

# THE BRASS RAIL

## STARTERS

### AHI TUNA

Seared rare, served with wontons, Asian slaw and a trio of sauces 21 • 14



### BAVARIAN PRETZEL BITES

Buttery-soft pretzel bites and plenty of warm, Boston Lager beer cheese dip. Fondue, anyone? 10

### BRUSCHETTA

Served with Mozzarella and a balsamic glaze 12

### TBR BRASS BALLS

Tasty bits of goodness. Pepper jack cheese, battered and fried. Served with marinara 10

### STUFFED MUSHROOMS

Generously sized, breaded in our signature Monterey batter and stuffed with dill-flavored cream cheese. Served with horsey sauce 12



### COCONUT SHRIMP

Six shrimp rolled in coconut and fried golden brown. Served with a spicy orange marmalade 13

### NEW! CRAB RANGOON DIP

A warm, creamy blend of crab, whipped cream cheese, garlic and scallions, baked until bubbly and finished with a touch of sweet chili. Served warm with crispy wontons 12

### SMOKED CHICKEN WINGS

Marinated and slow smoked for incredible flavor, then grilled and served with ranch or bleu cheese and your choice of any of our wing sauces:

Hot • Sweet BBQ • Hot BBQ • Thai • Teriyaki • Asian Zang • Old Bay Rub • Mango Habanero • **NEW!** Nashville Hot

8 wings served over fries 14  
12 wings served over fries 21  
24 wings 40  
50 wings 82

### TBR NACHOS

Tortilla chips with our homemade black bean puree, cheese, jalapeños, pico de gallo and sour cream 9

+ Seasoned Chicken 5 • Steak 7  
+ Guacamole 3

### TBR'S FAMOUS CRAB CAKE

Voted "Best in Missouri" traditional Maryland style crab cake, served with homemade Cajun remoulade. Please allow sixteen minutes 16

### FRIED MOZZARELLA

House made patties (not processed sticks!) of mozzarella, served over marinara 11

### TOASTED RAVIOLI

Breaded and fried to golden perfection, this St. Louis staple is always a fan fave. Served with marinara 11



\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

MARCH 2026

# SOUPS + SALADS

## HOUSE SALAD

Fresh cut salad mix with tomatoes, cucumbers, mixed cheese and croutons with your choice of dressing 8 • 5

## CAESAR SALAD

Fresh cut salad mix, Parmesan cheese and croutons served with Caesar dressing 8 • 5

Grilled Chicken 5 • Cajun Chicken 5  
Grilled Shrimp 7 • Grilled Salmon 12

## GRILLED STEAK SALAD

USDA Prime Sirloin, seasoned and grilled, served over fresh cut salad mix, dried cranberries, bleu cheese crumbles, tomatoes, red onion and cucumbers 22

## MONTEREY-STYLE CHICKEN SALAD

Our Monterey chicken tenders served over fresh cut salad mix, tomatoes, cucumbers, shredded cheese, red onion and dried cranberries 16

## GRILLED CHICKEN SALAD

Grilled chicken served over fresh cut salad mix, tomatoes, cucumbers, red onions, shredded cheese and croutons 14

## GRILLED SALMON SALAD

Fresh cut salad mix, bleu cheese crumbles, tomatoes and croutons topped with grilled salmon 20

## SOUTHERN BBQ CHICKEN SALAD

Grilled BBQ chicken, lettuce, dried cranberries, feta cheese, red onion, candied pecans and bacon, served with Cajun Ranch 16

## IT'S BACK!! SUMMER BERRY SALAD

Chopped, grilled chicken served over fresh cut salad mix, strawberries, blueberries, candied pecans and feta. Served with TBR Strawberry Vinaigrette dressing 16

## SOUTHWEST TACO SALAD

Fresh cut salad mix, Pepper Jack + Cheddar Southwest cheese blend, pico de gallo and chili atop crisp, golden tortilla chips. Sour cream served on the side 12

Grilled Chicken 5 • Steak 8 • Guacamole 3

## TBR STEAKHOUSE CHILI

Scratch-made chili topped with shredded cheese and diced red onion. Served with tortilla chips 7 • 5

## SOUP OF THE DAY

Ask your server for today's scratch-made selection. We are happy to let you taste any of our soups! 7 • 5



## DRESSINGS

Caesar • House Champagne Vinaigrette • Greek Vinaigrette • Ranch • Italian • Thousand Island • Honey Mustard  
Avocado Ranch • Bleu Cheese • Lo-Cal Balsamic Vinaigrette • Cajun Ranch • Strawberry Vinaigrette

# FROM THE TBR BUTCHER



## COWBOY RIBEYE

Our 20 oz. wet aged Cowboy Ribeye is rich, succulent and sure to be the star of the meal. Served with two sides 68

## FLAT IRON STEAK

8 oz. Ruth Family Farms Prime Flat Iron Steak topped with TBR steak butter 34



## AGED RIBEYE

12 oz. served with two sides 42

## AGED NEW YORK STRIP STEAK

12 oz. served with two sides 38

## AGED FILET MIGNON

7 oz. served with two sides 42

## USDA BLACK-N-BLEU STEAK TIPS

Aged Prime Sirloin sprinkled with cajun and grilled to order. Served over garlic mashed potatoes, drizzled with bleu cheese sauce, topped with Tabasco® onion straws, garnished with wilted spinach 32

