



## SPECIALTY APPS

- Bayou Shrimp & Grits** 10.50 sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous cajun butter sauce
- Baked Spinach & Artichoke Dip** 9 pita wedges or tortilla chips
- Creole Crawfish & Crab Cakes** 10.50 corn salad, rémoulade sauce
- Hummus & Pita** 9 chickpea hummus, tapenade, feta, chopped cucumbers and tomatoes, pita, crostini
- Baked Goat Cheese** 9 herb goat cheese, tomato sauce, extra virgin olive oil, baguette slices

## CLASSIC PUB APPS

- Blackened Chicken Nachos** 11 tri-colored tortilla chips, cheddar and provol cheese, black beans, sour cream, guacamole, scallions, house made salsa **Substitute steak** 13
- Hot Wings** 10 Louisiana hot sauce, blue cheese or ranch dressing
- Housemade Potato Chips** 4 parmesan cheese
- Potato Skins** small 7.25 large 10.50 cheddar, provol, bacon, scallions, sour cream
- Chicken Fingers** 9 bleu cheese, ranch, honey mustard, wing sauce or barbecue sauce
- Smoked Chicken Quesadilla** 10 bell peppers, red onions, cheddar and provol cheese, guacamole, lime sour, house made salsa

## SOUPS

- Creole Gumbo** cup 5 bowl 7.50 andouille smoked sausage, chicken, okra, rice
- Three Bean Chicken Chili** cup 4.25 bowl 6.50 great northern white, red kidney, black turtle beans
- Muggs' Soup Pot** cup 4 bowl 6 soup of the day
- add a salad: **Small House Salad** 3.79 **Small Caesar Salad** 3.79

## SALADS

- Muggs' House** small 5 large 8.50 romaine, iceberg, field greens, tomatoes, eggs, cucumbers, onions, cheddar, provol, housemade croutons
- Caesar** small 5 large 8.50 romaine, housemade croutons, parmesan, tossed with our Caesar dressing
- Muggs' Cobb** small 9 large 13.50 romaine, iceberg, field greens, apple cured bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, housemade croutons
- Greek** small 8 large 12 romaine, iceberg, field greens, feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers, tossed with our herb vinaigrette
- Chopped Thai BBQ Chicken** small 9 large 13.50 grilled chicken, romaine, red bell peppers, carrots, green onions, cucumber, cashews, cilantro, ginger-peanut dressing, Thai BBQ drizzle
- Smoked Salmon** 13 spinach, field greens, bleu cheese crumbles, candied walnuts, red onions, green beans, roasted red and yellow bell peppers, tossed with our strawberry vinaigrette
- Fajita** 12 romaine, cheddar, provol, tomatoes, guacamole, sour cream, spicy sautéed chicken, bell pepper and red onions, fried tortilla strips, housemade salsa, ranch dressing **Substitute steak** 13
- Grilled Steak Salad\*** 14 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** 11 creamy chicken salad with walnuts and pineapples, field greens, cherry tomatoes, eggs, avocados

### Top Your Salad with:

**Grilled Chicken** 3.25 | **Blackened Chicken** 3.25 | **Fried Chicken Tenders** 3.25 | **Smoked Salmon** 6.00 | **Steak** 6.00

### Dressings

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

## BEVERAGES

<b>Fountain Soda</b>	2.50	<b>Aromatic and Herbal Hot Teas</b>	2.75	<b>Fitz's Root Beer</b>	3.25
<b>Iced Tea and Coffee</b>	2.50	<b>San Pellegrino Sparkling Water</b>	3.25	<b>Milk and Juice</b>	3.25
<b>Lemonade</b>	2.50	<b>Panna Spring Water</b> 16.5 oz	4.25	<b>Hot Chocolate</b>	3.25

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# BURGERS

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

**Grass-Fed Burger** 10 griddle-seared blend of brisket, chuck and short rib (Rain Crow Ranch, Doniphan, Mo)

**C.J. Muggs' Burger** 9 charbroiled ground chuck

**Cheeseburger** 10 C.J. Muggs' Burger, choice of cheese

**Turkey Burger** 9 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*

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# SPECIALTY BURGERS

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

**All-American** 10 griddle seared patty, American cheese, lettuce, tomato, pickles, onions, kaiser

**Green Chile** 11 C.J. Muggs' burger, fire roasted green chiles, pepperjack queso sauce, pickled red onions, brioche bun

