

## Desserts

*All our desserts are created daily by our own pastry chef at the Wild Horse Grill.*

### Fresh Berry Cobbler \$6.95

Our cobbler features a delicious cake topping with fresh berries served with Wild Turkey Sauce. Baked en Casserole. Enough for Two. These cobblers are baked to order.

*Please allow 20 minutes.*

### Ice Cream Profiteroles \$4.95

Housemade puff pastry, stuffed with vanilla ice cream, topped with ambrosia chocolate sauce, and sliced almonds.

### New York Style Cheesecake \$4.95

Creamy deep dish cheesecake made fresh in our kitchen.

### Crème Brulee Custards \$5.95

Vanilla cup custards, baked with caramel topping.

### Chocolate Truffle \$4.95

Flourless chocolate cake made with Bailey's Cream and served with raspberry sauce

### Dessert Trio \$8.95

The perfect choice for those who cannot choose. A half slice of New York Cheese Cake, chocolate truffle and an ice cream profiterole.

### Serendipity Ice Cream \$2.75

Available in Vanilla, Chocolate or Coffee flavors. Serendipity is a Local St. Louis creamery, specializing in premium ice creams.

### Warm Chocolate Pudding Cake \$5.95

Light cake baked to order with a gooey semi sweet chocolate center. Topped with fresh whipped cream.

## Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Slice, Root Beer, Mountain Dew, Lipton Raspberry Tea, Iced Tea and Lemonade \$1.95

Coffee, decaf, hot and iced Tea \$1.95

The Republic of Tea (ask for flavors) \$3.50

San Pellegrino Sparkling Natural Mineral Water \$2.50

Milk \$1.75

check us out on the web at  
[wildhorsegrill.com](http://wildhorsegrill.com)

*All prices are subject to change.  
There is a charge on split plates.*

*Gift Certificates are Available*

## *Dinner Menu*

101 Chesterfield Towne Centre

On Long Road

Just South of Chesterfield Airport Road

636-532-8750

## *Dinner Menu*

Experience Exquisite Casual  
Dining in Chesterfield Valley

*Where everything is made fresh  
daily in our kitchen.*

636-532-8750

## Appetizers

**Smoked Duck Wellington \$9.00**  
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 veal glaze.

**Smoked Trout \$8.00**  
Hickory and mesquite smoked rainbow Trout over grilled pita bread. Served with tapenade, capers, diced red onions, and a lemon parsley horseradish cream spread.

**Fried Calamari \$8.00**  
Double breaded squid deep-fried to a golden brown. Served with chipotle pepper aioli.

**Baked Asiago Cheese Dip \$7.00**  
Served with grilled pita bread.

**Artichoke and Spinach Dip \$7.00**  
Fresh creamed spinach with sautéed artichoke quarters and grated Parmesan. Served with crisp wonton chips.

**Fritto Misto \$8.00**  
A mix of lightly fried and thinly sliced eggplant, zucchini, and portabella mushrooms. Served with a lemon basil aioli.

**Chicken Wings "Wild Horse Style" \$10.00**  
A baker's dozen served with bleu cheese dressing and crisp celery sticks. May also be prepared "Buffalo Style"

**Wild Horse Grill Appetizer Sampler \$15.00**  
Four of our signature favorites: petite artichoke and spinach dip, a half filet of smoked trout, two duck Wellington, and two coconut encrusted shrimp. Accompanied with all sauces, spreads, pita bread, and chips.

## Salads

*All salads are served with your choice of dressing made daily. Dressing choices include Mayfair, Russian, Peppercorn Ranch, Danish Bleu Cheese, Italian Peanut Vinaigrette, Raspberry Tarragon Vinaigrette, Honey Mustard, Caesar, Dijon Italian Vinaigrette, or Greek Dressing. You may add grilled salmon, grilled tuna, or large sautéed shrimp \$5.*

**Wild Horse Salad \$10.00**  
A mix of fresh field greens and crisp romaine topped with avocado slices, grilled chicken breast, chopped bacon, and ripe tomato wedges.

**Classic Caesar Salad \$8.00**  
Crisp hearts of romaine and garlic croutons with Caesar dressing. Surrounded by Parmesan crisps. Anchovy fillets upon request. With grilled chicken breast \$11

**Apple and Candied Walnut Chicken Salad \$11.00**  
Walnut encrusted fried chicken, crisp Granny Smith apples, and sweet candied walnuts. Served on top a mix of fresh field greens and crisp romaine with your choice of dressing.

**Smoked Duck Salad \$13.00**  
Smoked duck breast prepared medium rare over mixed greens. Accompanied with walnuts, tomatoes and sun-dried cherries. Topped with fontina and Boursin cheeses and cherry balsamic dressing.

**Spinach Salad \$7.00**  
Fresh baby spinach, chopped bacon, hard boiled egg, sliced mushrooms, and grated Parmesan. Served with a warm bacon and poppy seed dressing. With grilled chicken breast \$10

**Side Salads \$4.00**  
Caesar and house salad available with entrée.

## Soups

**French Onion Soup Gratinee \$5.00**  
Caramelized sweet onions and Madeira topped with garlic croutons, melted Swiss and grated Parmesan.

**Smoked Corn Chowder \$5.00**  
A creamy blend of rustic cobb-smoked corn, red potatoes, cured bacon, and a mix of fresh peppers.

**Soup du Jour \$5.00**  
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. Choice of complimentary sauces include port wine veal glaze, sherry lobster cream, or black truffle butter. Add sautéed onions and mushrooms \$2; large sautéed shrimp \$5; You may order any steak pepper encrusted \$1. Our kitchen takes great pride in trying to accommodate special requests. Please inform your server of dietary needs.*

*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*

**Fillet Mignon**  
Flamed grilled to perfection. Above sauces are available at your request.  
Petite 5 oz. \$23.00 Wild Horse Cut 8oz. 29.00 Reserve Cut 16oz. 51.00

**Cowboy Porter House \$33.00**  
24 oz. cut topped with a smoked Cheddar, shiitake mushroom, spinach, and port wine veal glaze potato hash.

