



sandwiches

🌿 **SASSAFRAS CHICKEN SALAD SANDWICH** \$7⁹⁹

Our signature classic chicken salad served on mini wheat rolls with lettuce, tomato, and a side of homemade potato salad

🌿 **TURKEY PANINI** \$7⁹⁹

Smoked turkey, Missouri bacon, Muenster cheese, spinach, tomato, and smoked tomato mayonnaise on sourdough bread, served with a side of homemade potato salad

🌿 **TUNA PANINI** \$7⁹⁹

Chunk tuna, hard boiled eggs, tomatoes, and pesto aioli on a multigrain baguette served with a side of homemade potato salad

ARTICHOKE ASIAGO CHICKEN SANDWICH \$8²⁵

Grilled hormone-free chicken breast topped with artichoke, spinach, and asiago spread on a light wheat bun, served with lettuce and tomato and a side of Yukon gold French fries

ANGUS BURGER 6⁵⁰

Grilled third-pound hamburger served with lettuce, tomato, and red onion on a light wheat bun and a side of Yukon gold French fries
add cheddar, Swiss, or American 50¢

PULLED PORK SANDWICH \$7⁹⁹

Pork cooked slowly in a sweet Kansas City style barbecue sauce served on a brioche bun with lettuce, tomato, pickle spear and a side of Yukon gold French fries

WRAP OF THE DAY \$7⁹⁹

Chef's choice of savory wraps filled with a variety of leafy greens, fresh vegetables, selected cheeses, grains, and homemade sauces

NATHAN'S WORLD FAMOUS HOT DOG \$4²⁵

Grilled quarter-pound hot dog on a soft white bun served with a pickle spear



PICK TWO

Pick half of any of three marked sandwiches with any soup

\$7⁰⁰

salads

CHINESE GARDEN SALAD \$7⁹⁹

Mixed Asian greens, carrots, red peppers, slivered almonds, crispy wontons, and sweet soy glazed chicken with toasted sesame seeds tossed in a creamy sesame ginger dressing

JAPANESE GARDEN SALAD \$8⁴⁹

Romaine and napa cabbage, shiitake caps, broccoli, red peppers, carrots, scallions, wasabi peas, and teriyaki shrimp served in a rice paper bowl with orange miso dressing

CLIMATRON RAIN FOREST SALAD \$7⁹⁹

Spring salad blend, fresh mangoes, toasted coconut, sweet peppers, bean sprouts, banana chips, and scallions tossed with a tropical peanut lime dressing

TEMPERATE HOUSE

MEDITERRANEAN CHEF \$7⁹⁹

Chopped romaine tossed with Volpi capocollo and salami, shaved parmesan, artichoke hearts, roasted sweet peppers, greek olives, and pepperoncinis with a basil balsamic vinaigrette

ENGLISH WOODLAND

GARDEN SALAD \$7⁹⁹

Mixed greens with Missouri peppered bacon, crimini mushrooms, Cotswold cheese, hard boiled eggs, and toasted walnuts with a maple mustard vinaigrette

LINNEAN SALAD \$7⁴⁹

Baby leaf spinach, fresh strawberries, feta cheese, and pecans drizzled with our signature Sassafras poppy seed molasses dressing

CARVER GARDEN SALAD \$7⁴⁹

Romaine leaf blend, red peppers, fried okra, sweet potato chips, roasted peanuts, scallions, and Illinois sweet corn with caramelized peach vinaigrette

OTTOMAN GARDEN SAMPLER \$7⁴⁹

Roasted red pepper hummus, minted tabbouli, and Turkish cucumber and tomato salad topped with feta cheese and Mediterranean olives, served with romaine hearts and warmed flatbread



QUICHE OF THE DAY AND SALAD\$7⁹⁹

Local free-range eggs combined with cream, seasonal vegetables, and select cheeses, and then baked in a flaky pastry shell and served with our side salad

SIDE SALAD\$3⁹⁹

Mixed greens topped with tomatoes and cucumbers served with your choice of balsamic vinaigrette or ranch dressing on the side

 **soups**

CREAM OF ASPARAGUS\$3⁵⁰
WITH CRÈME FRAICHE

CHICKEN TORTILLA SOUP.....\$3⁵⁰
WITH CHIPOTLE SOUR CREAM

sides

YUKON GOLD FRENCH FRIES\$1⁷⁵

MIXED VEGETABLE SLAW\$1⁷⁵

HOUSEMADE POTATO SALAD.....\$1⁵⁰

WHOLE FRUIT\$1²⁵

CHIPS.....\$1²⁵

 **children's menu**

quarter-pound hamburger\$4⁹⁹
served with french fries

raptor nuggets\$4⁹⁹
served with petrified potato sticks

dino mac and cheese.....\$4⁹⁹

children's plate of cheese & crackers, . . . \$4⁹⁹
grapes, and yogurt cup

children's small fountain drink.....\$1⁰⁰

desserts

Jumbo Cookie, Brownie\$1⁵⁰

Ice Cream, Popsicles..... *various prices*

Seasonal Desserts\$4⁵⁰

beverages

FOUNTAIN SODA \$1⁷⁵

BOTTLED WATER, JUICES, & SODA \$1⁹⁵

COFFEE & HOT TEAS \$1⁷⁵

POLAR WAVE FROZEN DRINKS \$2⁷⁵

COOL JAVAS \$2⁷⁵

BUDWEISER/BUD LIGHT..... \$3⁰⁰

SCHLAFLY/FAT TIRE \$3⁷⁵

BUD/BUD LIGHT BUCKET (6) \$15⁰⁰

SCHLAFLY/FAT TIRE BUCKET (6)..... \$18⁰⁰

GLASS OF WINE \$4⁵⁰

BOTTLE OF WINE \$20⁰⁰



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Louis's award-winning bakery. Locally
sourced ingredients are used when
available and in-season.

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