

AUDUBON'S

RESTAURANT

www.theaudubons.com @TheAudubons 573-883-2479



STARTERS

- MONSTER PRETZEL**with One Sauce \$12
Beer Cheese, Honey Dijon Mustard, Mild Buffalo
Additional Sauce \$2
- CRIMINI MUSHROOMS** \$10
Hand Breaded Served with Housemade Red Pepper Ranch
- BACON WRAPPED SHRIMP** \$12
Bacon Wrapped Shrimp Served Over Risotto, Topped with Honey Mustard and Chopped Parsley (GF) (V)
- SPINACH ARTICHOKE DIP** \$12
Housemade & Baked to Perfection, Served with Crispy Flat Bread Pieces
- TOASTED RAVIOLI (8)** \$10
Beef Filled, Deep Fried and Served with Marinara

SOFT DRINKS

- | | |
|------------------------|-------------------|
| BARQ'S ROOTBEER | DR. PEPPER |
| COKE | LEMONADE |
| DIET COKE | SPRITE |
| COFFEE | TEA |

(V) HOUSE FAVORITES (GF) GLUTEN FREE

20% Gratuity Added to Groups of 10 or More

SALADS

Add a Protein to any salad Chicken \$5 Shrimp \$6 Salmon \$7

- GARDEN SALAD** Small \$6 Large \$9
Chopped Greens Topped with Sliced Red Onion, Grape Tomatoes, Cheddar Cheese, Croutons
- SPINACH & EGG SALAD** Small \$6 Large \$9
Baby Spinach, Shaved Red Onions and Sliced Hard Boiled Egg, Served with Warm Bacon Vinaigrette
- CAESAR SALAD** Small \$6 Large \$9
Crisp Romaine Lettuce Tossed in Caesar Dressing, Red Onions, Parmesan Cheese Topped with Seasoned Croutons
- CHICKEN CLUB SALAD** Large \$14
Chopped Greens Topped with Fried or Grilled Chicken Breast, Hard Boiled Egg, Sliced Red Onion, Grape Tomatoes, Cheddar Cheese, and Real Bacon Pieces

DRESSINGS:

Housemade Dressings* – Lemon Poppyseed*, Red Pepper Ranch*, Balsamic Vinaigrette, Ranch, French, Honey Mustard, Italian, Bleu Cheese, Thousand Island* (Extra Dressing .50)

SOUP

- HOUSE MADE - FRENCH ONION** Bowl \$7
Topped with Swiss, Garlic Croutons, & Parmesan. (V)

PASTA

(GF) Gluten Free Pasta Option Add \$3

- CREAMY ALFREDO PASTA** \$14
Served with a Grilled Baguette. Add Chicken \$5 or Shrimp \$7 Add a Small Salad \$3
- CAJUN PASTA** \$21
Rigatoni Pasta, Flavorful Cajun Cream Sauce, Shrimp, Chicken, Housemade Andouille Sausage with Roasted Red Peppers, Add a Small Salad \$3. (V)

KIDS MENU

All Kids Meals served with Small Kids Drink and Side of Fruit or Fries

- GRILLED CHEESE** \$8
- CHICKEN TENDERS** \$8
- TOASTED RAVIOLI (5)** \$8
- SMASH BURGER** \$8
- MAC & CHEESE** \$8

Kids Meals - Age 10 and Under • Add \$2.50 Upcharge for Over 10 Years of Age

SANDWICHES

(GF) Gluten Free Bread Option Add \$1.50

- PASTRAMI REUBEN** \$13
House Seasoned Pastrami, served on Toasted Marble Rye and Topped with Swiss, Sauerkraut, and Thousand Island (V)
Served with One Lunch Side
- GIANT SCHNITZEL SANDWICH** \$14
Hand Breaded and Deep-Fried Pork Topped with Our Creamy Lemon Butter Sauce, Slice of Lemon and Capers. Served on a Toasted Bun with a Side of Pickled Red Cabbage and Our Housemade Spaetzel.
- CHICKEN SANDWICH** \$13
6oz Chicken Breast Fried or Grilled Served on a Brioche Bun
Add Buffalo Sauce, Ranch, and Pickles \$2
Served with One Lunch Side
- NORMA'S CHICKEN SALAD SANDWICH**... \$12
House Made Chicken Salad with Cranberries and Pecan. Served on Artisan Bread (V)
Served with One Lunch Side
- COD BASKET** \$14
3 Strips of Cod, Hand Battered and Fried Golden Served with Fries and Slaw.
Tartar or Cocktail Sauce Upon Request
- HOUSEMADE PORK BURGER** \$13
Ground and Seasoned in House, Topped with Grilled Onions, Swiss Cheese, and Sweet Garlic Glaze
Served with One Lunch Side
- AUDUBON BURGER** Single \$9
Hand Pattied, Seasoned Beef, Cooked Thin with Crispy Edges
Served with One Lunch Side
Double \$11
Triple \$13

SANDWICH TOPPINGS

- LETTUCE, TOMATO, PICKLE, ONION** \$1.00
- BACON** \$1.00
- CHEDDAR, SWISS, BEER CHEESE**75¢/Slice
- GRILLED OR FRIED ONIONS** \$1.00
- SAUTEED MUSHROOM** \$1.00
- BBQ SAUCE/1000 ISLAND/OTHER SAUCES**... .50¢

LUNCH SIDES FRIES • FRUIT • SEASONAL SIDE

- Deluxe Upcharge add \$2.00**
- SEASONAL VEGETABLES • LOADED FRIES**
- RISOTTO • MASHED POTATOES • SPAETZEL**
- Premium Sides add \$3.00**
- GARDEN SALAD • CAESAR SALAD**
- SPINACH & EGG SALAD • LOADED MASHED POTATOES**
- BOWL OF SOUP**

