



SPECIALTY APPS

- Bayou Shrimp & Grits** 11 sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous cajun butter sauce
- Baked Spinach & Artichoke Dip** 9.5 pita wedges or tortilla chips
- Creole Crawfish & Crab Cakes** 11 corn salad, rémoulade sauce
- Hummus & Pita** 9.5 chickpea hummus, tapenade, feta, chopped cucumbers and tomatoes, pita, crostini
- Baked Goat Cheese** 9.5 herb goat cheese, tomato sauce, extra virgin olive oil, baguette slices

CLASSIC PUB APPS

- Blackened Chicken Nachos** 12 tri-colored tortilla chips, cheddar and provol cheese, black beans, sour cream, guacamole, scallions, house made salsa **Substitute steak** 14
- Hot Wings** 11 Louisiana hot sauce, blue cheese or ranch dressing
- Housemade Potato Chips** 5 parmesan cheese
- Potato Skins** small 8 large 11.5 cheddar, provol, bacon, scallions, sour cream
- Chicken Fingers** 9.5 bleu cheese, ranch, honey mustard, wing sauce or barbecue sauce
- Chicken Quesadilla** 10.5 bell peppers, red onions, cheddar and provol cheese, guacamole, sour cream, house made salsa

SOUPS

- Creole Gumbo** cup 5.25 bowl 8 andouille smoked sausage, chicken, okra, rice
- Three Bean Chicken Chili** cup 4.5 bowl 7 great northern white, red kidney, black turtle beans
- Muggs' Soup Pot** cup 4.5 bowl 7 soup of the day

add a salad: **Small House Salad** 4.5 **Small Caesar Salad** 4

SALADS

- Muggs' House** small 6 large 10 romaine, field greens, tomatoes, eggs, cucumbers, onions, cheddar, provol, housemade croutons
- Caesar** small 5.5 large 9 romaine, housemade croutons, parmesan, tossed with our Caesar dressing
- Muggs' Cobb** small 9.5 large 14.25 romaine, field greens, apple cured bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, housemade croutons
- Greek** small 8.5 large 12.75 romaine, field greens, feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers, tossed with our herb vinaigrette
- Chopped Thai BBQ Chicken** small 9.5 large 14.25 grilled chicken, romaine, red bell peppers, carrots, green onions, cucumber, cashews, cilantro, ginger-peanut dressing, Thai BBQ drizzle
- Smoked Salmon** 14 spinach, field greens, bleu cheese crumbles, candied walnuts, red onions, green beans, roasted red and yellow bell peppers, tossed with our strawberry vinaigrette
- Fajita** 13 romaine, cheddar, provol, tomatoes, guacamole, sour cream, spicy sautéed chicken, bell pepper and red onions, fried tortilla strips, housemade salsa, ranch dressing **Substitute steak** 14
- Grilled Steak Salad*** 15 grilled sirloin, field greens, blue cheese crumbles, caramelized red onions, grilled asparagus, roasted cherry tomatoes, tossed with garlic-horseradish dressing, balsamic reduction
- Chicken Walnut Salad** 12 creamy chicken salad with walnuts and pineapples, field greens, cherry tomatoes, eggs, avocados

Top Your Salad with:

Grilled Chicken \$3.5 | **Blackened Chicken** \$3.5 | **Fried Chicken Tenders** \$3.5 | **Smoked Salmon** \$6.5 | **Steak** \$7

Dressings

House Creamy Garlic - Herb Vinaigrette - Balsamic Vinaigrette - Strawberry Vinaigrette
Caesar - Bleu Cheese (add .50) - Buttermilk Ranch - Honey Dijon - Thai Ginger Peanut

BEVERAGES

Fountain Soda	2.75	Fitz's Root Beer	3.50	Juice (12oz)	3.50
Iced Tea and Coffee	2.75	Aromatic and Herbal Hot Teas	3.00	Milk (12 oz)	3.50
Lemonade	2.75	San Pellegrino Sparkling Water	3.50	Hot Chocolate	3.50

BURGERS

Burgers are one half pound, hand pattied and served on a toasted kaiser with your choice of french fries, housemade chips or creamy southwest coleslaw. Served with lettuce, tomato, raw red onion and sliced pickles.

