

Bemo's

Thank you for supporting Bemo's during this time. Stay up to date with us on Facebook at www.facebook.com/bemosgrill or on our website at www.bemosgrill.com

Some items have been eliminated for freshness, availability, and quality assurance. Thank you for supporting local.

First Things First

NEW ORLEANS SHRIMP & GRITS

Five jumbo shrimp in creole butter over smoked cheddar grits served with grilled baguette 14.5

FRIED ONION RINGS

Panko crusted onion rings served with BBQ, mayo and sweet & spicy sauce 10.5

SIZZLING KABOBS

Marinated beef tenderloin or chicken breast skewered, grilled and finished with herb butter beef 18.5 | chicken 14.5

BANG-BANG! CALAMARI

Lightly dusted fire spiced calamari strips served with our homemade sweet and spicy sauce and Cilantro lime aioli 12.5

CREAMY BUFFALO DIP & CHIPS

Our creamy dip spiked with hot sauce, served with Tri-colored chips "Simple and delicious" 8 - Add chicken 10

CRISPY CHICKEN TENDERS

Six boneless chicken strips served with your choice of creamy buffalo, BBQ, or ranch 10

JUMBO CHICKEN WINGS

One pound of crispy wings tossed in your choice of Creamy or Original Buffalo Sauce 10.5 *Trash them for \$1 more!*

CHIPS & QUESO

Tri-colored chips & queso blanco cheese sauce 8

FLASH FRIED ASPARAGUS

Tempura battered asparagus fried crispy and served with sesame soy sauce and wasabi aioli 12.5

CHIPS & SALSA

Tri-colored chips & house made salsa 6

SOFT PRETZELS, CHIPS & DIP

Tangy Dijon Guinness dipping sauce and Gorgonzola cream sauce served with warm pretzels and house made potato chips 10

TOASTED RAVIOLI

"Back by popular demand" sausage and cheese ravioli with marinara sauce 9

MEMPHIS NACHOS

Tri-colored chips, with layers of pulled pork, baked beans, cheddar, jack, tomato, green onions, jalapeno, sour cream and chipotle BBQ half 9 | full 16

STUFFED PORTABELLAS

Spinach and artichoke stuffed mushrooms, lightly breaded, fried and served with balsamic reduction and Parmesan 12.5

Soup and Salad

BEEF & BLACK BEAN CHILI

Cup 5.5 | Bowl 7.5

SOUP OF THE DAY

Ask your server

BBQ CHICKEN RANCH

Flash fried chicken tossed in BBQ sauce over mixed greens, caramelized onion, bacon and tomatoes in herb ranch 13.5

HOUSE SALAD

Mixed greens, cheddar cheese, diced tomato, croutons 8 / 4.5
Add chicken 4 | Add salmon 6

GRILLED STEAK WEDGE

Iceberg wedge, tomatoes, sliced grilled steak, bacon, pecans, red onion and tangy bleu cheese dressing 14

SPINACH SALAD

Baby spinach, dried cherries, carrots, glazed pecans, bleu cheese crumbles and poppy seed vinaigrette 10

TRADITIONAL CAESAR SALAD

Romaine, croutons, Parmesan cheese and Caesar dressing 9 / 5
Add chicken 4 | Add salmon 6

HILL SALAD

Diced tomato, Parmesan, artichoke hearts, croutons, olives, salami, grilled chicken in honey red wine vinaigrette 13.5

BEMO'S CHOPPED

Chopped greens, tomato, onion, smoked turkey, bacon, hard-boiled egg, with cheddar cheese and black olives, tossed in our house made herb ranch 14

Dressings

Herb Ranch | Red Wine Vinaigrette | Caesar | Honey Mustard | Tangy Bleu Cheese | Poppy Seed Vinaigrette

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Between Two Slices

BLACKENED FISH TACOS

Two blackened fish tacos with cabbage, cilantro, lime aioli and salsa verde on warm flour tortillas 13.5

