

PANORAMA

SAINT LOUIS ART MUSEUM

SEASONAL, LOCAL INGREDIENTS

FRENCH-ITALIAN INFLUENCED

ST. LOUIS HOSPITALITY

DRINKS & COCKTAILS 7

BLUEBERRY RUM SMASH

blueberries, lemon juice, rum, ginger ale

PIMM'S CUP

Pimm's No. 1 Cup, lemonade, lemon, cucumber

TRADITIONAL BLOODY MARY

house-made bloody Mary, Tomolives

NEGRONI

Campari, gin, sweet vermouth

SLAM

blood orange juice, sparkling wine

Executive Chef & General Manager—

Ivy Magruder

Spring Menu—Lunch 2019

Our Local Partners:

Bob's Seafood, Companion Bakery, Double Star Farms, Fox River Dairy, Kaldi's Coffee, Living Waters, Ozark Forest Mushrooms, Raincrow Ranch, Serendipity, Wenneman's

APPETIZERS

SOUP OF THE DAY 6

CLASSIC FRENCH ONION SOUP 7

brioche, gruyere

TUSCAN BEAN -LEMON 6 V G

crispy kale

STRAWBERRY-JALAPENO BRIE 9 V

rose reduction, grilled baquette

LOCAL CHARCUTERIE PLATE 14

olive spread, pepperoncini, grilled bread

CRAB-SPINACH-ARTICOKE TOAST 14

Alfredo, grilled baquette, pea tendril salad

HEN OF THE WOODS MUSHROOM-RISOTTO 10

snap peas, shaved Parmesan

REGIONAL ARTISAN CHEESES 12 V

fig jam, tomato chutney, crusty bread

SALADS

CAESAR SALAD 9

romaine hearts, herb brioche croutons, shaved Parmesan

add chicken 4

add shrimp 6

PANORAMA WEDGE 10

iceberg, bacon, blue cheese, avocado, egg, red onion, green garlic dressing

ARGULA SALAD 12

crispy calamari, red onion, tomato, pickled artichoke, Maryland ranch dressing

GRILLED CHICKEN WALDORF 13 G

herb-marinated chicken, tender butter bibb lettuce, grapes, apples, sweet candied walnuts

DAILY 3 COURSE PRIX FIXE MEAL 25

ask your server for details; cannot split or share

V-vegetarian G-made without gluten-containing ingredients

ENTREES

PAN SEARED SCALLOPS 19 G

cranberry bean, roasted red-pepper pomodoro, basil

BONE-IN CHICKEN BREAST 15 G

purple potato medallions, broccolini, slow-roasted tomato and swiss chard

SPRING VEGETABLE RIGATONI 14 V

broccoli pesto, manchego cheese

SEASONAL QUICHE 14

fresh local ingredients; ask your server for details

GRILLED EGGPLANT NAPOLEON 14 V G

Ozark Forest Mushrooms, roasted red peppers, goat cheese, basil-mint oil

SPRING ZUCCHINI, KALE & MUSHROOM 14 V

creamy goat-cheese polenta, romesco sauce

PARMESEAN ENCRUSTED BEEF TENDERLOIN 18 G

grilled red potatoes, haricot verts, spring-garlic butter

SANDWICHES

sandwiches include choice of chips, caramelized cauliflower with toasted almond and honey drizzle, Brussels sprouts, or snap peas

GRILLED PIMENTO CHEESE 12 V

Ozark Forest Mushrooms, spinach, tomato soup dipping sauce

HERB PORKLOIN MELT 14

whiskey braised onions, smoked gouda, arugula, Dijonnaise

VEGETARIAN BURGER 12 V G

White-wine braised peppers-onions, vegan herb mayonnaise

RAINCROW RANCH BURGER 14

house bacon, sunny side up egg, herb aioli, Marcoot Tippy Cheddar cheese brioche roll

PANORAMA SHRIMP ROLL 14

shrimp salad, bib lettuce, tomato

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.