Grass-Fed Burger 11 griddle seared blend of brisket, chuck and short rib (Rain Crow Ranch, Doniphan, Mo)

C.J. Muggs' Burger 10 charbroiled ground chuck

Cheeseburger 11 C.J. Muggs' Burger; choice of cheese

Turkey Burger 10 prepared in house, charbroiled

Burger Toppings each \$1

*Crisp Apple Cured Bacon - Sautéed Mushrooms & Onions - Fried Egg - Avocado
Cheddar - Sharp White Cheddar - Swiss - Provel - Pepperjack - Gouda - Blue Cheese Crumbles - American*

SPECIALTY BURGERS

*Specialty Burgers are one half pound and hand pattied
with your choice of french fries, homemade chips or creamy southwest coleslaw.*

All-American 11 two quarter pound griddle seared patties, American cheese, lettuce, tomato, pickles, onions, kaiser

Green Chile 12 C.J. Muggs' burger, fire roasted green chiles, pepperjack queso sauce, pickled red onions, brioche bun

St. Louis Bleus 12 C.J. Muggs' burger, bleu cheese crumbles, apple cured bacon, brioche bun

Chipotle BBQ 12 C.J. Muggs' burger, sharp white cheddar, chipotle bbq sauce, bacon, buttermilk onion rings, brioche bun

California Turkey 12 turkey burger, blue cheese crumbles, apple cured bacon, avocado, lettuce, tomato, ranch dressing, brioche bun

Breakfast Grille 12 C.J. Muggs' burger, sharp white cheddar, apple cured bacon, fried egg, brioche bun

Substitute: Grass-Fed Burger- add \$1 Turkey Burger - add \$0

SANDWICHES

Sandwiches are served with your choice of hand cut fries, housemade chips or creamy southwest coleslaw.

Fried Tilapia Po-Boy 11 cheddar, lettuce, tomatoes, red onion, rémoulade sauce, baguette

Grilled Salmon Club 13 chilled salmon, apple cured bacon, lettuce, tomato, avocado, lemon aioli, multi-grain toast

Cajun Chicken Grille 11 blackened chicken breast, provel, sauteed peppers and onions, kaiser, side of cajun mayo

Grilled Chicken Club 11 sharp white cheddar, apple cured bacon, tomato-garlic aioli, toasted brioche bun

Buffalo Chicken Melt 11 breaded chicken tenders, Louisiana hot sauce, provel cheese, caramelized red onions, toast-
ed kaiser, side of buttermilk ranch or blue cheese dressing

Chicken Walnut Croissant 11 fresh croissant, our creamy chicken walnut salad

Chicken Caprese Panini 11 grilled chicken, tomatoes, mozzarella, basil pesto mayo, rustic white bread

Grilled Portabella Panini 10 grilled portabella mushroom slices, caramelized red onion, tomatoes, mozzarella,
mushroom pesto, tomato-garlic aioli, rustic white bread

Smoked Turkey Panini 11 house smoked turkey breast, gouda cheese, caramelized red onions, roasted red bell
peppers, tomato-garlic aioli, rustic white bread

Hand Carved Turkey Club 11 house smoked turkey breast, apple cured bacon, swiss, lettuce, tomato, croissant,
side of mayonnaise

Reuben 11 house braised corned beef, swiss, sauerkraut, thousand island, grilled marble rye

Roast Beef 10 crusty baguette, hot au jus **Add:** crisp apple cured bacon and swiss for \$2

Steak Sandwich 14 grilled sirloin, sharp white cheddar, sautéed mushrooms & onions, crusty baguette

