

# Dinner

## Salads

|  |    |
|--|----|
| <b>Caesar</b><br>crispy prosciutto / bread crumbs / shaved egg yolk<br><i>add chicken 3</i>  | 11 |
| <b>Panzanella</b><br>little gem lettuce / heirloom cherry tomatoes / shallots / grilled bread / olive oil / balsamic reduction                       | 12 |
| <b>St. Louis Chef's Salad</b><br>hearts of romaine / local salami / baby mozzarella / pepperoncini / kalamata olive / roasted red pepper / artichoke | 12 |

## Soup

|   |        |
|---|--------|
| <b>Roasted Tomato Bisque</b>  | 5 / 10 |
| <b>Bacon &amp; Mushroom</b><br>bacon / Ozark forest mushrooms / cream / gouda | 6 / 12 |

## Small Plates

|  |                                   |
|--|-----------------------------------|
| <b>Deviled Eggs</b> gf<br>smoked salmon  | 5                                 |
| <b>charcuterie board</b><br>local cured meats / cheese / nuts / pure honey comb / jam / pickled veggies        | serves two: 10<br>serves four: 14 |
| <b>Voodoo Wings</b> gf<br>spicy voodoo sauce / green onion / ranch   | 12                                |
| <b>Charred Rainbow Carrots</b> gf / v<br>rosemary / honey garlic / bourbon                                     | 8                                 |
| <b>Andouille Mac &amp; Cheese</b><br>cavatappi / andouille sausage / bacon                                     | 10                                |
| <b>Flash fried St. Louis Ribs</b> gf<br>served with tomato jalapeño jam  | 12                                |
| <b>Asparagus &amp; Pea Risotto</b> gf<br>sautéed peas / asparagus tips / parmesan                              | 10                                |
| <b>Garlic Parmesan Fries</b> gf<br>fresh herbs / garlic oil  | 8                                 |
| <b>Beets &amp; Ricotta</b> gf<br>braised beets / herbed ricotta cheese / pistachio / garlic honey / lemon zest | 10                                |

# Dinner

## Entrées

|   |    |
|---|----|
| <b>Moonrise Burger</b><br>8 ounce grass fed beef burger / cheddar / lettuce / tomato / onion / pickles / fries  | 13 |
| <b>Eclipse Burger</b><br>8 ounce grass fed beef burger / bourbon bacon jam / white cheddar / roasted garlic aioli / fried egg / fries                                     | 16 |
| <b>Steak Sandwich</b><br>8 ounce sirloin steak / provolone / peppers / onion / horsey sauce / fries   | 14 |
| <b>Turkey Melt</b><br>smoked gouda / apple wood bacon / sweet pepper aioli / caramelized onion / fries  | 12 |
| <b>Spicy Tofu with Squash Noodles gf</b><br>yellow squash & zucchini noodles / spicy tofu / red onion / cherry tomato / basil oil<br><i>substitute chicken for tofu 3</i> | 12 |
| <b>Pappardelle Carbonara</b><br>pancetta / leeks / parmesan / shaved egg yolk   | 20 |
| <b>Seared Chicken</b><br>cous cous / summer squash / roasted red pepper / pea puree / carrot puree  | 18 |
| <b>Fish &amp; Chips</b><br>haddock / Civil Life brown ale batter / peas / house tartar  | 16 |
| <b>Steak &amp; Fries</b><br>12 ounce strip steak / compound herb butter   | 24 |
| <b>Rainbow Trout gf</b><br>pave potatoes / haricots verts / toasted almond  | 26 |
| <b>Beef Medallions</b><br>asparagus / fingerling potatoes   | 22 |

Eclipse sources products from the following local farms: Raincrow ranch / Boeckman family farms / Sunfarm / Doublestar Farms

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergies or dietary restrictions  
\$3 fee for substitutions / \$5 fee to split entrées*