

Appetizers

Duck Wellington

Cherry brine and apple wood smoked duck with fresh spinach leaves and Boursin cheese. Wrapped in four mini puff pastry shells and drizzled with port wine demi glaze.

8

Smoked Trout

Hickory and mesquite smoked rainbow trout over grilled pita bread. Served with tapenade, capers, diced red onions, and a lemon parsley horseradish cream spread.

9

Baked Asiago Cheese Dip

Served with grilled pita bread.

8

Lump Blue Crab Cakes

Served over a medley of sautéed apples, bacon and asparagus drizzled with a zesty Dijon aioli.

9

Jumbo Chicken Wings

One dozen served with bleu cheese dressing and crisp celery sticks. May also be prepared "Buffalo Style".

12

Fried Calamari

Double breaded squid fried to a golden brown. Served with chipotle pepper aioli and a Thai sweet chili marmalade.

9

3 Tiered Seafood Appetizer

A three plate tasting of our signature favorites: Calamari, Lump Blue Crab Cake, Smoked Trout, and Seafood Bruschetta.

Served with all sauces, spreads, pita bread, and various accompaniments.

24

Salads

All salads are served with your choice of dressing made daily. Dressing choices include Mayfair, Peppercorn Ranch, Bleu Cheese, Italian Peanut Vinaigrette, Raspberry Tarragon Vinaigrette, Honey Mustard, Caesar. Add to any salad: grilled salmon, or large sautéed shrimp \$5

Wild Horse Chef's Salad

A mix of fresh field greens and crisp romaine topped with avocado slices, grilled chicken breast, chopped bacon, diced smoked turkey, cured ham, shredded cheese, diced egg, and ripe tomato wedges.

14

Smoked Trout Salad

Hickory and cherry wood smoked rainbow trout over a mix of fresh field greens, chopped apples, diced red onions, kalamata olives, hard boiled egg, capers, & grape tomatoes. Tossed in a lemon pistachio vinaigrette.

15

Steak Salad

10 oz. marinated grilled flank steak with a mix of fresh field greens, seasonal peppers, and bleu cheese crumbles. Tossed in a peppercorn parmesan ranch dressing topped with crispy onion peels.

16

Side Spinach Salad

Fresh baby spinach, tossed in a sweet balsamic dressing, topped with Boursin cheese crumbles, sliced strawberries, walnuts, and fried pita bread slices.

6

Side Salads

Caesar side salad or house side salad available with entrée.

4

Soups

French Onion Soup Gratinee

Caramelized sweet onions and Madeira topped with garlic croutons, melted Swiss and grated Parmesan.

5

Smoked Corn Chowder

A creamy blend of rustic cobb-smoked corn, red potatoes, cured bacon, and a mix of fresh peppers.

5

Soup du Jour

Ask your server for today's selection.

Steaks & Chops

Since all steaks & chops are hand cut and trimmed daily, we gladly accommodate any requests for larger specialty cuts. Our kitchen takes great pride in trying to accommodate special requests. Please inform your server of dietary needs.

All of our Black Angus steaks are aged a minimum of 28 days.

Choice of additional accompaniments include:

Port wine demi glaze; Lemon garlic hollandaise; Black truffle butter \$2

Sautéed wild mushrooms or onions \$2;

Any Steak pepper encrusted \$1

Melted bleu cheese crumbles \$2

Two seared diver scallops \$8

Rare ~ Red Cold Center Medium Rare ~ Red Cool Center Medium ~ Pink Warm Center
Medium Well ~ Faint Pink Hot Center Well ~ Brown Through Center

Not Responsible For Well Done Steaks

Filet Mignon

Flame grilled to perfection to your choice of temperature, served with chef's vegetable and choice of starch.

Above sauces are available upon your request.

Petite 6 oz.... 27

Wild Horse Cut 12 oz.... 37

Reserve Cut 16 oz.... 55

Dry Aged Center Cut Strip

12 oz. perfectly dry aged for flavor and tenderness, served with bacon braised green beans and a side of our lobster mac & cheese.

34

Steak Torino

6 oz. Seared tenderloin medallion encrusted with dried porcini mushrooms and wrapped with apple wood smoked bacon. Served with wild mushroom bacon demi over truffle infused wild mushroom risotto.