Muffalato half 11 whole 20 olive salad, ham, salami, mortadella, provolone, muffalato bread

Substitute your fries, chips or slaw with one of the following:

Small House Salad (add \$3.5) Small Caesar Salad (add \$3) Smashed Yukon Gold Potatoes (add \$1.5) Onion Rings (add \$2)

Cup of Soup (add \$2) Cup of Three Bean Chili (add \$2) Cup of Gumbo (add \$3) Fresh Fruit (add \$1.5)

Steamed Broccoli (add \$2) Sautéed House Veggies (add \$2) Steamed Asparagus (add \$3)

Gluten-Free bread available add \$2

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

HOUSE SPECIALTIES

- Bayou Shrimp & Grits** small 11 large 20 sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous Cajun butter sauce
- Seafood Gumbo** small 13 large 20 thickened with authentic black cajun roux; andouille smoked sausage, shrimp, lump crabmeat, oysters, topped with rice
- Grilled Salmon** 21 (\$16 during lunch) roasted tomato risotto, sautéed spinach, lemon butter sauce
- Grilled Fish Tacos** 14 soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro
- Steak Frites** 21 grilled top sirloin, herbed butter sauce, hand cut fries, house veggies
- Grilled Beef Tenderloin** 30 brandy wild mushroom sauce, smashed yukon gold potatoes, asparagus
- Meatloaf** lunch 12 dinner 16 smashed garlic yukon gold potatoes, veal demi glace, house veggies, buttermilk onion rings
- Pan Roasted Tuscan Chicken** 17 chicken breast, rosemary white wine reduction, prosciutto, fresh green beans, roasted cherry tomatoes, mushrooms, smashed garlic yukon gold potatoes
- Sausage Risotto** small 12 large 18 Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan **Sub Shrimp** small 13 large 19.5 **Sub Grilled Chicken** small 12 large 18

With any House Specialty

Small House Salad 4.5 Small Caesar Salad 4 Cup of Soup 3.5 Cup of Three Bean Chili 3.5 Cup of Gumbo 4.5

FRESH PASTA

- Cajun Pasta** small 12 large 18 andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy cajun tomato cream sauce
- Tagliatelle Tutto Mare** small 13 large 19.5 scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels
- Pappardelle Bolognese** small 11 large 16.5 roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil
- Pad Thai** small 10 large 15 a traditional spicy Thai stir fry: broccoli, lemon grass, baby corn, carrots, green onions, bell peppers, rice stick noodles, spicy ginger peanut sauce, topped with bean sprouts, fresh lime, add grilled chicken small 12 large 18 add shrimp small 13 large 19.5
- Tequila Chicken Pasta** small 12 large 18 grilled chicken, scallions, roasted corn, red and yellow bell peppers, mushrooms, fresh tagliatelle noodles, jalapeno cream sauce with tequila, fresh lime, cilantro

With any Pasta

Small House Salad 4.5 Small Caesar Salad 4 Cup of Soup 3.5 Cup of Three Bean Chili 3.5 Cup of Gumbo 4.5

PIZZA SPECIALTIES

Prepared with fresh hand tossed dough.

- Five Cheese** 12 extra virgin olive oil, fresh tomatoes, basil, mozzarella, fontina, parmesan, asiago, smoked gouda
- Caramelized Onion, Bacon & Goat Cheese** 12 extra virgin olive oil, caramelized red onions, apple cured bacon, goat cheese, mozzarella, fontina, balsamic reduction drizzle
- Wild Mushroom** 12 Mushroom pesto, roasted portabella, shiitake and brown mushrooms, caramelized red onions, mozzarella, fontina, goat cheese, Italian parsley
- Barbecued Chicken** 12 chipotle barbecue sauce, grilled chicken, caramelized red onions, mozzarella, fontina, fresh cilantro
- Salsiccia & Peppers** 12 traditional tomato sauce, Italian sausage, roasted red and yellow peppers, caramelized red onions, mozzarella, fontina, fresh oregano
- Blackened Chicken** 12 spicy cajun mustard sauce, andouille smoked sausage, blackened chicken, mozzarella, fontina, fresh oregano

GOURMET PIZZA

12

Traditional sauce and our hand tossed dough with mozzarella, fontina and fresh oregano.

