pepper Emulsions, Sauce Gribiche

Three Cheese-Spinach Lasagna
Fire Roasted Tomato Sauce

Dessert Course

a choice of:

Warmed Brioche Bread Pudding

Bourbon-Currant Sauce, Vanilla Whipped Cream
Our Homemade Ice Cream or Sorbet
3 courses \$25 / 4 courses \$30

Lorusso's

First Course

Caesar Salad

Second Course

Chicken Pistachio

Third Course

Bread Pudding w/ Hazelnut sauce

Mike Shannon's Steaks and Seafood

Appetizers Choice of one

Sweet Potato Fries
Calamari Fritti
Toasted Ravioli

Beef Carpaccio
Maryland Crab Cake
Mike's Fabulous Onion Strings

Soups & Salads Choice of one

Chicken Noodle Soup
New England Clam Chowder
Soup Du Jour
Mixed Field Greens Salad
Mike's Specialty Salad
(Sliced Tomato, Red Onion, Fresh Couturier Cheese)

House Tossed Salad
Caesar Salad
Spinach Salad
The Wedge

Entrees Choice of one

Steaks & Chops

All of our beef is Aged and Hand Selected especially for Mike Shannon's to be cut in to our steaks just for you. Each Steak is handled minimally and aged to perfectly complement and naturally heighten the tenderness and flavor of our Midwestern beef.

Prime Rib of Beef 10 oz.
Dry Aged Strip Sirloin 8 oz.
Beef Tenderloin Medallions
Flat Iron Steak & Shrimp

Mashed Potatoes
Irish Potatoes
Potato and Heirloom Tomatoes
Sautéed Sesame Spinach

Rare: Very red with cool center Med Rare: Red with warm center

Medium: Pink Center Med Well: Slightly pink center
Well: Cooked through, no pink

Poultry, Seafood, Pasta, Vegetarian
Chicken Flamingo, Broccoli & Mushrooms Pan Seared Salmon, Snow Peas
Beer Battered Gulf Shrimp, Rice Pilaf Array of Fresh Grilled, Steamed
Vegetables
Pesto Tutto Mare Free Range Chicken, Roasted Fingerlings

When paying your DRW check consider an "Extra Helping" donation to Operation Food Search

One check will be presented per table and 20% gratuity added.

Monarch

(Select one from each of the three courses)

First Course

Fall Salad mixed salad greens, fingerling potatoes,
avocado, Dijon - sherry vinegar dressing

Roasted Butternut Squash Soup
chicken cracklins', maple powder, elderberry coulis

Second Course

Pan Roasted Monkfish - smothered greens, fregola, hamhock, herbed broth

Pot Roast of Lamb
chèvre-arugula ravioli, pine nuts, lemon zest, wilted greens

Truffle Poached Chicken
gnocchi alla romana, celery root purée, lacinato kale, crispy celery leaf salad

Third Course

Pumpkin Panna Cotta
whipped maple syrup, allspice French toast, butter pepita ice cream

Creamy Dark Chocolate mint - cocoa nib ice cream, crèmeux, gianduja, chocolate rice
crispy, persimmon jam

Onesto Pizza & Trattoria

Dinner for 2

Pick any 2 Starters

House Salad
Salami Roll
Mozzarella Impanata

Pizza Course

Pick any 14 Inch Pizza
(up to 3 toppings)

Dessert Course

Tiramisu

\$25.00

Ricardo's

First Course

Crostini with a sun-dried tomato jam
Ricardo's House Salad

Second Course

Small Ricardo's House Salad

Third Course

Italian meatloaf with herbed whipped potatoes,

Fourth Course

Mini chocolate chip cannolis

Schlafly Tap Room

All Courses will be served with a 5oz pour of beer

First Course

Small Field Greens Salad or Trout Mouse Bruschetta
Paired with Schlafly Hefeweizen Traditional Garnish
APA

Second Course

Ozark Forest Mushroom Risotto or Barleywine Braised Pot Roast Shepherds Pie
Paired with Schlafly Dry-Hopped APA

