

Specialty Appetizers

- Bayou Shrimp** 9.99 *Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.*
- Baked Spinach & Artichoke Dip** 8.49 *Hot from the oven with your choice of warm flatbread or tortilla chips.*
- Griddled Crab & Crawfish Cakes** 9.99 *Served over roasted corn salad and topped with rémoulade sauce and fresh cilantro.*
- Hummus & Flatbread** 7.99 *House made hummus and tapenade served with feta crumbles and warm flatbread.*
- Bruschetta** 7.79 *Thickly sliced french bread topped with olive oil, artichoke hearts, sundried tomatoes, kalamata olives, garlic, feta and asiago.*

Classic Pub Appetizers

- Nachos** 9.99 *Tri-colored tortilla chips topped with cheddar and provol cheese, blackened chicken, black beans, sour cream, guacamole, house made salsa and scallions. **Substitute steak** 11.99*
- Hot Wings** 8.99 *Tossed in our famous Louisiana hot sauce.*
- Homemade Potato Chips** 3.79 *Sprinkled with parmesan.*
- Potato Skins** small 5.99 large 9.99 *Loaded with cheddar, provol, bacon and scallions. Served with sour cream dip.*
- Chicken Fingers** 8.49 *Served with choice of bleu cheese, ranch, honey mustard, wing sauce or barbecue sauce.*

Quesadillas

Topped with guacamole, lime sour cream and house made salsa.

- Smoked Chicken** 9.49 *With red and green bell peppers, red onions, scallions, cheddar and provol.*
- Five Cheese & Chorizo** 9.49 *Spicy chorizo, fresh tomatoes, mozzarella, provol, romano, asiago and smoked gouda.*
- Smoked Pulled Pork** 9.49 *Spice rubbed, smoked and pulled pork with caramelized red onions, cheddar and provol.*

Soups

With any Soup: Small House Salad 3.79 Small Caesar Salad 3.79

- Creole Gumbo** cup 4.79 bowl 6.99 *From scratch and loaded with Andouille smoked sausage, chicken, okra and rice.*
- Three Bean Chicken Chili** cup 3.99 bowl 5.99 *With great northern white, red kidney and black turtle beans.*
- Muggs' Soup Pot** cup 3.79 bowl 5.79 *Prepared fresh daily.*

Salads

Top Your Salad with

Grilled & Chilled Chicken 2.99 Fried Chicken Tenders 2.99 Smoked & Chilled Salmon 4.99

- Muggs' House Salad** small 4.79 large 7.99 *Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provol and homemade croutons.*
- Caesar Salad** small 4.79 large 7.99 *Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.*
- Cobb Salad** small 8.49 large 12.79 *Romaine, iceberg and field greens with crisp bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, sprouts and croutons.*
- Greek Salad** small 7.29 large 10.79 *Romaine, iceberg and field greens tossed with feta, parmesan, artichokes hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers and our herb vinaigrette.*
- Smoked Salmon, Spinach & Field Greens** 12.49 *With bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow bell peppers and our strawberry vinaigrette.*
- Chicken Walnut Salad** 10.29 *Creamy chicken salad with walnuts and pineapples over a bed of greens, tomatoes, eggs, sprouts and avocados.*
- Fajita Salad** 10.99 *A tortilla bowl stuffed with lettuce, cheddar, provol, tomatoes, guacamole, and sour cream. Topped with spicy sautéed chicken, bell peppers and red onions. Fresh salsa and ranch dressing on the side. **Substitute steak** 12.49*
- Grilled Steak Salad*** 12.49 *Choice sirloin, hot from the grill, sliced and served with a wedge of Danish bleu cheese over field greens tossed with caramelized red onions, al dente green beans and grilled tomatoes. Drizzled with balsamic syrup and topped with matchstick sweet potatoes.*

Dressings

*House Creamy Garlic - Herb Vinaigrette - Balsamic Vinaigrette - Strawberry Vinaigrette
Caesar - Bleu Cheese (add .50) - Ranch - Non Fat Ranch - Honey Dijon*



Fountain Soda	2.29	Aromatic and Herbal Hot Teas	2.49	Fitz's Root Beer	2.99
Iced Tea and Coffee	2.29	San Pellegrino Sparkling Water	2.99	Milk and Juice	2.99
Lemonade	2.29	Panna Spring Water 16.5 oz	3.99	Hot Chocolate	2.99

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

House Specialties*

Bayou Shrimp small 9.99 large 17.99 Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.

Fresh Walnut Encrusted Salmon lunch 13.99 dinner 18.99 Topped with matchstick sweet potatoes and cranberry-red wine reduction. Served with roasted new potatoes and fresh vegetables.