**St. Louis Bleus** 11 C.J. Muggs' burger, bleu cheese crumbles, apple-cured bacon, brioche bun

**Chipotle BBQ** 11 C.J. Muggs' burger, sharp white cheddar, chipotle bbq sauce, bacon, buttermilk onion rings, brioche bun

**California Turkey** 11 turkey burger, blue cheese crumbles, apple cured bacon, avocado, lettuce, tomato, ranch dressing, brioche bun

**Breakfast Grille** 11 C.J. Muggs' burger, sharp white cheddar, apple cured bacon, fried egg, brioche bun

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

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# SANDWICHES

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

**Fried Tilapia Po-Boy** 10 cheddar, lettuce, tomatoes, red onion, rémoulade sauce, baguette

**Grilled Salmon Club** 12 chilled salmon, apple cured bacon, lettuce, tomato, avocado, lemon aioli, multi-grain toast

**Cajun Chicken Grille** 10 blackened chicken breast, provel, sautéed peppers and onions, kaiser, side of cajun mayo

**Grilled Chicken Club** 10 sharp white cheddar, apple cured bacon, tomato-garlic aioli, toasted brioche bun

**Buffalo Chicken Melt** 10 breaded chicken tenders, Louisiana hot sauce, provel cheese, caramelized red onions, toasted kaiser, side of buttermilk ranch or blue cheese dressing

**Chicken Walnut Croissant** 10 fresh croissant, our creamy chicken walnut salad

**Chicken Caprese Panini** 10 grilled chicken, tomatoes, mozzarella, basil pesto mayo, rustic white bread

**Grilled Portabella Panini** 9.50 grilled portabella mushroom slices, caramelized red onion, tomatoes, mozzarella, mushroom pesto, tomato-garlic aioli, rustic white bread

**Smoked Turkey Panini** 10 house smoked turkey breast, gouda cheese, caramelized red onions, roasted red bell peppers, tomato-garlic aioli, rustic white bread

**Hand Carved Turkey Club** 10 house smoked turkey breast, apple cured bacon, swiss, lettuce, tomato, croissant, side of mayonnaise

**Reuben** 10 house braised corned beef, swiss, sauerkraut, thousand island, grilled marble rye

**Roast Beef** 9.50 crusty baguette, hot au jus **Add: crisp apple cured bacon and swiss for 2.00**

**Steak Sandwich** 13 grilled sirloin, sharp white cheddar, sautéed mushrooms & onions, crusty baguette

**Muffalato** half 10 whole 18 olive salad, ham, salami, mortadella, provolone, muffalato bread

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

*Small House Salad (add 2.80) Small Caesar Salad (add 2.80) Smashed Yukon Gold Potatoes (add .99)  
Cup of Soup (add 1.80) Cup of Three Bean Chili (add 2.00) Cup of Gumbo (add 2.80) Fresh Fruit (add 1.50)*

**Gluten-Free bread available add \$2**

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

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# HOUSE SPECIALTIES

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**Bayou Shrimp & Grits** small 10.50 large 19 sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous Cajun butter sauce

**Seafood Gumbo** small 12 large 18 thickened with authentic black cajun roux; andouille smoked sausage, shrimp, lump crabmeat, oysters, topped with rice

**Grilled Salmon** 6oz- 14 8oz- 20 roasted tomato risotto, sautéed spinach, lemon butter sauce

**Grilled Fish Tacos** 13 soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro

**Steak Frites** 20 grilled top sirloin, herbed butter sauce, hand cut fries, house veggies

**Grilled Beef Tenderloin** 28 brandy wild mushroom sauce, smashed garlic yukon gold potatoes, asparagus

**Meatloaf** lunch 11 dinner 15 smashed garlic yukon gold potatoes, veal demi glace, house veggies, buttermilk onion rings

**Pan Roasted Tuscan Chicken** 16 chicken breast, rosemary white wine reduction, prosciutto, fresh green beans, roasted cherry tomatoes, mushrooms, smashed garlic yukon gold potatoes

**Sausage Risotto** small 11 large 16.50 Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan **Sub Shrimp** small 12 large 18 **Sub Grilled Chicken** small 11 large 16.50

## With any House Specialty

Small House Salad 3.79 Small Caesar Salad 3.79 Cup of Soup 3.29 Cup of Three Bean Chili 3.49 Cup of Gumbo 4.29

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# FRESH PASTA

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**Cajun Pasta** small 11 large 16.50 andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy cajun tomato cream sauce