Third Course

Sticky Toffee Pudding or Chocolate Cake
Paired with Schlafly Coffee Stout

Serendipity Homemade Ice Cream

Restaurant Week Specials

Trio Mini Sundae Flight -\$4.99
Mini Hot Fudge, Strawberry, and Peppermint Sundaes

Apple Pie a la Mode -\$4.99
Fresh Baked Apple Pie with a generous scoop of Serendipity ice Cream

Egg Nog Shake -\$3.49
Serendipity's Famous Shake, make with egg nog ice cream (this flavor only)

Square One Brewery

First Course

Butternut squash soup with apples, sage and pecans

Second Course

Rosemary rubbed pork loin, potato and smoked onion gratin, grilled green bean,
chestnut pork jus

Third Course

Apple crisp made with locally grown apples

SQWIRES

(Select one from each of the three courses)

First Course

Mixed greens with basil gorgonzola vinaigrette topped with golden raisins, toasted
pinenuts and cherry tomato

Tempura calamari, green bean, zucchini & squash sticks served with sriracha aioli

Second Course

Bouillabaisse, clams, mussels & fresh fish simmered in white wine tomato broth with basmati rice

Herb roasted chicken breast served over lentil ragout topped with blackened haricot vert

Third Course

SqWires homemade bread pudding

Chocolate Ravioli with “Dipity” cappuccino chip ice cream

Sunset 44

(Select one from each of the three courses)

First Course

House Salad: Mixed greens, red onions, mushrooms, imported aged parmesan cheese and croutons, tossed in your choice of dressing

Caesar Salad: Romaine lettuce, fresh baked croutons, parmesan cheese, and our bistro Caesar dressing

Second Course

Sesame Tilapia: A mild white fish encrusted in sesame seeds, sautéed and topped with a teriyaki glaze, served with sautéed spinach and wild rice pilaf

Pork Tenderloin Chutney: Marinated and grilled pork tenderloin served with homemade cranberry, apricot, currant, and sun-dried cherry chutney, with braised red cabbage, sweet potatoes

Third Course

Crème Brûlée: Sweet custard made with Grand Marnier and orange zest with a caramelized sugar crust

Homemade Bread Pudding: Baked with apples and raisins and topped with a Kentucky bourbon hard sauce

Tenderloin Room

First Course

Choice of:

Caesar Salad

Greek Salad

Tenderloin Room's Famous Senate Bean Soup

Second Course

Choice of:

Pepperloin a la Tenderloin

Tilapia

Charbroiled Chicken Breast

Third Course

Apple Crisp with a heaping scoop of Serendipity Cinnamon Ice Cream

Three Monkeys Restaurant

(Select one from each of the three courses)

First Course

Lobster Rangoons

Jumbo Peel & Eat Shrimp

Fried Haystack Onions

Second Course

Charred Eggplant Caprese Salad

Boston Bibb Salad

Classic Caesar

Third Course

Pan Seared Trout Amandine

Double Thick Stuffed Pork Chop

Steak Au Poivre

The Scottish Arms

(Select one from each of the three courses)

First Course

House Salad

w/ locally grown greens, roasted tomato and House Balsamic Dressing

Braised Pork Belly & local beets served w/ an orange and coriander reduction

Sweet Pea and Fennel Risotto

Second Course

A Classic British Curry w/ basmati, julienned carrots, green onion & tomato

Pork Chop grilled & glazed w/ Ephemere ale, sweet potato frites & seasonal

vegetables

Vegetarian Terrine, layered vegetables wrapped in yukon potatoes and served with a honey walnut glaze and crumbled goat cheese.

