



STARTERS

Giant Pretzel \$15

served with housemade beer cheese or honey mustard

Bacon-Wrapped Shrimp \$16

served over risotto and drizzled with honey mustard

Spinach Artichoke Dip \$15

a creamy blend of cheeses, spinach, and artichokes baked and served with crispy flatbread pieces

Fried Mushrooms \$12

breaded and fried crimini mushrooms served with housemade roasted red pepper ranch

Palace Fries \$14

french fries piled high and topped with housemade beer cheese, shredded cheddar, crispy bacon bits, and sour cream

Fried Pickle Chips \$12

fried kosher dill pickle chips served with housemade roasted red pepper ranch

Arancini \$16

deep-fried risotto stuffed with mozzarella and served over warm marinara sauce

Pastas and Cajun dishes served with choice of side salad.
Gluten-Free Pasta- add \$4

PASTAS

Fettuccine Alfredo \$21

creamy alfredo with fresh grated parmesan served with toasted baguette
Add a Protein: *Chicken-\$6 or Shrimp-\$7*

Eggplant Parmesan \$21

fresh sliced eggplant coated in our houseblend italian panko and fried, topped with tomato basil sauce, mozzarella and parmesan, and baked until golden
Served with a side of spaghetti with Tomato Basil Sauce

Megan's Tuscan Chicken \$25

grilled chicken and spaghetti smothered in a creamy sauce of sundried tomatoes, spinach, garlic, and grated parmesan served with toasted baguette

CAJUN

Cajun Pasta \$25

rigatoni, housemade andouille sausage, shredded chicken, and blackened shrimp in a creamy cajun butter sauce served with toasted baguette

Mike & Carol's Etouffee \$25

shrimp etouffee from the winners of Audubon's 2025 Community Cookoff, Mike and Carol Sizemore

Madame Shoulse's Gumbo \$25

housemade gumbo derived from the recipe of Ste. Genevieve's own Barbara Shoulse (1745-1850)

Shrimp & Grits \$25

jumbo blackened shrimp served over housemade smoked gouda grits with maque choux

ENTREES

Entrees served with your choice of one dinner side.
Sub salad for \$4 (Caesar, Garden, Audubon, Spinach)

Audubon Salmon \$27

seared skin-on salmon served with a honey garlic glaze

Apple-Glazed Pork Chop \$27

12 oz. frenched and marinated pork chop grilled and served with our housemade sweet heat apple glaze

Schweineschnitzel & Käsespätzle \$27

crispy fried 6 oz. pork tenderloin topped with beurre blanc, accompanied by our housemade käsespätzle and pickled red cabbage

Fish & Chips \$25

8 oz. of fried cod served with a side of cole slaw and french fries

Grilled or Fried Chicken Breast: \$20

a juicy fried or grilled chicken breast - GREAT with a steak topping!

STEAKS

Filet Mignon \$45

8 oz. choice, center-cut beef filet, seared to perfection

Sirloin \$30

8 oz. choice cut beef sirloin, grilled to your liking

Ribeye \$39

wet-aged 14 oz. housecut ribeye, cooked over open flame

Steak Toppings:

Grilled Shrimp-\$6

Oscar Style (Crab)-\$12

Sauteed Mushrooms-\$3

Cajun w/ Shrimp-\$8

Bordelaise Sauce-\$4

Grilled Onions - \$3

Dinner Sides:

Asparagus

Crispy Brussel Sprouts

Baked Potato

Fruit Cup

Mashed Potatoes

French Fries

Spätzle

Risotto

A LA CARTE SIDES

French Fries	\$5
Loaded French Fries	\$8
Crispy Brussels Sprouts	\$6
Asparagus	\$6
Fruit Cup	\$4
Cole Slaw	\$4
Risotto	\$5
Mashed Potatoes	\$6
Loaded Mashed Potatoes	\$7
Baked Potato	\$6
Loaded Baked Potato	\$8
Spätzle	\$5
Käsespätzle	\$8
Pickled Cabbage	\$4

(All prices INCLUDE tax)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. TAXES INCLUDED IN ALL PRICES.