



# SEASONAL

## FEATURES

In our scratch kitchen, we're always imagining new possibilities and creating inventive dishes. What we come up with may surprise you, but don't be surprised if you find your new favorite.

### APPETIZERS

**FANCY FRIED CHEESE<sup>v</sup>** gooey mozzarella and provolone, panko breaded and fried, tomato Rosa sauce & chive pesto for dipping \$11.99

### ENTRÉES

**THE BLT BURGER\*** melted bistro cheese (a blend of shredded cheddar, provolone & chopped bacon), sliced avocado, more bacon, shredded iceberg, tomato, dijonaise, garnished with housemade pickled veg \$14.99

**BLACKENED MAHI-MAHI** pan crusted in Cajun spices, fire roasted red pepper sauce, black beans & rice, avocado crema, pico de gallo \$18.99

**IT'S BACK! CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, fontina, provolone and Parmesan cheeses over fettuccine \$17.99

### DESSERT

**SALTED CARAMEL GOOEY BUTTER CAKE<sup>v</sup>** St. Louis' signature dessert, Houlihan's style – finished with salted caramel sauce, powdered sugar and vanilla ice cream \$7.99

### DRINKS

**FLAMING FRUIT SMASH** Fireball Whiskey infused with strawberries and blackberries, housemade sour, ginger beer \$10.00

**SPICY BLACKBERRY MARGARITA** Espolòn Blanco Tequila infused with sliced jalapeños, St-Germain Elderflower Liqueur, simple syrup, blackberry purée \$11.00

**WINTER IS COMING** ...and you can taste it in this fall-inspired margarita. 818 Blanco Tequila shaken with apple and lemon juices, cinnamon simple syrup \$12.00

*Available for limited time only. While supplies last.*

<sup>v</sup> Meatless items.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.