Third Course

Fried Mars Bar
Trio of Creme Brulee
Poached Pear with serendipity ice cream

Trattoria Marcella

THIS SEASON TO GIVE - WE ARE GIVING MORE WITH 4-4-\$25

First Course

Chef's Choice Risotto Course

Choice of salad:

FIELD GREEN SALAD
MIXED GREENS, RED ONION, MOZZARELLA,
TOASTED PINE NUTS WITH BALSAMIC VINAIGRETTE

CAESAR

cRISP ROMAINE, GRATED ASIAGO, GARLIC
CROUTONS AND CREAMY ANCHOVY DRESSING

Second Course

Veal Spiedini
STUFFED AND ROLLED, SERVED OVER CREAMY POLENTA WITH GRILLED ASPARAGUS
AND
A ROASTED GARLIC, RED WINE GLAZE

ROMAN STYLE PORK SALTIMBOCCA
SAGE, PROSCIUTTO AND FONTINA WITH SWEET VIDALIA ONION CARBONARA AND
SAUTEED SPINACH
WILD SALMON PUTTANESCA
SERVED OVER ANGEL HAIR PASTA, WITH A SPICY TOMATO SAUCE OF
KALAMATA OLIVES, CAPERS AND ANCHOVY

Third Course

BUDINO DI PANETONNE
CHOCOLATE BREAD PUDDING WITH DRIED FRUIT, CARAMEL AND VANILLA SAUCE
LAYERED TIRAMISU

PUMPKIN CANNOLI
WITH PISTACHIO AND MILK CHOCOLATE

Vin de Set Rooftop Bar & Bistro

(Select one from each of the three courses)

First Course

Frog Leg Provencal w/ tomatoes, capers, artichoke hearts & black olives
Smoked Salmon & Caviar w/ toast points & crème fraiche
Beef Burgundy Crepe w/ bacon, mushrooms & onions

Second Course

Celery Root & Apple Bisque
Baby Spinach Salad w/ dried apricots, cranberries, strawberries, bleu cheese,
walnuts & white balsamic vinaigrette

Third Course

Game Hen Coq Au Vin w/ Yukon gold mashed potatoes & asparagus
Bistro Steak w/ bleu cheese bread pudding, garlic chips & bordelaise sauce
Shrimp & Vegetable Pappardelle Pasta w/ chive oil & lemon garlic sauce

Vitos Sicilian Pizzeria & Ristorante

(Select one from each of the three courses)

Appetizer

Calamari Fritti
Bruschetta
Toast Ravioli

First Course

Soup of the Day
Vito's Italian Salad
Caprese Salad

Second Course

Chicken Spedini
Shrimp Scampi
Sicilian Bistecca

Third Course
small scoop gelato

Wapango

Choose One item from each Category

1. One Appetizer or cup of soup or small salad
2. One Entrée or Entrée Salad or Sandwich
3. One Dessert

1) APPETIZERS

Colombian Arepas

two white corn cakes topped with your choice of shredded pork carnitas or fresh roasted chicken, black beans, queso fresco, chile-orange mojo and Mexican crema

Red Corn Chicken Taquitos

fresh roasted chicken rolled inside crispy red corn tortillas, fried crisp, chile-orange mojo, Mexican crema, and pico de gallo

Nachos de Wapango

crisp corn tortillas topped with black beans and your choice of grilled steak or chicken breast, and topped with melted cheese and pico de gallo

Quesadilla Cubana

large flour tortilla with your choice of shredded pork carnitas or fresh roasted chicken, Monterey jack cheese and chile-orange mojo sauce, grilled and drizzled with Mexican crema, served with pico de gallo

Empanadas de Queso

two handmade turnovers stuffed with a blend of three cheeses and served with fresh pineapple salsa and Mexican crema

Serapes

crispy corn tortilla rounds that you top with black beans, avocado chunks, queso fresco and fresh diced tomatoes

Yuca Fries

special seasoned salt, Argentine chimichurri and chile aioli for dipping

1) SOUPS/SALADS

Yucatan Chicken Lime Soup

Soup of the Day
Latin Caesar Salad
Chop Chop Salad

2) ENTRÉE SALADS AND SANDWICHES

Latin Caesar Salad

romaine lettuce, chile-dusted tortilla strips and cotija cheese tossed in creamy cilantro caesar dressing and topped with red onions, tomatoes and pepitas
add steak, chicken, shrimp, salmon or tuna

Chop Chop Salad

crisp greens, tomatoes, hearts of palm, avocados, celery, red onions, boiled eggs, green olives,
red and gold peppers, fresh herbs and pepitas all tossed in
passion fruit vinaigrette
add steak, chicken, shrimp, salmon or tuna