Fresh Roasted Mahi Mahi lunch 14.99 dinner 19.99 Basted with sundried tomato pesto, topped with balsamic reduction and served with roasted new potatoes and fresh vegetables.

Meatloaf lunch 10.49 dinner 14.49 Housemade and served over smashed yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables.

Grilled Pork Rib Chops lunch 12.99 dinner 16.99 Grilled pork rib chops topped with sweet onion marmalade cream sauce. Served with smashed yukon gold potatoes and fresh vegetables

Grilled Beef Tenderloin 25.99 Grilled eight ounce tenderloin filet, topped with brandy wild mushroom sauce. Served with our smashed yukon gold potatoes and fresh vegetables.

Bourbon Pepper Steak 20.99 Pepper seared top sirloin topped with sweet onion bourbon sauce and fresh buttermilk onion strings. Served with smashed yukon gold potatoes and fresh vegetables.

Pan Roasted Tuscan Chicken 14.99 Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic, and mushrooms. Served over smashed garlic yukon gold potatoes.

Wild Mushroom & Shrimp Risotto small 10.49 large 15.49 Steaming al dente arborio rice risotto with shiitake, portabella and brown mushrooms, large shrimp, spinach, sundried tomatoes and asiago.

Grilled Chicken Risotto small 9.79 large 14.29 Steaming al dente arborio rice risotto with grilled chicken, sundried tomatoes, asparagus, mushrooms, scallions, asiago and fresh basil.

Fajitas 14.49 Steak or chicken with red onions and bell peppers served sizzling on a cast iron skillet. Served with warm flour tortillas, guacamole, sour cream, salsa, lettuce, cheddar and provol.

Pasta

Bowtie Tequila Chicken small 10.29 large 14.99 Grilled chicken, scallions, roasted corn, red and yellow bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.

Linguine Tutto Mare small 10.49 large 15.49 Fresh salmon, shrimp, crawfish tails, clams and mussels sautéed with garlic, mushrooms and scallions. Tossed with linguine in a light tomato seafood broth.
With sundried tomato pesto cream sauce small 10.99 large 16.29

Fresh Vegetable Penne small 8.79 large 12.99 Sautéed squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce. **With grilled chicken** small 10.29 large 14.99

Vegetable Pad Thai small 8.79 large 12.99 A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. Topped with bean sprouts, fresh lime and cilantro. **With grilled chicken** small 10.29 large 14.99 **With shrimp** small 10.49 large 15.49

Cajun Pasta small 10.49 large 15.49 Andouille smoked sausage, shrimp, and chicken sautéed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our Cajun roasted tomato cream sauce.

With any House Specialty or Pasta

Small House Salad 3.79 Small Caesar Salad 3.79 Cup of Soup 3.29 Cup of Three Bean Chili 3.49 Cup of Gumbo 4.29

Gourmet Pizza Specialties

Prepared with fresh hand tossed dough.

Five Cheese 10.99 Olive oil, fresh tomatoes, basil, mozzarella, provol, romano, asiago and smoked gouda.

Caramelized Onion, Bacon & Goat Cheese 10.99 Olive oil, caramelized red onions, bacon, goat cheese, mozzarella and provol. Drizzled with balsamic syrup.

Salsiccia & Peppers 10.99 Traditional sauce with sliced Italian sausage, roasted red and yellow peppers, caramelized red onions, mozzarella, provol and fresh oregano.

Wild Mushroom 10.99 Fresh mushroom pesto topped with roasted portabella, shiitake and brown mushrooms, caramelized red onions, mozzarella, provol and goat cheese.

Barbecued Chicken 10.99 House barbecue sauce topped with grilled chicken, red onions, fresh oregano, mozzarella and provol.

Blackened Chicken 10.99 Spicy Creole tomato mustard sauce with Andouille smoked sausage, blackened chicken, fresh oregano, mozzarella and provol

Gourmet Pizza

10.99

Traditional sauce and our hand tossed dough with mozzarella, provol, romano and fresh oregano.

Topped with two ingredients of your choice.