AUDUBON'S

PALACE BAR

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PIZZA

BUILD YOUR OWN FLATBREADS \$8

CHOOSE YOUR SAUCE

Sweet Tomato Basil, Roasted Garlic Olive Oil, BBQ, Mild Buffalo, or Garlic Cream Sauce

CHOOSE YOUR CHEESE

Mozzarella or Cheddar

CHOOSE YOUR VEGETABLES .75¢ Each

Mushroom, Grape Tomato, Roasted Red Peppers, Spinach, Artichoke Hearts, Black Olives, Red Onions, Jalapeños

CHOOSE YOUR MEAT \$1.00 Each

Housemade Andouille Sausage, Hamburger, Pepperoni, Bacon, Chicken, Italian Sausage

BUILD YOUR OWN PIZZAS

Featuring Our House Made Pizza Dough - 12" \$12

CHOOSE YOUR SAUCE

Sweet Tomato Basil, Roasted Garlic Olive Oil, BBQ, Mild Buffalo, or Garlic Cream Sauce

CHOOSE YOUR CHEESE

Mozzarella or Cheddar

CHOOSE YOUR VEGETABLES \$1.50 Each

Mushroom, Grape Tomato, Roasted Red Peppers, Spinach, Artichoke Hearts, Black Olives, Red Onions, Jalapeños

CHOOSE YOUR MEAT \$2.00 Each

Housemade Andouille Sausage, Hamburger, Pepperoni, Bacon, Chicken, Italian Sausage

DESSERTS

ASK YOUR SERVER ABOUT HOUSE MADE DESSERTS FEATURE

TRIPLE CHOCOLATE CAKE

2 Layers of Chocolate Cake with a Chocolate Mousse Filling and Chocolate Fudge Icing

DEVINE WHITE CAKE

2 Layers of White Cake with a Cheesecake Filling and Topped with White Icing

ENTREES - Served after 4 pm

SCHNITZEL & SPAETZEL \$22

Panko Breaded Pork Cutlet Topped with Creamy Lemon Butter Sauce, Slice of Lemon and Capers. Served with Pickled Red Cabbage, House Made Spaetzle with Minced Onion and Choice of One Side

GLAZED PORK CHOP \$24

Grilled Bone-In Center Cut Pork Chop Covered in a House Made Sweet Garlic Glaze Served with your Choice of Two Sides

MARINATED STEAK MP

8oz Tender, Marinated Steak Grilled to Perfection. Served with Your Choice of Two Sides

HOUSE CUT RIBEYE MP

Wet Aged 40 Days, Served with Your Choice of Two Sides

SALMON AUDUBON \$26

Chilean Salmon Filet, Topped with a Brown Sugar Butter Sauce and Crispy Bacon. Served with Your Choice of Two Sides.

GRILLED CHICKEN PARMESAN \$20

6oz Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese and Toasted in the Oven. Served with Your Choice of Two Sides.

ENTREE SIDES

SEASONAL VEGETABLES • MASHED POTATOES
RISOTTO • FRIES • FRUIT • SPAETZEL • SEASONAL SIDE
BAKED POTATO (AFTER 4PM & LIMITED)

Deluxe Sides add \$2

GARDEN SALAD • CAESAR SALAD • SPINACH & EGG SALAD
LOADED MASHED POTATOES • LOADED FRIES
LOADED BAKED POTATO • BOWL OF SOUP

SIGNATURE DRINKS

PALACE OLD FASHION

We Start With Burnt Brown Sugar Simple Syrup, Bitters and Select Top Shelf Bourbon, Aged in an Oak Barrel Topped with a Splash of Soda Water and Garnished with a Filthy Cherry and an Orange Peel.

AUDUBON'S SIGNATURE MANHATTAN

Select Top Shelf Rye Whiskey Aged in an Oak Barrel, Bitters, Carpano Sweet Vermouth, Cherry Juice and Garnished with a "Filthy Cherry".

MAPLE OLD FASHION

Maple Rye Whiskey, Burn Brown Sugar Simple Syrup, Orange Bitters, Aged in a Oak Barrel, Splash Soda Water & Garnished with an Orange Peel & Filthy Cherry

FIFTY SHADES OF GREY

Mandarin Orange Vodka, Cointreau, Cranberry Juice, Lime Juice Served in a Martini Glass. This is 50 Shades of Loving!

CHOCOLATE LOVERS MARTINI

Chocolate Vodka, Chocolate Liquor & Irish Cream with a Chocolate Surprise Inside.

SALTED CARAMEL MARTINI

Caramel Vodka, Irish Cream, Caramel Syrup, Salted Rim. Served in a Martini Glass.

ESPRESSO MARTINI

Espresso Vodka, Blond Roasted Kahlua, a Shot of Freshly Brewed Espresso Coffee, Irish Cream. Served in a Martini Glass. What a way to end a perfect evening!!

JAMESON COLD BREW-TINI

Jameson Cold Brew Irish Whiskey, Shot of Freshly Brewed Espresso Coffee, Irish Cream, Simple Syrup. Served in a Martini Glass. May your Irish Eyes Shine!

AL A CARTE SIDE OPTIONS

SEASONAL VEGETABLES	\$4	MASHED POTATOES	\$4
RISOTTO	\$4	LOADED MASHED POTATOES	\$6
SEASONAL SIDE	\$4	SPAETZLE	\$4
FRIES	\$4	EXTRA BEER CHEESE	\$2
LOADED FRIES	\$6	EXTRA FLATBREAD PIECES	\$1.50

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HOUSE FAVORITES GF GLUTEN FREE