

Specialty Appetizers

Bayou Shrimp 8.95 Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.

Smoked Trout & Latkes 8.95 Fresh house smoked rainbow trout folded into creamy horseradish crème fraîche with tart apples and chives. Served over crispy potato pancakes.

Griddled Crab & Crawfish Cakes 8.95 Served over roasted corn salad and topped with remoulade sauce and fresh cilantro.

Bruschetta 6.95 French bread sliced and topped with olive oil, artichoke hearts, sundried tomato, kalamata olives, garlic, feta and asiago.

Baked Spinach & Artichoke Dip 7.50 Hot from the oven and served with your choice of warm flatbread or tortilla chips.

Hummus & Flatbread 7.25 House made hummus and tapenade served with feta crumbles and warm flatbread.

Classic Pub Appetizers

Nachos 9.25 Tri-colored tortilla chips topped with cheddar and provel cheese, black beans, sour cream, salsa, guacamole, scallions and blackened chicken. **Substitute steak 10.25**

Hot Wings 7.95 One pound of fresh chicken wings tossed in our famous Louisiana hot sauce.

Homemade Potato Chips 3.50 Sprinkled with Parmesan.

Potato Skins small 5.75 large 9.50 Loaded with cheddar, provel, bacon and scallions. Served with sour cream dip.

Chicken Fingers 7.25 Served with choice of bleu cheese, ranch, honey mustard, wing sauce or barbecue sauce.

Quesadillas

Served with guacamole, lime sour cream and house made salsa.

Smoked Chicken 9.25 With red and green bell pepper, red onion, scallions, cheddar and provel.

Five Cheese & Chorizo 9.25 Spanish chorizo, fresh tomato, mozzarella, provel, romano, asiago and smoked swiss.

Smoked Pulled Pork 9.25 Spice rubbed, smoked and pulled pork, caramleized red onion, cheddar and provel.

Soups

With any Soup: **Small House Salad 3.25** **Small Caesar Salad 3.25**

Creole Gumbo cup 4.50 bowl 6.75 From scratch and loaded with Andouille smoked sausage, chicken, okra and rice.

Three Bean Chicken Chili cup 3.75 bowl 5.75 With great northern white, red kidney and black turtle beans.

Muggs’ Soup Pot cup 3.25 bowl 4.95 Prepared fresh daily.

Salads

Top your salad with:

Grilled & Chilled Chicken 2.50 **Fried Chicken Tenders 2.50** **Smoked & Chilled Salmon 3.50**

Muggs’ House Salad small 4.25 large 7.25 Romaine, iceberg and field greens with tomato, egg, cucumber, onion, cheddar, provel and homemade croutons.

Caesar Salad small 4.25 large 7.25 Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.

Cobb Salad small 7.75 large 10.75 Romaine, iceberg and field greens with crisp bacon, smoked chicken, bleu cheese crumbles, tomato, avocado, sprouts and croutons.

Greek Salad small 6.50 large 9.50 Romaine, iceberg and field greens tossed with Feta, parmesan, artichokes hearts, pepperoncini, onion, tomato, Kalamata olives, cucumber and our herb vinaigrette.

Smoked Salmon, Spinach & Field Greens 11.25 With gorgonzola, toasted walnuts, red onion, green beans, roasted red bell pepper and our strawberry vinaigrette.

Chicken Walnut Salad 9.25 With walnuts and pineapple over a bed of greens, tomato, egg, sprouts and avocado.

Fajita Salad 9.75 A tortilla bowl stuffed with lettuce, cheddar, provel, tomato, guacamole, and sour cream. Topped with spicy sautéed chicken, bell peppers and red onions. Fresh salsa and ranch dressing on the side. **Substitute steak 11.50**

Grilled Steak Salad 11.50 Choice sirloin, hot from the grill, sliced and served with a wedge of Danish bleu cheese over field greens tossed with caramelized red onions, al dente green beans and grilled tomatoes. Drizzled with balsamic syrup and topped with matchstick sweet potatoes.