Topped with two ingredients of your choice.

Italian Salsiccia - Andouille Smoked Sausage - Grilled Chicken - Ham
Fresh Tomato - Artichoke Hearts - Black Olive - Anchovy - Hamburger - Pepperoni
Bell Pepper - Mushroom - Red Onion - Bacon - Jalapeno - Broccoli - Pineapple

Plain Cheese 10

Extra Toppings 1.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DESSERT

prepared in house daily

- New Orleans Bread Pudding** 8 pecans, golden raisins, bourbon sauce, topped with chantilly cream
- Grand Marnier Crème Brûlée** 6.5 chilled Grand Marnier laced vanilla bean custard, caramelized sugar crust, topped with blackberry compote
- Deep Dish Apple Pie** 7.5 prepared with fresh apples, streusel topping and a scoop of vanilla ice cream
- Snicker Pie** 6.5 vanilla ice cream, Snickers, caramel, fudge, chocolate cookie crust
- Chocolate Brownie Sundae** 6.5 warm homemade brownie, vanilla ice cream, hot fudge, caramel, whipped cream
- Tiramisu Cheesecake** 6.5 cappucino and cocoa laced sweet Mascarpone cream cheese, rum soaked lady fingers, chocolate cookie crust (Hank's Cheesecakes, St. Louis)

SUNDAY BRUNCH

Sunday from 11:00 am - 2:00 pm

Full Lunch Menu Available

Brunch Specialties

- Breakfast Croissant** 10 fresh croissant, eggs, ham, tomatoes, cheddar and provol, served with house potatoes
- Crab & Crawfish Cakes Benedict** 12 griddled crab-crawfish cakes, tomatoes, poached eggs, hollandaise, served with house potatoes
- Eggs Benedict** 10 grilled english muffin, Canadian bacon, poached eggs, hollandaise, served with house potatoes
- French Toast** 8 griddled thick cut country style bread, strawberry sauce, powdered sugar, chantilly cream
- Flannel Hash** 10 sauté of potatoes, corned beef, green and red bell peppers, red onions, topped with poached eggs, side of toast
- Breakfast Pizza** 12 apple cured bacon, fried eggs, scallions, Italian parsley, mozzarella, fontina.

Omelettes

served with house potatoes and toast

- Cajun** 11 andouille smoked sausage, shrimp, bell peppers, onions, tomatoes, provol and cheddar
- Spinach, Bacon & Goat Cheese** 11 mozzarella, fontina.
- Smoked Salmon** 11 spinach, roasted red bell peppers, mozzarella, fontina
- Three Egg** 11 Cheddar and provol cheese with two of the following:

Ham - Bacon - Mushrooms - Bell Peppers - Red Onion - Black Olives - Spinach - Zucchini - Broccoli

Kids Brunch Menu

Milk, juice or fountain soda included.

- Scrambled Eggs** 6 house potatoes, toast, fresh fruit
- French Toast** 5 powdered sugar, maple syrup, fresh fruit

PRIVATE DINING & CATERING

*private rooms are available at both C.J. Mugg's locations
as well as full service off-site catering*

- ◆ Rehearsal Dinners
- ◆ Receptions
- ◆ Meetings
- ◆ Private Parties
- ◆ Retirements
- ◆ Anniversaries

*please ask our manager for details and a planning guide or go to
www.cjmuggs.com*

Credit Cards

*Mastercard Visa American Express
Discover Diners Club*

Carry Outs

*Webster Groves 314-963-1976
Clayton 314-727-1908*

** No personal checks.*

** 18% gratuity added to groups of six or more.*

** Not responsible for lost or stolen articles.*