**Tagliatelle Tutto Mare** small 12 large 18 scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels

**Pappardelle Bolognese** small 10 large 15 roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil

**Pad Thai** small 9.25 large 14 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, cilantro  
add grilled chicken small 11 large 16.50 add shrimp small 12 large 18

**Tequila Chicken Pasta** small 11 large 16.50 grilled chicken, scallions, roasted corn, red and yellow bell peppers, mushrooms, fresh tagliatelle noodles, jalapeño cream sauce with tequila, fresh lime, cilantro

## With any Pasta

Small House Salad 3.79 Small Caesar Salad 3.79 Cup of Soup 3.29 Cup of Three Bean Chili 3.49 Cup of Gumbo 4.29

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# PIZZA SPECIALTIES

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Prepared with fresh hand tossed dough.

**Five Cheese** 11.50 extra virgin olive oil, fresh tomatoes, basil, mozzarella, fontina, parmesan, asiago, smoked gouda

**Caramelized Onion, Bacon & Goat Cheese** 11.50 extra virgin olive oil, caramelized red onions, apple cured bacon, goat cheese, mozzarella, fontina, balsamic reduction drizzle

**Wild Mushroom** 11.50 mushroom pesto, roasted portabella, shiitake and brown mushrooms, caramelized red onions, mozzarella, fontina, goat cheese, Italian parsley

**Barbecued Chicken** 11.50 chipotle barbecue sauce, grilled chicken, caramelized red onions, mozzarella, fontina, fresh cilantro

**Salsiccia & Peppers** 11.50 traditional tomato sauce, Italian sausage, roasted red and yellow peppers, caramelized red onions, mozzarella, fontina, fresh oregano

**Blackened Chicken** 11.50 spicy cajun mustard sauce, andouille smoked sausage, blackened chicken, mozzarella, fontina, fresh oregano

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# GOURMET PIZZA

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11.50

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 9.99

Extra Toppings 1.99

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# DESSERT

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*prepared in house daily*

- New Orleans Bread Pudding** 7 pecans, golden raisins, bourbon sauce, topped with chantilly cream
- Grand Marnier Crème Brûlée** 6 chilled Grand Marnier-laced vanilla bean custard, caramelized sugar crust, topped with blackberry compote
- Deep Dish Apple Pie** 7 prepared with fresh apples, streusel topping and a scoop of vanilla ice cream
- Snicker Pie** 6 vanilla ice cream, Snickers, caramel, fudge, chocolate cookie crust
- Chocolate Brownie Sundae** 6 warm homemade brownie, vanilla ice cream, hot fudge, caramel, whipped cream
- Tiramisu Cheesecake** 6 cappucino and cocoa laced sweet Mascarpone cream cheese, rum soaked lady fingers, chocolate cookie crust (Hank's Cheesecakes, St. Louis)

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## SUNDAY BRUNCH

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*Sunday from 11:00 am - 2:00 pm*

*Full Lunch Menu Available*

### *Brunch Specialties*

- Breakfast Croissant** 9 fresh croissant, eggs, ham, tomatoes, cheddar and provol, served with house potatoes
- Crab & Crawfish Cakes Benedict** 11 griddled crab-crawfish cakes, tomatoes, poached eggs, hollandaise, served with house potatoes
- Eggs Benedict** 9.50 griddled english muffin, Canadian bacon, poached eggs, hollandaise, served with house potatoes
- French Toast** 7 griddled thick cut country style bread, strawberry sauce, powdered sugar, chantilly cream
- Flannel Hash** 9 sauté of potatoes, corned beef, green and red bell peppers, red onions, topped with poached eggs, side of toast
- Breakfast Pizza** 11.50 apple-cured bacon, fried eggs, scallions, Italian parsley, mozzarella, fontina.

### *Omelettes*

*served with house potatoes and toast*

- Cajun** 10 andouille smoked sausage, shrimp, bell peppers, onions, tomatoes, provol and cheddar
- Spinach, Bacon & Goat Cheese** 10 mozzarella, fontina.
- Smoked Salmon** 10 spinach, roasted red bell peppers, mozzarella, fontina
- Three Egg** 10 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** 5 house potatoes, toast, fresh fruit
- French Toast** 5 powdered sugar, maple syrup, fresh fruit

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## Private Dining & Catering

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

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

*please ask our manager for details and a planning guide or go to  
[www.cjmuggs.com](http://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.*