

W I L D F L O W E R

SMALL PLATES

Brussels Sprouts flash fried with pancetta and soy glaze 11

Wild Things Pizza garlic oil, brie, mozzarella, spinach, mushrooms 13

Goat Buster goat cheese, vegetable crudités, crotinis 13.50

Calamari Fritti flash fried with sweet peppers, tossed with fresh lemon juice, accompanied with marinara and chipotle aioli 12

Carpaccio thinly sliced beef tenderloin, red onion, and capers with Mayfair aioli and shredded parmesan 15

Sesame Wings lightly breaded and fried, tossed in a spicy sesame sauce and served with chipotle aioli and wasabi 12

SOUPS + SALADS

Lobster Bisque cup 7 bowls 10 **Tomato Bisque & Soup Du Jour** cup 6 bowl 9

Golden Chèvre organic greens, panko breaded chèvre, walnuts, strawberries, apples, dried cranberries, strawberry poppy seed vinaigrette 14

Chop romaine, blue cheese, boiled egg, bacon, red onion, tomato, smoked tomato dressing 13.50

Caesar romaine, parmesan, garlic croutons s 7 / L 12

Mixed Green Salad with diced tomatoes, sliced red onions, shredded parmesan and red wine vinaigrette s 6 / L 11

Organic Spinach organic baby spinach, walnuts, bleu cheese, golden raisins and balsamic & Dijon vinaigrette s 8 / L 13

+ protein to any salad or pasta

Chicken (6), Beef Tenderloin (10), Salmon (8)

PASTA

Lobster Ravioli with fresh tomatoes and artichokes in a Sherry Rosa sauce 22

Capellini Bolognese housemade bolognese with meatballs 18

Pasta Pescatoré salmon, shrimp, calamari in a spicy tomato sauce with fettuccini 24

Capellini Primavera olive oil and garlic butter sauce with fresh vegetables 18

LARGE PLATES

Nightly Feature *suggested by your server*

Garlic Chicken breaded chicken stuffed with cream cheese, garlic & chive, fettuccini alfredo, seasonal vegetables 25

Chicken Mudega pan seared or breaded and pan fried, topped with mozzarella, bacon and white wine lemon butter with seasonal accompaniment 25

Pork Chop 10oz bone-in pork chop with mushroom bordelaise and seasonal accompaniment 23

Best Filet 8oz beef tenderloin, mushroom bordelaise with seasonal accompaniment 38

Bistro Burger 1/2 lb beef burger on brioche, pomme frites 15
+ Swiss, cheddar, or blue cheese 1/ fried egg 2/ bacon 2.5/ sautéed mushrooms or onions 1

Salmon specially prepared nightly by our chef with seasonal accompaniment 29.50

DESSERTS

Flourless Chocolate Torte, Caramelized Bread Pudding, NY Style Cheesecake

Every Sunday Night
Country Club Fried Chicken

We are able to split one check up to a maximum of 6 ways
20% gratuity on parties of six or more

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

L I B A T I O N S

CLASSICS

Wild Orchid Margarita tequila, raspberry liquor, lime, splash of beer

Manhattan bourbon, vermouth, bitters

French 75 gin, champagne, lemon, lemon juice

Boulevardier rye bourbon, Campari, sweet vermouth

SEASONAL COCKTAILS

Original Spots Snow Leopard Vodka , vermouth, olive juice and rosemary

Ship Wreck bourbon, dark rum, brown sugar simple, orange juice

Aunt Pepper's Mary Five Pepper Infused Smirnoff vodka, house made bloody mary mix with celery salt and black pepper rim

The Monroe rose vermouth, lemon and champagne

CC Daiquiri cantaloupe infused Captain Morgan White Rum, cinnamon simple syrup and fresh lime juice

Good Morning Night Cap Vespertino and Coffee

HAPPY HOUR

MONDAY-FRIDAY
3PM-6PM

\$6
EATS
WINE
CRAFT COCKTAILS

\$3 DOMESTIC BOTTLES & CRAFT
CANS
\$3.50 DRAUGHT BEER

PITCHER OR GLASS

The Wild Orchid

Cadillac Margarita

Original Margarita

NA BEVERAGES

Coke Products
Red Bull
Lemonade

Pineapple Juice
Cranberry Juice
Apple Juice

Grapefruit Juice
Orange Juice
San Pellegrino

* Fresh refills available for tea and coffee

MICROS & IMPORT

Stella Artois

City Wide APA

Angry Orchard

Old Bakery Seasonal

Modelo Especial

Deschutes Fresh Squeezed IPA

DRAFT BEERS

seasonal and local rotating taps

DOMESTIC BEERS

Bud Light, Budweiser, Bud Select, Michelob Ultra, Stag, PBR, Miller Lite

Host your next event with us at the
Wild Flower Loft!

*charming and unique
private venue
located above our restaurant*

314.361.8282 to speak with our
Event Specialist

ESPRESSO

Espresso, Double shot, Cappuccino, Latte

\$2 TUESDAY

Select can beer for \$2

WINE WEDNESDAY

1/2 off all bottles of wine