**Steak Torino \$31.00**  
Seared 8 oz. filet encrusted with dried porcini mushrooms over a puff pastry. Served with wild mushroom risotto and black truffle butter.

**Hickory Smoked Beef Tenderloin \$28.00**  
Smoked with hickory and cherry wood, marinated in rosemary and brown sugar. Served with a port wine veal glaze.

**Ribeye Steak \$25.00**  
12 oz. cut from the eye of the prime rib. Flamed grilled to your liking. Prepared pepper encrusted with melted bleu cheese crumbles \$28

**Prosciutto Stuffed Pork Chop \$21.00**  
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 pancake.

**Kobe Steak Burger \$16.00**  
Seared American Kobe with crisp pancetta bacon, Buffalo mozzarella slices, and garlic basil mayo on grilled ciabatta bread. Accompanied with balsamic tomato chutney and crisp zucchini fries.

## Seafood Selections

**Pistachio Encrusted Alaskan Halibut \$24.00**  
Baked and topped with lobster sherry cream sauce. Served over asparagus lobster risotto.

**Blackened Yellowfin Tuna \$23.00**  
Grilled and topped with lump blue crab Thai sweet chili sauce.

**Sautéed Shrimp & Scallops \$23.00**  
Served over asparagus lobster risotto. Topped with lobster sherry cream sauce.

**Grilled Salmon Dijon \$21.00**  
White wine and Pommerey mustard seed marinade. Topped with crispy leeks and Dijon cream sauce.

**Crab Stuffed Trout \$19.00**  
Roulade of rainbow trout and lump blue crab with raspberry tarragon coulis.

**Coconut Shrimp \$17.00**  
Five large gulf shrimp encrusted with a coconut flake breading and deep-fried to a golden brown. Served on a wedge of fresh Hawaiian pineapple with sweet-and-sour sauce.

## Poultry Selections

**New England Chicken and Lobster Roulade \$22.00**  
Moist chicken breast stuffed with a 4 oz. lobster tail and fresh baby spinach. Served over lobster asparagus risotto, with smoked corn chowder sauce.

**Smoked Duck Breast \$18.00**  
Cherry brine and apple wood smoked duck breast with Bing Cherry pecan glaze. Served with a smoked Cheddar and bacon potato pancake.

**Chicken Parmesan \$16.00**  
Tender chicken breast tossed in Italian breadcrumbs topped with marinara, mozzarella and Parmesan. Served with angel hair pasta.

## Veal Selections

**Veal Piccata \$23.00**  
Tender veal medallions, sautéed with garlic, shallots, capers, artichoke hearts, and portabella mushrooms in a lemon, white wine butter sauce. Served with herb angel hair pasta.

**Veal Saltimbocca \$23.00**  
Pan seared veal scaloppine, thinly sliced prosciutto, and Provolone. Finished in sage beurre blanc sauce.

**Veal Porcini \$23.00**  
Porcini mushroom-encrusted veal scaloppine, with a portabella, porcini, pancetta, tomato, fennel cream sauce.

**Veal Spiedini \$22.00**  
Two veal medallions rolled in Italian breadcrumbs and ground Parmesan. Served over a sautéed garlic, mushroom, vodka tomato cream sauce.

## Pastas

**Smoked Tenderloin Lasagna \$17.00**  
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 Asiago brioche garlic bread.

**Smoked Chicken & Four Cheese Cannelloni \$15.00**  
Mozzarella, Parmesan, fontina and Boursin cheeses in a spinach cannelloni with smoked chicken. Topped with a roasted-garlic cream sauce and house made marinara.

**Seafood Pasta \$17.00**  
A medley of sautéed shrimp, scallops, langostino, and mushrooms with angel hair pasta. Finished in a lobster sherry cream sauce.

**Classic Fettuccine Alfredo \$11.00**  
Fettuccine noodles tossed with a garlic and Parmesan cheese sauce. With grilled chicken breast \$14  
With four sautéed gulf shrimp, grilled salmon, or grilled tuna \$16

## Pizzas

**Our Choices of Toppings Include:**  
Italian Sausage, Cured Ham, Sweet Onions, Black Olives, Pepperoni, Mushrooms, Hamburger, Sliced Fresh Tomatoes, Sun-Dried Tomatoes, Green Peppers, Anchovy Fillets, Artichoke Quarters, Feta Cheese, Diced Chicken, or Pineapple. Add \$1 per topping for 10" pizza; \$2 per topping for 14" pizza

**Cheese Pizza with One Topping**  
Small 10" \$12.00  
Large 14" \$15.00

**Vegetarian Pizza 10" \$14.00, 14" \$17.00**  
Topped with grilled zucchini, yellow squash, sweet onions, goat cheese, fresh spinach, tomatoes, and grated Parmesan.

**Northern Italian White Pie 10" \$15.00 14" \$18.00**  
A non-traditional base with no tomato sauce. Topped with Italian sausage, thinly sliced sweet onion, roasted garlic, mozzarella, and extra virgin olive oil.

**Prosciutto di Parma 10" \$16.00 14" \$19.00**  
A garlic and Parmesan cream sauce topped with diced tomatoes, mozzarella, thinly sliced prosciutto finished with a light drizzling of balsamic reduction.

**Hunters Pizza 10" \$15.00 14" \$18.00**  
Black truffle olive oil and garlic cream sauce base topped with, portabella, porcini, and cremini mushrooms.