PULLED PORK TACOS

Two pulled pork tacos, cabbage, chipotle aioli, sliced jalapenos, and salsa verde on warm flour tortillas 12

CRISPY SHRIMP TACOS

Crispy shrimp tossed in sweet chili sauce, served in warm flour tortillas with spicy cabbage and topped with mango salsa 14.5

CHICKEN & BRIE

Grilled chicken breast, melted Brie, caramelized onions, our house made Guinness mustard sauce, on a griddled bun 12.5

PULLED PORK SANDWICH

Topped with BBQ sauce, crunchy slaw & an oversized fried onion ring on a griddled bun 12

TOASTED CUBAN

Shaved ham, pulled pork, Swiss cheese, mustard and pickles on a hoagie pressed Cuban style 12

SOUTHWEST STACKED PRIME RIB

A third pound of thinly sliced prime rib topped with caramelized onions, pepper jack cheese and chipotle mayo on a toasted hoagie 14
Add peppers, mushrooms, and bacon for \$2 more

PULLED PORK CHIMICHANGA

Pulled pork, beans, white cheddar cheese and chopped crispy onion ring topped with queso blanco, baja sour cream and our own sweet & spicy BBQ sauce 14.5

Housemade Burgers

“BAJA” BURGER

Roasted peppers, pepper jack cheese, fresh jalapenos and chipotle aioli served on griddled bun 12

“THE LAST RESORT” BURGER

Topped with sliced tomato, crispy bacon, pepper jack and Gouda cheese, and chipotle aioli on a griddled bun 13

MUSHROOM SWISS BURGER

With sautéed mushrooms and Swiss cheese 12

BACON CHEDDAR BURGER

Topped with bacon and cheddar 12

COLTON’S SUNRISE BURGER

Smashed tots, bacon, pesto aioli, American cheese, and topped with an over-hard egg 14

Your choice of fries, chips, or coleslaw

Signature Entrees

ESPRESSO RUBBED BEEF

FILET MEDALLIONS

Filet medallions with Gorgonzola cream, pesto mashed potatoes and asparagus 26

CHICKEN MARSALA

Sautéed chicken breast in marsala wine & mushroom sauce served with mashed potatoes & vegetables 18.5

NEW ORLEANS SHRIMP & GRITS

Eight jumbo shrimp in creole butter over smoked cheddar grits and grilled baguettes 20

BEEF TENDERLOIN OR CHICKEN KABOBS

Grilled & finished with herb butter, mashed potatoes and vegetables
Beef - 2 Kabobs 22 | 1 Kabob 13
Chicken - 2 Kabobs 18 | 1 Kabob 10

CHICKEN & MUSHROOM PASTA

Linguine pasta gently tossed with truffle oil, mushrooms, chicken breast and spinach in roasted garlic cream 20 / 12

CAJUN SHRIMP PASTA

Shrimp, Andouille sausage, bacon, fire roasted peppers, onion, and penne pasta in blackened cream sauce 21 / 12

FISH & CHIPS

Tempura beer battered cod fillet with caper aioli and fries, 2 piece 11 | 3 piece 14

CHICKEN PARMESAN

Sautéed chicken breast topped with mozzarella cheese, marinara sauce and linguini pasta 17.5

12 OZ. RIBEYE

Served with mashed potatoes and fresh green beans topped with herb butter 24

SIMPLY SALMON

8 oz. Salmon, grilled and topped with mango salsa, served with rice blend and green beans 18

SEARED SALMON

8 oz. salmon filet, fettuccine cooked in olive oil & garlic, wilted spinach, topped with pecan basil pesto & balsamic reduction 20.5

BRAISED POT ROAST

Slow roasted Angus beef, braised vegetables & mashed potatoes 18.5

ROASTED VEGGIE PASTA

Caramelized onions, roasted peppers, spinach, mushrooms, and asparagus served with penne pasta 15.5

Sides

French fries (side 3.5 / basket 7) Potato chips (side 3.5 / Basket 7)

Cole Slaw 3.5 Baked beans 3.5 Vegetable of the day 4