Italian Salsiccia - Andouille Smoked Sausage - Sundried Tomato - Grilled Chicken - Ham

Fresh Tomato - Artichoke Hearts - Black Olive - Anchovy - Hamburger - Pepperoni

Bell Pepper - Mushroom - Red Onion - Bacon - Jalapeno - Broccoli - Pineapple

Plain Cheese 9.49

Extra Toppings 1.99

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Burgers & Sandwiches*

*All served with one of the following: **Homemade Fries Coleslaw Homemade Chips***

Burger 7.99 *One half pound of lean USDA choice ground beef, charbroiled to your liking and served on a kaiser.*

Cheeseburger 8.99 *Our Burger with choice of cheddar, swiss, provel or pepperjack cheese.*

St. Louis Bleus Burger 9.49 *Our Burger with fresh bleu cheese crumbles and crisp applewood smoked bacon.*

Turkey Burger 8.49 *Prepared in house, grilled and served on a kaiser.*

Barbecued Turkey Burger 9.49 *Our Turkey Burger topped with pepperjack cheese, grilled onions and barbecue sauce.*

Burger Toppings each .99

Crisp Applewood Smoked Bacon Sautéed Mushrooms & Onions Cheddar Swiss Provel Pepperjack

Barbecued Pulled Pork 8.99 *Spice rubbed pork roast smoked in house, hand pulled and finished with a light basting of barbecue sauce. Topped with cheddar, grilled onions and served on a kaiser.*

Grilled Chicken Club 9.49 *Grilled chicken breast on a kaiser with Havarti cheese, crisp applewood smoked bacon and tomato garlic aioli .*

Cajun Chicken Grille 9.49 *Blackened chicken breast topped with provel and grilled bell peppers and onions. Served on a kaiser with a side of Creole mayonnaise.*

Buffalo Chicken Melt 9.49 *Breaded chicken tenders tossed in our Louisiana hot sauce and topped with provel cheese and sautéed red onions. Served on a kaiser.*

Chicken Walnut Croissant 9.49 *A flaky croissant stuffed with our creamy chicken walnut salad.*

Hand Carved Turkey Club 9.49 *House hardwood smoked turkey breast with crisp applewood smoked bacon, swiss, lettuce and tomato on a fresh croissant with a side of mayonnaise.*

Smoked Turkey Panini 9.49 *House hardwood smoked turkey breast, smoked gouda cheese, caramelized red onions, roasted red and yellow bell peppers and tomato-garlic aioli on grilled peasant bread.*

Grilled Portabella Panini 8.99 *Grilled portabella mushroom slices, caramelized red onion, tomatoes, havarti cheese, mushroom pesto and tomato-garlic aioli on grilled peasant bread.*

Reuben 8.99 *Lean corned beef, swiss, sauerkraut and horseradish sauce on grilled marble rye.*

Tuna Melt 8.99 *Tuna salad, crisp bacon, cheddar and provel mounded between grilled sourdough.*

Roast Beef 8.99 *Thinly sliced and mounded on french bread. Served with hot au jus.
Add crisp applewood smoked bacon and swiss for 1.79*

Steak Sandwich 11.49 *One half pound of sirloin filet char broiled and served on crusty french bread.
Add grilled mushrooms & onions for .99*

Muffalato half 9.49 whole 15.99 *Homemade olive salad, salami, ham, pastrami, provel and pepperjack cheese on muffalato bread.*

Substitute your fries, chips or slaw with one of the following:

**Smashed Garlic Yukon Gold Potatoes (add .99) Small House Salad (add 2.80) Small Caesar Salad (add 2.80)
Cup of Soup (add 1.80) Cup of Three Bean Chili (add 2.00) Cup of Gumbo (add 2.80)**

Dessert

Prepared in house daily.

Chocolate Lava Cake 5.99 *Served straight from the oven and drizzled with raspberry coulis. Served a la mode.
Please order with your meal to allow for twenty minute preparation time.*

Grand Marnier Crème Brûlée 4.49 *Grand Marnier laced vanilla bean custard served chilled with a caramelized sugar crust. Topped with blackberry compote.*

Deep Dish Apple Pie 5.99 *Prepared with fresh apples, streusel topping and a scoop of vanilla ice cream.*

Snicker Pie 5.99 *Frozen favorite with vanilla ice cream, Snickers, caramel, fudge and an Oreo cookie crust.*

Tiramisu 4.99 *Cappuccino and cocoa laced sweet Mascarpone cream cheese with rum soaked lady fingers set in a chocolate cookie crust.*

Fishbowl Sundae 4.99 *Vanilla ice cream with your choice of hot fudge or fresh strawberry sauce. Topped with whipped cream and honey roasted nuts.*

Credit Cards

**Mastercard Visa American Express
Discover Diners Club**

Carry Outs

**Webster Groves 314-963-1976
Clayton 314-727-1908**

*** No personal checks.**

*** 18% gratuity added to groups of six or more.**

*** Not responsible for lost or stolen articles.**

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