Dressings: **House Creamy Garlic - Caesar - Herb Vinaigrette - Balsamic Vinaigrette**
Strawberry Vinaigrette - Bleu Cheese (.50) - Ranch - Non Fat Ranch - Honey Dijon

***Fountain Soda 1.95** **Bigelow Aromatic Hot Teas 2.25** **Fitz’s Root Beer 2.75**

***Iced Tea and Coffee 1.95** **San Pellegrino Sparkling Water 2.50** **Milk and Juice 2.50**

***Lemonade 1.95** **Mountain Valley Spring Water 2.95** **Hot Chocolate 2.50**

*Carry Out Price 1.25

House Specialties

Bayou Shrimp small 8.95 large 15.95 Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.

Fresh Walnut Encrusted Salmon lunch 12.95 dinner 16.95 Topped with matchstick sweet potatoes and cranberry-red wine reduction. Served with roasted potatoes and fresh vegetables.

Fresh Mahi Mahi lunch 13.50 dinner 17.95 Basted with sundried tomato pesto, topped with balsamic reduction and served with roasted new potatoes and fresh vegetables.

Meatloaf lunch 9.95 dinner 13.95 House made and served over smashed yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables.

Grilled Pork Rib Chops lunch 12.95 dinner 16.95 Grilled pork rib chops topped with sweet onion marmalade cream sauce. Serves with sweet potato hash and fresh vegetables.

Grilled Beef Tenderloin 23.95 Grilled eight ounce tenderloin filet topped with brandy wild mushroom sauce. Served with smashed yukon gold potatoes and fresh vegetables.

Bourbon Pepper Steak 19.95 Pepper seared top sirloin topped with sweet onion bourbon sauce and fresh buttermilk onion strings. Served with smashed yukon gold potatoes and fresh vegetables.

Pan Roasted Tuscan Chicken 14.95 Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic and mushrooms. Served over smashed garlic yukon potatoes.

Wild Mushroom & Shrimp Rissoto small 9.25 large 13.95 Steaming rissoto with shiitake, portabella and brown mushrooms, large shrimp, spinach, sundried tomato and asiago.

Grilled Chicken Rissoto small 8.95 large 13.50 Steaming rissoto with grilled chicken, sundried tomatoes, asparagus, mushrooms, scallions, asiago and fresh basil.

Fajitas 12.95 Steak or chicken with red onion and bell pepper served sizzling on a cast iron skillet. Served with warm flour tortillas, guacamole, sour cream, salsa, lettuce, cheddar and provel.

Pasta

Bowtie Tequila Chicken small 9.25 large 13.50 Grilled chicken, scallions, roasted corn, red bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.

Linguine Tutto Mare small 9.50 large 14.25 Fresh salmon, shrimp, crawfish tails, clams and mussels sautéed with garlic, mushrooms and scallions. Tossed with linguine in a light tomato seafood broth. **With sundried tomato pesto cream sauce small 9.95 large 14.95**

Cajun Pasta small 9.25 large 13.95 Andouille smoked sausage, shrimp, and chicken sautéed with mushrooms, bell pepper and red onion. Tossed with penne noodles and our Cajun roasted tomato cream sauce.

Fresh Vegetable Penne small 7.95 large 11.95 Sautéed seasonal squash, mushrooms, scallions, garlic, asparagus, broccoli and tomato tossed with penne noodles in a light sundried tomato pesto sauce. **With grilled chicken small 9.25 large 13.95**

Vegetable Pad Thai small 7.95 large 11.95 A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. **Topped with bean sprouts, fresh lime and cilantro.** **With grilled chicken small 9.25 large 13.95** **With shrimp small 9.50 large 14.25**

With any House Specialty, Pasta or Rissoto

Small House Salad 3.25 Small Caesar Salad 3.25 Soup Cup 2.75 Three Bean Chili Cup 3.50 Gumbo Cup 3.95

Gourmet Pizza Specialties

Prepared with fresh hand tossed dough.

Five Cheese 10.50 Olive oil, fresh tomato, basil, mozzarella, provel, romano, asiago and smoked swiss.

