

ENTREES



SCHWEINESCHNITZEL \$27
Crispy pork tenderloin topped with beurre blanc, accompanied by housemade Käsespätzle and pickled red cabbage.
Wine Pairing Suggestion: August Kessler Riesling

APPLE-GLAZED PORK CHOP \$27
Grilled pork chop topped with our spicy sweet apple glaze. Served with duchess potato or baked potato and seasonal vegetable.
Wine Pairing Suggestion: Erath Resplendent Pinot Noir

FISH & CHIPS \$25
Fried cod served with french fries and cole slaw.
Wine Pairing Suggestion: Prosecco

AUDUBON SALMON \$27
Seared skin-on salmon (6oz.) with honey garlic glaze. Served with duchess potato or baked potato and seasonal vegetable.
Wine Pairing Suggestion: Sauvignon Blanc

CHICKEN MARSALA \$25
Marinated fried chicken in marsala wine sauce accompanied with sautéed mushrooms, and served with angel hair pasta.
Wine Pairing Suggestion: Beaujolais

SHRIMP & GRITS \$25
Jumbo blackened shrimp served over smoked gouda grits and a side of maque choux.
Wine Pairing Suggestion: August Kessler Riesling

STEAK TOPPINGS

Grilled Shrimp-\$7 Grilled Mushrooms-\$3
Blackened Shrimp-\$8 Grilled Onions-\$3
Au Poivre (Peppercorn Sauce)- \$12

SIDES

À la carte and additional sides: \$6

SEASONAL VEGETABLE
DUCHESS POTATOES
BAKED POTATO
FRENCH FRIES

PREMIUM SIDES: \$8
LOADED FRENCH FRIES
LOADED BAKED POTATO
KÄSESPÄTZLE

STEAKS

All of our steaks are proudly sourced locally from 7 Brown Farms. Served with baked or duchess potato & seasonal vegetable.



FILET MIGNON AU POIVRE \$55
A classic French dish featuring an 8oz filet crusted with cracked black peppercorns, served with a rich pan sauce made from cognac, cream, and shallots
Wine Pairing: Malbec

FILET MIGNON \$45
8 oz. marbled ozark, center-cut filet, seared to perfection.
Wine Pairing Suggestion: Chianti

RIBEYE \$39
14 oz. marbled ozark cut ribeye, cooked over open flame.
Wine Pairing Suggestion: Chateau Ste Genevieve Rouge

SEASONAL BEEF SPECIAL MARKET
Ask your server for details!



7 BROWN FARMS
FAMILY DIRECT MEATS

Audubon’s is thrilled to provide our guests with the highest quality Black Angus beef sourced directly from right here in Ste. Genevieve County. 7 Brown Farms is a seventh generation local family farm dating back to the American Revolution. Learn more at 7brown.com
From their field to your fork; you can taste the difference!

BRICK OVEN PIZZAS
AND FLATBREADS

CHEESE \$14
tomato basil sauce, mozzarella, cheddar, smoked gouda & grated parmesan

THREE MEAT \$17
tomato basil sauce, mozzarella, italian sausage, pepperoni & 7 Brown Farms ground beef

VEGGIE \$16
truffle oil, mozzarella, mushrooms, spinach & roma tomato

HOT HONEY \$16
hot honey, mozzarella, pepperoni & pepperoncini

BUFFALO CHICKEN \$17
buffalo sauce, mozzarella, chicken, red onion, green onion & ranch drizzle

CAJUN \$18
garlic cream sauce, smoked gouda, mozzarella, chicken, andouille sausage, green bell pepper & grated parmesan

TUSCAN \$17
garlic cream sauce, mozzarella, Italian sausage, sun-dried tomato, roma tomato & spinach

MARGHERITA \$14
tomato basil sauce, mozzarella pearls, roma tomato & fresh basil

Gluten-free crust available.

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