

Rothschild's

Est. 1977

Starters

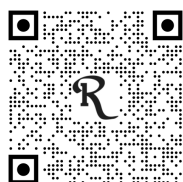
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|--|----|
| CHEESE & CHARCUTERIE | 20 |
| artisanal cheeses sliced cured meats | |
| ORA KING SALMON CAKES | 13 |
| frissé lemon cilantro cremé fraiche pickled radish | |
| MARINATED MIXED OLIVES | 10 |
| preserved lemon rosemary oregano | |
| VEAL & RICOTTA MEATBALLS | 14 |
| crushed plum tomato parmigiano breadcrumb | |
| TOASTED GARLIC BREAD | 4 |
| parmigiano parsley garlic | |
| BURGUNDY HELIX ESCARGOT | 13 |
| garlic parsley brandy lemon | |
| YOSHI'S FRIED CHICKEN | 14 |
| soy ginger marinade home-made sriracha garlic lemon | |
| BRUSCHETTA | 9 |
| diced tomatoes basil garlic | |
| SPICY SHRIMP | 14 |
| white wine crushed plum tomatoes garlic parmigiano bread crumb | |
| ST. LOUIS TRADITIONAL TOASTED BEEF RAVIOLI | 12 |
| crushed plum tomato sauce parmigiano breadcrumb | |

Salads

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| <p>MARKET GREENS hearts of palm artichokes pickled radish tomatoes 13 grilled chicken + 7</p> | <p>CAPRESE ALLA BURRATA local heirloom tomatoes basil olives aged balsamic 14</p> | <p>ROTHSCHILD'S CAESAR garlic croutons parmigiano anchovy vinaigrette 13 grilled salmon + 16</p> |
| <p>ROASTED BEET SALAD goat cheese toasted hazelnuts orange apple cider vinaigrette 14</p> | <p>LOBSTER SALAD grilled 7oz lobster tail baby greens orange spiced walnuts apple avocado honey citrus dressing 36</p> | <p>WATERMELON SALAD persian cucumber feta cheese mint hazelnuts tajin orange vinaigrette 13</p> |

Sides

| | | | |
|--------------------------|----|----------------------------|----|
| TRUFFLE FRITES | 12 | SAUTÉED BABY SPINACH | 9 |
| GRILLED BROCCOLINI | 9 | WILD MUSHROOMS..... | 12 |
| PASTA OF THE DAY | 10 | FETTUCCHINE ROMANO..... | 10 |



20% gratuity will be added to all parties of six or more

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Pastas

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|---|----|
| SPAGHETTI AGLIO OLIO* | 24 |
| roasted wild mushrooms sun-dried tomatoes artichokes garlic pepper flakes | |
| FETTUCCINE ROMANO* | 18 |
| parmigiano cream sauce | |
| SPAGHETTI CON VONGOLE* | 28 |
| plum tomato manila clams white wine chili flakes black tiger shrimp | |
| LOBSTER RAVIOLI | 26 |
| roasted bell peppers scallions blush cream sauce | |
| SPAGHETTI POMODORO* | 18 |
| plum tomato basil parmigiano meatballs + 6 | |
| CACIO E PEPE BUCATINI* | 21 |
| piave cheese black pepper olive oil | |
| SPAGHETTI PISTACHIO PESTO* | 22 |
| basil pesto lemon toasted pistachios thai chili | |
| FETTUCCINE BOLOGNESE* | 24 |
| slow cooked beef & pork ragu sage parmigiano | |
| SPAGHETTI MAREMONTE* | 28 |
| lump crab black tiger shrimp mushrooms smoked paprika cream sauce | |
| CANNELLONI AL FORNO | 22 |
| beef & chicken ragu rosemary whipped ricotta | |

select pastas can be made gluten free

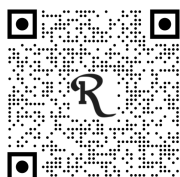
Entrees

served w/ sautéed vegetables & choice of pasta of the day or roasted potatoes

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|--|----|
| GRILLED ORA KING SALMON PICCATA | 32 |
| white wine lemon garlic capers | |
| 16oz PRIME BONE-IN RIBEYE | 72 |
| porcini mushroom rub garlic balsamic chili flake | |
| FILETTO DI PEPE | 47 |
| peppercorns brandy cream sauce shallots thyme | |
| BREADED BERKSHIRE PORK MILANESE | 29 |
| lemon parsley parmigiano apple mustard compote | |
| POLLO FASSERO | 26 |
| grilled chicken breast prosciutto melted gruyere marsala mushrooms | |
| SCAMPI PICCATA | 32 |
| grilled jumbo prawns white wine lemon garlic capers | |

Homemade Desserts

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|-----------------------------------|----|------------------------------------|----|
| OREO ICE CREAM PIE | 12 | RASPBERRY LINZER TORTE | 11 |
| LIMONCELLO CHEESECAKE | 12 | HOMEMADE CHOCOLATE MOUSSE | 11 |
| CRÈME BRÛLÉE | 10 | AMARETTO TIRAMISU | 10 |
| FOSELMAN'S OAXACAN CHOCOLATE..... | 6 | FOSELMAN'S MADAGASCAN VANILLA..... | 6 |



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06/22