Caramelized Onion, Bacon & Goat Cheese 10.50 Olive oil, caramelized red onion, bacon, goat cheese, provel and mozzarella. Drizzled with balsamic syrup.

Salsiccia & Peppers 10.50 Traditional sauce with sliced Italian sausage, roasted red and yellow peppers, caramelized red onion, mozzarella, provel and fresh oregano.

Wild Mushroom 10.50 Fresh mushroom pesto topped with roasted portabella, shiitake and brown mushrooms, caramelized red onions, mozzarella, provel and goat cheese.

Barbecue Chicken 10.50 House barbecue sauce topped with grilled chicken, red onion, fresh oregano, mozzarella and provel.

Blackened Chicken 10.50 Spicy Creole tomato mustard sauce with Andouille smoked sausage, blackened chicken, fresh oregano, mozzarella and provel.

Gourmet Pizza

10.50

Traditional sauce and our handtossed dough with mozzarella, provel, romano and fresh oregano.

Topped with two ingredients of your choice.

Italian Salsiccia - Andouille Smoked Sausage - Sundried Tomato - Grilled Chicken - Ham

Fresh Tomato - Artichoke Hearts - Black Olive - Anchovy - Hamburger - Pepperoni

Bell Pepper - Mushroom - Red Onion - Bacon - Jalapeno - Broccoli - Pineapple

Plain Cheese 9.00

Extra Toppings 1.50

Burgers & Sandwiches

All served with one of the following: **Homemade Fries** **Coleslaw** **Homemade Chips**

Or substitute with one of the following:

Smashed Garlic New Potatoes (add .70) **Small House Salad (add 2.30)** **Small Caesar Salad (add 2.30)**

Cup of Soup (add 1.30) **Cup of White Chili (add 1.80)** **Cup of Gumbo (add 2.55)**

Burger 7.00 One half pound of lean USDA choice ground beef, charbroiled to your liking and served on a kaiser.

Cheeseburger 7.50 Our Burger with choice of cheddar, swiss, provel or pepperjack cheese.

St. Louis Bleus Burger 8.00 Our Burger with fresh bleu cheese crumbles and crisp bacon.

Turkey Burger 7.50 Prepared in house, grilled and served on a kaiser.

Barbecued Turkey Burger 8.50 our Turkey Burger topped with pepperjack cheese, grilled onions and barbecue sauce.

Burger Toppings each .75

Crisp Bacon **Sautéed Mushrooms & Onions** **Cheddar** **Swiss** **Provel** **Pepperjack**

Barbecue Pulled Pork 8.25 Spice rubbed pork roast smoked in-house, hand pulled and finished with a light basting of barbecue sauce. Topped with cheddar and grilled onions and served on a kaiser.

Grilled Chicken Club 8.95 Grilled chicken breast on a kaiser with Havarti cheese, crisp bacon and tomato garlic aioli.

Cajun Chicken Grille 8.95 Blackened chicken breast topped with provel and grilled bell pepper and onion. Served on a kaiser with a side of Creole mayonnaise.

Buffalo Chicken Melt 8.95 Breaded chicken tenders tossed in our Louisiana hot sauce and topped with provel cheese and sautéed red onions. Served on a kaiser.

Smoked Turkey Panini 8.75 House smoked turkey breast, smoked gouda cheese, caramelized red onion, roasted red and yellow bell peppers and tomato-garlic aioli on grilled peasant bread.

Roast Beef 7.75 Thinly sliced and mounded on crusty french bread. Served with hot au jus. **Add crisp bacon and swiss for 1.50**

Steak Sandwich 10.95 One half pound of sirloin filet charbroiled and served on crusty french bread. **Add grilled mushrooms & onions for .75**

Muffalato half 8.75 whole 14.75 Homemade olive salad, salami, ham, pastrami, provel and pepperjack cheese on muffalato bread.

Chicken Walnut Croissant 8.25 A flaky croissant stuffed with our creamy chicken walnut salad.

Hand Carved Turkey Club 8.25 Hardwood smoked turkey breast with bacon, swiss, lettuce and tomato on a fresh croissant with a side of mayonnaise.