Pollo Pollo Salad

your choice of sliced grilled chicken breast or diced chile-orange breaded chicken, crisp greens, fresh pineapple salsa, tomatoes, jicama slices and chile-dusted tortilla strips tossed in passion fruit vinaigrette

Soup and Salad Combo

a cup of your choice of soup and your choice of a Latin Caesar
or a Chop Chop salad

***Sandwiches are served on fresh baked loaves of bread and are served
with fries and South American slaw***

El Cubano

roasted sliced pork loin, pork carnitas, smoked ham, pickles,
dijon-mayo and Swiss cheese, grilled crisp

Jerk Chicken

specially seasoned fresh chicken breast grilled and topped with wild greens,
chile aioli, pickled onions and tomatoes

Bongo Burger

certified angus ground beef grilled, topped with pepper-jack cheese,
lettuce, onions and tomatoes

Spicy Tuna Sandwich

blackened ahi tuna, grilled and served medium rare and topped with wild greens,
chile aioli, pickled onions and tomatoes

2) ENTREES

Yucatan Chicken Tacos

achiote-marinated chicken skewers, grilled onions, spicy peanut sauce, golden rice and warm flour tortillas

Cayo Chicken

specially seasoned fresh chicken breast grilled and served over pearl pasta tossed with spicy cream sauce and vegetables, topped with fresh pineapple salsa and fried onion straws

Red Corn Chicken Enchiladas

roasted chicken and jack cheese rolled inside two red corn tortillas, topped with spicy cream sauce, chile-orange mojo and Mexican crema, served with golden rice and South American slaw

Chicken Adobo

one-half oven-roasted achiote-rubbed chicken served with yuca mashed potatoes, pico de gallo, sweet maduros and warm flour tortillas

Tacos de la Calle

tacos from the street - your choice of fresh roasted chicken, grilled steak, shredded pork carnitas or pan-seared tilapia on a warm flour tortilla, served with a variety of sauces and toppings on the side to dress them the way you want, with golden rice and black beans - **choose any three tacos**

Black Beans, Cheese and Spinach Enchiladas

black beans, sautéed fresh spinach and jack cheese rolled in two hand made spinach crepes, topped with spicy cream sauce, served with Peruvian quinoa pilaf and South American slaw

Empanadas de Pollo, Queso, y Puerco

three handmade turnovers, one stuffed with roasted chicken, one with three cheeses and one with pork carnitas, served with Mexican crema, golden rice and sweet maduros

Moqueca

Brazilian mixed seafood stew of shrimp, fresh fish, scallops, mussels and calamari simmered in rich coconut milk, bell peppers, onions and tomatoes, served over golden rice

Blackened Ahi Tuna

lightly blackened medium-rare tuna steak served on a bed of field greens, grilled fresh vegetables, drizzled with annatto oil

Grilled Salmon

Atlantic salmon grilled and topped with a sweet and tart tamarind glaze, served with Peruvian quinoa and calabacitas

Crab and Spinach Enchiladas

crabmeat and fresh spinach rolled inside two hand made spinach crepes and topped with spicy cream sauce, served with golden rice and South American slaw

Fajitas

your choice of either marinated steak or fresh chicken breast grilled, sliced and served on a bed of sautéed red and yellow bell peppers and white onions. Served with golden rice, pico de gallo, sweet maduros and warm flour tortillas

Notice: Consuming raw or undercooked meats, eggs and seafood could cause serious illnesses in some persons

3) DESSERTS

Cuatro Leches Cake or Chocolate Enchilada

Wild Horse Grill

First Course

Choice of any soup or side Salad

Second Course

Choice of one

Butternut Squash Ravioli & Lobster

Sweet roasted butternut squash ravioli in a racatta brown sugar nutmeg sauce topped with fresh Maine lobster claw meat.

Prosciutto Stuffed Pork Chop

14 oz. double bone chop with a prosciutto, spinach and Asiago stuffing, topped with a Bing cherry brandy glaze.

Served with a smoked Cheddar and bacon potato pancake.

Third Course
Dessert of Choice