

Summer Seasonal Appetizers

Please request the high-res images for your editorial use:

Amber Hensley | press@swrg.com or 417.875.5132



Steak Tartare

Hand-diced tenderloin blended with dijon mustard, capers, parsley and red onion



Stuffed Jumbo Shrimp

With lump crab meat and garlic butter



Signature Crab Cake

With cognac mustard and ginger sauces



Frito Misto

Calamari and shrimp with bell peppers, jalapeño peppers and garlic butter

Summer Seasonal Steak

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Spice Rubbed Long Bone Rib Eye
Lemon-parsley salad, bone marrow
butter and harissa



Filet & Lobster Tail
Filet mignon and steamed lobster tail



Filet Rossini
Filet mignon with seared foie gras
and Madeira demi glace



Beef Tenderloin Trio
Madeira demi glace, gorgonzola
crusted and Cajun seasoned

Summer Seasonal Seafood

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Oven Roasted Salmon
Crisp pancetta and sweet pea purée



Coriander Seared Tuna
Jalapeño-lime sauce and pickled radishes



Craft Beer Battered Fish & Chips
Crispy catch and small batch ale,
Wollensky's tartar sauce



Lobster Mango Salad
Applewood-smoked bacon, mango
chutney and avocado aioli

Summer Seasonal Favorites & Cocktails

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Heirloom Tomato Carpaccio
with Burrata



Creamy Sweet Corn with
Manchego Cheese



Jumbo Shrimp Cocktail
Also available: Chilled
Lobster and Lump Crab Meat



Hot Summer Breeze
Absolut®, Fireball Cinnamon Whisky,
pineapple, pomegranate