Reuben 8.25 Lean corned beef, swiss, sauerkraut and horseradish sauce on grilled marble rye.

Tuna Melt 8.25 Tuna salad, crisp bacon, cheddar and provel mounded between grilled sourdough.

Grilled Portabella Panini 8.25 Grilled portabella mushroom slices, caramelized red onion, tomatoes, Havarti cheese, mushroom pesto and tomato-garlic aioli on grilled peasant bread.

Dessert

Chocolate Lava Cake 4.95 Served straight from the oven and drizzled with raspberry coulis. Served a la mode.

Grand Marnier Crème Brûlée 3.95 Grand Marnier laced vanilla bean custard served chilled with a caramelized sugar crust. Topped with blackberry compote. **(NOT AVAILABLE FOR CARRY OUT)**

Deep Dish Apple Pie 4.95 House made with fresh apples, streusel topping and a scoop of vanilla ice cream.

Tiramisu 4.95 Cappucino and cocoa laced sweet Mascarpone cream cheese with rum soaked lady fingers set in a chocolate cookie crust.

Snicker Pie 4.95 House made with vanilla ice cream, Snickers, caramel, fudge and an Oreo cookie crust.

Fishbowl Sundae 3.95 Vanilla ice cream with your choice of hot fudge or fresh strawberry sauce. Topped with whipped cream and honey roasted nuts.

Credit Cards	A separate dining room is available at both	* No personal checks.
Mastercard	CJ Muggs locations for special occasions,	* 18% gratuity added to
Visa	private parties and meetings. Please call or	groups of six or more.
American Express	ask the manager for details or a party guide.	*Not responsible for lost
Discover	Carry Outs	or stolen articles.
Diners Club	Webster Groves 314-963-1976	Clayton 314-727-1908

Sunday Brunch

11:00 AM - 2:00 PM

Full Lunch Menu Available

Specialties

Breakfast Croissant 7.25 A flaky croissant stuffed with eggs ham, tomatoes, cheddar and provol.
Served with house potatoes.

Crab & Crawfish Cakes Benedict 9.95 Griddled crab-crawfish cakes, tomatoes and poached eggs
topped with hollandaise, tomato garlic aioli and fresh cilantro. *Served with house potatoes.*

Eggs Benedict 8.25 A classic dish of poached eggs over an english muffin with Canadian bacon.
Topped with hollandaise and served with house potatoes.

French Toast 6.25 Thick sliced country style bread dipped in cinnamon eggwash and griddled. Topped
with strawberry sauce and chanilly cream.

Flannel Hash 8.25 Saute of fresh potatoes, corned beef, green and red bell peppers and red onions
topped with poached eggs. *Served with toast.*

Omelettes

Served with house potatoes and toast.

Three Egg 7.75 Cheddar and provol with choice of two of the following: Ham, bacon, mushrooms, bell
peppers, red onions, black olives, zucchini or broccoli.

Cajun 8.95 Andouille smoked sausage, shrimp, bell peppers, onions, creole sauce, provol and cheddar.

Five Cheese & Chorizo 8.75 Spicy chorizo sausage, tomato, mozzarella, provol, romano, asiago and
feta.

Spinach, Bacon & Goat Cheese 8.75 Sauteed spinach, crisp bacon, goat cheese and mozzarella.

Fresh Smoked Salmon 8.95 Fresh smoked salmon, spinach, roasted red bell peppers and mozzarella.

Cholesterol and fat free egg product available.

Kids Menu

Beverage included

Scrambled Eggs, House Potatoes and Toast 4.50

French Toast 4.50

Drink Specialties

Mimosa 4.50 Bloody Mary 4.50 Fuzzy Navel 4.50 Champagne 4.50

***Separate dining rooms are
available at both CJ Muggs
locations for special
occasions, private parties,
banquets and meetings.
Please call or ask the
manager for details or a
party guide.***



Restaurant & Bar & Banquets & Catering

Webster Groves & 101 W. Lockwood & 314.963.1976

Clayton & 200 S. Central & 314.727.1908

www.cjmuggs.com