

Entrées

Steaks

Sam's signature 8 oz. hand-cut aged Filet Mignon, Bacon wrapped, topped w/Asiago Mushroom Sauce and served with Wasabi Mashed Potatoes & side Garden Salad \$24.99

* 14 oz. Hand Cut Aged Kansas City Strip \$18.99

* 12 oz. Aged Ribeye \$14.99

* 8 oz. Hand-Cut Filet of Beef, Bacon wrapped & grilled to temperature of choice \$21.99

Seafood

* ½ lb. Hot and Spicy Shrimp Dinner \$13.99

* Pepper Encrusted Grilled or Poached 8 oz. Salmon Filet \$16.99

* Cajun or Grilled Mahi Mahi topped with Jalapeno Bleu Cheese Butter \$15.99

Grilled Tilapia w/ Garlic Mashed Potatoes, Cioppina Sauce w/ side Garden Salad \$17.99

Fresh Yellow Fin Tuna with Sicilian Sauce including Sun-dried Tomatoes, Artichoke Hearts, Roasted Garlic and Capers with side Garden salad \$17.99

Jumbo Sea Scallops with Sun-dried tomatoes & Rice with side Garden salad
(when available at market price)

* Broiled 8 oz. South African Rock Lobster Tail (when available at market price)

Pork & Chicken

High Street Pork Chop

12 oz Pork Chop w/Mashed Sweet Potatoes, Bavarian Red Cabbage & Salad \$14.99

* Chicken Marsala

Two 5 oz. Grilled Chicken Breasts w/Marsala Wine, Provel Cheese, Mushrooms \$14.99

Add Vegetable Du Jour \$1.99

** Served with House Salad, choice of Baked Potato, Fries or Rice – All entrees are served with Wild Yeast Onion Bread*

Pasta

Pan Seared Bay Scallops, Mushrooms & Spinach with Linguini in a Rich Creamy White Garlic Sauce topped with Provel and Asiago Cheeses \$14.99

Baked Penne with a Choice of Shrimp & Crabmeat or Chicken in a Creamy White Garlic Sauce topped with Provel and Asiago Cheeses \$14.99

Vegetable Lasagna \$13.99

Served with House Salad and grilled Wild Yeast Onion Bread

Gratuity: 18% may be added to parties of 5 or more. Carry outs available - call 573-635-1332

O'Donoghue's Steaks and Seafood

DINNER MENU

Starters

- Onion Rings \$4.99
- Fried Button Mushrooms \$ 4.99
- Sauteed Portabella Mushrooms \$7.99
- Stuffed Mushrooms \$7.99
- Deviled Crab \$6.99
- Calamari with Chipotle Roasted Garlic Aioli \$6.99
- Hot & Spicy, Peel & Eat Shrimp ½ lb. \$ 8.99 1 lb. \$16.99
- Tenderloin Fingers served with Jalapeno Mustard \$6.99

Salads

- House Salad
- Mixed Greens-Romaine, Leaf, Iceberg Lettuce w/Carrots, Red Cabbage & Red Onions \$3.49
- Bleu Pear Salad~Mixed Greens topped w/Pears Walnuts Bleu Cheese & Red Onions \$6.99
- Spinach Salad with Hot Bacon Dressing \$6.99
Add to above salads ~ Steak \$4.00 Chicken or Calamari \$3.00
- Grilled Chicken Salad~Mixed Greens topped with a 6 oz. Grilled Chicken Breast \$7.99
- Fried or Grilled Calamari Salad \$7.99
- Sirloin Steak Salad \$8.99
- Chef Salad \$7.99

Housemade Dressings ~ Poppy Seed, Balsamic Vinaigrette, Ranch, French or Thousand Island
Add Cheese ~ Provel \$.49 Bleu Cheese, Feta or Asiago \$.99

All salads except House are served with Wild Yeast Onion Bread

HOUSEMADE SALAD DRESSINGS CAN BE PURCHASED FOR \$4.99 PER 16 OZ. BOTTLE

Desserts

- French Apple Tart \$ 4.99
- Brownie Cake with Vanilla Ice Cream and a Bailey's Reduction Sauce \$ 4.99
- New York Cheese Cake with Amaretto Strawberry Sauce \$ 4.99
- Chocolate Zucchini Cake topped with Raspberry Coulis \$ 4.99

Try a cup of our European blend coffee with your dessert.

Wine List

Special Wine Cellar Selections

These wines are highly allocated and subject to current availability.

Opus One \$225.00 bottle

Silver Oaks "Alexander Cabernet Sauvignon" \$100.00 bottle

Sterling "Reserve-Napa Valley" Cabernet Sauvignon \$100.00 bottle

<u>White & Blush Wines</u>	<u>Glass</u>	<u>Bottle</u>
Chardonnay, "Diamond Series" Francis Coppola		\$28.00
Chardonnay, "Vintner's Reserve" Kendall Jackson	\$7.00	\$28.00
Sauvignon Blanc, "Private Bin" Villa Maria	\$7.00	\$28.00
Pinot Grigio, "Delle Venezie" Campanile	\$6.00	\$25.00
Vignoles, "Missouri" Stone Hill	\$7.00	\$28.00
Late Harvest Riesling, "Germany" Twisted River	\$6.00	\$22.00
White Zinfandel, "California Beringer"	\$5.00	\$19.00
 <u>Red Wines</u>		
Cabernet Sauvignon, "Santa Ynez" Firestone Vineyards	\$9.00	\$35.00
Cabernet Sauvignon, Sterling "Vintner's Reserve"	\$9.00	\$35.00
Cabernet Sauvignon, "Grand Reserve" Villa Mt. Eden	\$8.50	\$34.00
Cabernet Sauvignon, "Alexander Valley" Murphy Goode		\$50.00
Zinfandell, "California" Dancing Bull	\$6.25	\$23.00
SinZin, Alexander Valley Vineyards		\$38.00
Merlot, "Vintner's Reserve" Kendall Jackson	\$9.00	\$35.00
Merlot, "Sonoma County" Chateau St. Jean	\$8.00	\$31.00
Merlot, "Three Palms" Sterling Vineyards		\$75.00
Shiraz, "South Eastern Australia" Black Opal	\$6.25	\$23.00
Pinot Noir, "Sonoma Coast" McMurray Ranch	\$7.50	\$29.00
Norton, "Missouri" Adam Puchta		\$37.00
<u>Sparkling Wine</u>		
Extra Dry, Korbel	(half bottle)	\$16.00
<u>House Wine</u>		
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	\$5.00	

Frozen Creations by O'Donoghue's

Strawberry Daiquiri Pina Colada Strawberry Margarita Mudslide

Fine Imported Beers

Amstel Light Bass Bell's Two Hearted Corona Dos Equis Amber Fat Tire Guinness
Harp Heineken
Kaliber (NA) New Castle 1554 Brussels Style Black Ale

Domestics in Longnecks

Bud Bud Light Bud Select Busch Light Coors Light
Michelob Light Michelob Ultra Miller Lite Stag

We Offer These Fine Beers on Tap

Blue Moon Boulevard Wheat Bud Light Michelob Amberbock Miller Lite

We also proudly serve Red Bull Energy Drink