



Appetizers

Maryland Crab Cakes	9.95
Served with pommes frites and smoky tomato aioli.	
State Fair Onion Rings	7.95
Hand breaded colossal onion rings served with Honey mustard and bourbon BBQ sauce.	
"Hat Trick" Wings	9.95
Trio of our Jamaican jerk wings, Pan-Asian, and Traditional Buffalo wings.	
Spicy Chicken Wings	8.95
Spicy wings served with blue cheese and celery sticks.	
Smoked Tomato Chipotle Hummus	6.95
Creamy, spiced hummus topped with fresh tomato and chile oil. Served with warm pita bread.	
Baked Goat Cheese	8.95
Herb-crusted goat cheese baked spiced tomato sauce with warm pita bread.	
Roasted Artichoke and Spinach Dip	8.95
Baked golden brown and served with tortilla chips.	
Soft Pretzels w/ Guinness Cheddar Dip ... 7.95	
Warm garlic-butter, salted pretzels served with our signature Guinness stout and cheddar dip.	
Toasted Ravioli	7.95
A St. Louis' favorite! Served with marinara sauce and parmesan.	
Crispy Fried Zucchini	7.95
Zucchini sticks battered and fried served with marinara.	
Flash Fried Mozzarella	7.95
Hand-breaded mozzarella cheese served with warm marinara and grated parmesan cheese.	

Soups and Salads

French Onion	3.95
Tomato Fennel Bisque	3.95
Senate Bean Soup	2.95
Ranch House	5.95
Crisp Romaine lettuce tossed in choice of dressing and topped with chopped egg, diced tomatoes, cheddar cheese, and croutons and Applewood-smoked bacon crumbles.	
Make it an entrée salad with grilled chicken breast \$8.95.	
Smoked Salmon and Spinach	11.95
House smoked Pacific salmon with fresh baby spinach, chopped egg, diced tomato, red onion and capers tossed in goat cheese vinaigrette.	
Southwestern Chicken Salad	10.95
Spring greens tossed with roasted corn, black beans, diced tomato, and sweet onion topped with shredded cheddar cheese and tortilla strips in a creamy chipotle dressing.	
Buffalo Chicken Salad	10.95
Field greens and Romaine mix with celery, cucumber, diced tomato and croutons tossed in creamy Bleu cheese dressing and topped with crispy buffalo chicken breast.	
Get Fit Salad	9.95
Baby spinach, diced tomato, toasted almonds, garbanzo beans and sundried cherries tossed in pomegranate citrus vinaigrette.	
Traditional Caesar Salad	4.95
Romaine lettuce tossed in our tangy Caesar dressing, topped with croutons and shaved parmesan.	
Make it an entrée salad with grilled chicken breast \$8.95.	
Barrister's Chopped Wedge Salad	8.95
Spring mix and Romaine tossed with hickory bacon bits, blue cheese crumbles, diced tomato, avocado and toasted pumpkin seeds in "Green Goddess" dressing.	

Signature Burgers and Sandwiches

Served with your choice of salt and vinegar chips, house made fries, cous cous, cabbage slaw <u>OR</u> cucumber salad.	
Original Barrister's Burger	8.50
All-beef patty topped with Wisconsin sharp cheddar and caramelized onions.	
Cowboy Burger	8.95
Basted with Bourbon BBQ sauce, pepper jack cheese and a fried onion rings.	
Black and Blue Burger	8.50
Seasoned with Cajun blackening spice and blue cheese crumbles.	
Benedict Burger	8.95
Topped with ham and a fried egg, served on an English muffin with hollandaise on the side.	
Ultimate Veggie Burger	8.95
St. Louis'—own "Match" meatless burger patty topped with tomato, hummus, avocado, alfalfa sprouts and shaved cucumber on a toasted smoked whole-grain roll.	
Patty Melt	7.95
8 oz. all-beef patty topped with melted Swiss, caramelized onions and roasted garlic mayo between two slices of grilled Texas toast.	
Griddle Burger	5.95
4 oz burger seasoned and seared and topped with American cheese. Make it a double! Add \$1.00.	
Crab Burger	9.95
Crab patty, griddled and topped with chile lime mayo.	
Southwest Turkey Burger	8.95
Seasoned turkey patty topped with sliced avocado, melted Pepper Jack cheese and smoked tomato aioli served on a Whole-wheat roll.	
Jalapeno Burger	8.50
Melted pepper jack cheese, sliced jalapenos and salsa.	
*Substitute a turkey patty or vegetable patty for \$1.00.	
Brie L. T.	9.95
Grilled five grain bread with melted brie, lettuce, tomato, bacon and a sweet grain mustard.	
Oven Roasted Turkey Club Croissant	9.95
Shaved turkey layered with Swiss cheese, bacon, avocado, lettuce and tomato with smoky chipotle aioli.	
Buffalo Chicken Sandwich	8.95
Fried chicken breast with wing sauce and Blue cheese dressing.	
Classic Rueben	8.95
Steamed corned beef and sauerkraut with Swiss cheese and 1000 island dressing on grilled rye.	
Monte Cristo	8.95
Shaved turkey breast and ham with cheddar cheese and maple honey spread grilled on battered white bread.	
Grilled Chicken Sandwich	8.95
Topped with Swiss and honey mustard on a toasted pub roll.	
CT's Veggie Club	7.95
Portobello, sprouts, cucumber, avocado, tomato, field greens and hummus on wheat.	
Grilled Chicken Breast Club	9.95
Topped with pepper jack cheese, hickory bacon, avocado and smoked tomato aioli on a whole grain roll.	
Blackened Tilapia Sandwich	8.95
Blackened tilapia fillet with remoulade on a toasted baguette.	
Beef Tenderloin	10.95
With caramelized onions and horseradish sauce on a toasted roll.	

Fresh Seafood Specialties

Fish & Chips	11.95
Flaky whitefish battered and fried crisp. Served with homemade fries, and tartar sauce.	
Cedar Plank Roasted Salmon	14.95
Served with smoked tomato aioli, fresh spinach and whipped potatoes.	
Blackened Tilapia Fillet	13.95
Served with remoulade, grilled vegetables and garlic mashed potatoes.	
Fish Tacos	11.95
Seasoned and seared tilapia with fresh pico de gallo, chipotle cream and salsa in warm tortillas served with black bean rice.	
Cajun Shrimp Pasta	13.95
Andouille sausage and spiced jumbo shrimp with peppers, onions in a roasted red pepper cream sauce.	

House Specialties

Chicken Parmesan	12.95
Hand-breaded chicken breast topped with marinara and melted mozzarella cheese served on a bed of garlic buttered linguini.	
Shepherd's Pie	11.95
Tender beef cooked with wild mushrooms in a rich cabernet gravy, topped with mashed potatoes and cheddar cheese.	
Beef Tenderloin Medallions	18.95
Two tender medallions of beef grilled and topped with wild mushroom cabernet sauce. Served with roasted garlic whipped potatoes and wilted spinach.	
Wild Mushroom Linguini	11.95
Roasted tomatoes, asparagus and spinach tossed in a light chardonnay herb broth, drizzled with truffle oil and parmesan cheese.	
Grilled Jamaican Chicken Kabob	13.95
Seasoned with Jerk spices, basted with dark rum-glaze and served with black bean rice.	

Desserts

Snicker Pie	5.95
Key Lime Pie	5.95
Oreo Mousse Cake	5.95
Vanilla Cheesecake	5.95