

# LUNCH MENU

<p><b>STARTERS</b></p>	<p>Brussels sprouts tacos, pickled red onions, toasted almonds, lime crema, corn tortillas 13          Whipped feta, grilled bread, marinated cucumbers, tomatoes, herbs, balsamic glaze 14          House smoked, crispy, chicken wings, buffalo sauce, blue cheese 14          Dry aged beef meatballs, shaved parmigiano, smoked tomato puree, herbs, garlic oil 15          Smoked shrimp, creamy vegetable slaw, remoulade 15</p>
<p><b>SALADS</b></p>	<p>Baby arugula salad, celery, fennel, radish, sunflower seeds, parmigiano, lemon vinaigrette 13          Grilled sirloin steak, grilled romaine, green beans, tomatoes, blue cheese, balsamic vinaigrette 18          Asian chicken salad, napa cabbage, carrot, peppers, edamame, peanut ginger dressing 16          Caesar salad, parmigiano, house made croutons, lemon anchovy dressing 13          *add grilled chicken 5 *add grilled salmon 6 *add smoked shrimp 6</p>
<p><b>SANDWICHE</b></p>	<p>C&amp;C dry aged beef burger, 8oz, red wine glazed onions, gruyere cheese, C&amp;C sauce arugula, brioche bun 18. add bacon 3 add egg 4          Sous vide short rib, pepper jack cheese, horseradish cream, greens 18          Smoked pulled pork, white cheddar, coleslaw, local honey bbq sauce 16          Chicken scallopini, pickled chili peppers, arugula, parmigiano, garlic aioli, brioche bun 17          *all sandwiches served with garlic herb fries</p>
<p><b>ENTREES</b></p>	<p>Quinoa bowl, peppers, broccoli, mushrooms, sesame soy reduction 18          Grilled cauliflower steak, sauteed mushrooms, greens, herbs, sauce romesco* 18          Penne pasta, rock shrimp, mussels, spinach, tomato saffron broth, herbs 19          Grilled beef tenderloin, 8oz, roasted garlic puree, potato gratin 42</p>
<p><b>SIDES</b></p>	<p>C&amp;C garlic herb fries 7          Roasted garlic mashed potatoes, herb butter 7          Sauteed mushrooms, shallot, thyme, truffle oil 7          Beef fat roasted potatoes, roasted onions, herb vinaigrette 7          Charred broccoli, herb ricotta, lemon, chili oil 7</p>
<p><b>BUTTERS &amp; SAUCES</b></p>	<p>Blue cheese butter 4          Lobster butter 5          Herb butter 3          Chimichurri 3          Romesco* 3          Black pepper demi 3          Steak sauce 3</p>
<p><b>DRY-AGING</b></p>	<p>Dry aging is when you take a piece of meat, put it into a controlled open-air environment to go through a flavor transformation. By exposing the meat to air, moisture is pulled out and the natural enzymes in the beef break the muscles down slowly over time, making it more tender. When the surface of the beef dries, it creates a crust over the muscle, but what's inside stays moist and red. It's luxurious &amp; the ultimate steak experience.~Stanbroke</p> <p><i>St. Louis Department of Health wants you to know undercooked meats &amp; seafood may increase your risk factor for food-borne illness</i></p> <p><i>Automatic gratuity of 20% will be added to parties of 8</i></p>