29

Ribeye Steak

14 oz. cut from the eye of the prime rib.

Flame grilled to your liking. Prepared lightly blackened with melted bleu cheese crumbles at your request \$29

26

Beef Short Rib

12 oz. bone in braised short rib served over whipped potatoes and finished with a fresh herb veal demi glaze.

23

Prosciutto Stuffed Pork Chop

14 oz. double bone chop with a prosciutto, spinach, and Asiago stuffing, topped with a Bing cherry brandy glaze. Served with a smoked Cheddar and bacon potato cake.

22

Veal

Veal Cutlets

Tender veal sautéed with garlic, green onions, and caramelized shallots. Finished with extra virgin olive oil. Served with garlic whipped potatoes.

23

Veal Chop Oscar

12 oz. grilled center cut chop encrusted with lump blue crab meat served over garlic whipped potatoes and grilled asparagus. Finished with hollandaise sauce.

29

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

Seafood

Chilean Seabass

Seared Seabass over lemon orzo pasta and wilted spinach finished with lemon caper butter sauce.

28

Pistachio Encrusted Alaskan Halibut

Baked and topped with lobster sherry cream sauce. Served over asparagus lobster risotto.

25

Pan Seared Scallops

Seared diver scallops, served with a grilled sweet polenta cake and asparagus.

Finished with a vanilla bean beurre blanc.

24

Wood Roasted Salmon

Salmon roasted on a bed of asparagus and thinly sliced oranges wrapped in a paper thin sheet of cedar wood.

Served with a lemon orzo pasta.

23

Poultry

Smoked Duck Breast

Cherry brine and apple wood smoked duck breast with Bing cherry pecan glaze.

Served with a smoked Cheddar and bacon potato cake.

24

Boneless Roasted Half Chicken

Pan roasted chicken topped with lemon beurre blanc.

Served over truffle infused wild mushroom risotto.

18

Chicken Piccata

Tender chicken cutlets, sautéed with garlic, shallots, capers, artichoke hearts, and portabella mushrooms, in a lemon white wine butter sauce. Served with garlic whipped potatoes.

16

*Fried Chicken Dinners Served Sunday Only
From Noon to 8pm*

18% Gratuities on Parties of 6 or More.

Gift certificates and carry out available.

www.wildhorsegrill.com

Pasta

Butternut Squash Ravioli & Lobster

Sweet roasted butternut squash ravioli in a ricotta brown sugar nutmeg sauce topped with fresh Maine lobster claw meat.

21

Smoked Tenderloin Lasagna

A non-traditional lasagna with layers of smoked tenderloin, mushrooms, spinach, and caramelized onions between herb and peppercorn lasagna noodles. Served in a brandy demi cream sauce with asparagus and grilled garlic bread.

18

Chicken Fettuccine Alfredo

Grilled chicken breast and sautéed wild mushrooms, tossed with fettuccine noodles in a white Truffle oil & roasted garlic cream sauce. Add sautéed shrimp to your pasta for \$5.

16

Seasonal Sandwiches

All of our seasonal sandwiches are served on daily fresh baked artisanal breads from local bakeries here in St. Louis. Selection of bread may vary so ask your server for today's selection.

Kobe Steak Burger

Seared American Kobe with crisp pancetta bacon, Buffalo mozzarella slices, and garlic basil mayo on grilled ciabatta bread. Accompanied with balsamic tomato chutney and hand cut fries.

17

Steak Sandwich

8 oz. grilled beef tenderloin, on a fresh baked rosemary artisan bread topped with a medley of sautéed wild mushrooms, and melted bleu cheese. Served with a horseradish mousse and hand cut fries.

17

Grilled Chicken Club

Marinated grilled chicken breast, on a fresh baked artisan bread topped with apple wood smoked bacon, melted provolone cheese, sautéed onions, sliced tomato, and whole romaine leaf.

Served with a side of Dijon aioli and sweet potato fries.

16

Chef's B.L.T.

Crispy apple wood smoked bacon, sliced tomatoes, and a sunny side up egg to top it all off, in between grilled fresh baked artisan bread with basil aioli. Served with hand cut truffle oil and Parmesan fries.

15

A \$4 charge will be added for all split entrées.