## KETO STEAK DINNER

8 oz. aged USDA Prime Sirloin, served over a bed of wilted spinach, with two sides and a side of guacamole 33

## SURF- N-TURF

Our 8 oz. USDA Prime Sirloin paired with one of our amazing Maryland style crab cakes 45

## ADD TO YOUR STEAK

+ Crab Cake 16  
+ 5 Grilled Shrimp 5  
+ Merlot Mushroom Sauce 2  
+ Bleu Cheese Sauce 2  
+ Steak Butter 2

## WHY AGED STEAKS ARE BETTER

*Aging allows time for the muscle fibers to break down, making our steaks more flavorful and tender. There is no substitute for this time. TBR wet ages our beef up to 125 days to allow the breakdown to happen. We are incredibly proud of our beef program and believe you can see and taste the difference!*

## USDA PRIME SIRLOIN

Aged & hand-cut in house. This 8 oz. steak is incredible! Served with two sides 32

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# ENTREES

## AHI TUNA STEAK

Served over a bed of rice with Cusabi sauce and two sides 22

## BABY BACK RIBS

We slow cook our ribs for hours until the meat practically falls off the bone, then we grill them until we get the perfect "crust." Served with two sides 29 • 21

## BBQ DINNER

Half rack of our signature baby back ribs and four smoked wings. Served with two sides 25

## TBR ALFREDO

Our signature rigatoni pasta and house-made Alfredo sauce 18

Grilled Chicken 2

**NEW!** Grilled Shrimp 4

## TBR'S FAMOUS CRAB CAKES (2)

Voted Best in Missouri traditional Maryland-style crab cakes, served with homemade Cajun remoulade and two sides 36

## HOUSE-MADE STEAKLOAF

We mix a little bit of everything into this house made specialty. Wrapped in bacon, served over mashed potatoes and topped with house-made mushroom gravy and crispy onion straws 21



## FISH 'N' CHIPS

A generous portion of North Atlantic cod fish battered to order and served with our Sea Salt Chips 20

## VEGGIE PASTA

Rigatoni in our homemade rosé sauce with tomatoes, red onions, squash, zucchini, red peppers, mushrooms, fresh basil, fresh garlic 18

Grilled Chicken 2

**NEW!** Grilled Shrimp 4

## GRILLED SHRIMP

Two shrimp skewers over seasoned rice with two sides 23

## GRILLED SALMON

Grilled North Atlantic salmon served over seasoned rice with two sides 26

## BONE-IN PORK CHOP

14 oz. brown sugar-infused pork chop with **NEW!** peach bourbon chutney topping. Served with two sides 25

## CAJUN CHICKEN & SHRIMP PASTA

Rigatoni in our homemade Cajun Alfredo with grilled chicken, shrimp, green onion, spinach, tomato and red peppers 24 • 18

## JAMBALAYA

Shrimp, chicken, Andouille sausage, tomato, green onion, asparagus and rice tossed in our creamy Jambo sauce 21

## MONTEREY CHICKEN TENDERS

Made to order chicken tenders, breaded in our signature Monterey batter, served over fries with your choice of any of our wing sauces 18

## SEAFOOD TACOS (3)

Your choice of blackened fish or shrimp atop cajun remoulade, shredded lettuce, mixed cheese and pico de gallo layered in flour taco shells 20

## TERIYAKI RICE BOWL

Our TBR rice blend with sautéed broccoli + pineapple topped with choice of grilled chicken, grilled shrimp or grilled ahi tuna, tossed in Teriyaki 21

## MEDITERRANEAN CHICKEN

Grilled chicken over rice with bruschetta, feta cheese and balsamic glaze. Served with two sides 22



# SIDES

French Fries 5

Cajun Fries 5

Garlic Mashed Potatoes 5

Loaded Garlic Mashed Potatoes 5

House-Made Sea Salt Chips 5

Fresh Vegetable 5

Sautéed Mushrooms 5

Sautéed Spinach 5

**NEW!** Creamy Coleslaw 5

Rice 5

Guacamole & Chips 5

Sautéed Broccoli 5

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# SANDWICHES

All sandwiches are served with your choice of one side  
+\$2.00 for house salad or caesar salad as side item

## BRASS CHEESEBURGER

8 oz. burger grilled to perfection with your choice of cheese 15  
Applewood smoked bacon 1

## REUBEN SANDWICH

Our take on the traditional Reuben! Thinly sliced corned beef, melted Swiss cheese, sauerkraut, 1000 Island dressing on toasted rye bread 15

## STEAK SANDWICH

Thinly cut aged USDA Prime Sirloin, piled high on a fresh baked baguette with cheese, sautéed mushrooms and onions. Served with a side of au jus and horsey cream sauce 19

## TBR WRAP

Stuffed with grilled chicken, fried chicken, or turkey; lettuce, tomato, shredded cheese, cucumbers and ranch dressing 14

## STEAK WRAP

USDA Prime Sirloin, lettuce, tomato, red onion, shredded cheese and house-made horsey cream sauce 17

## CAJUN CHICKEN PHILLY

Grilled chicken dusted in Cajun, with Pepper Jack cheese, sautéed mushrooms and green peppers, served on a fresh baked baguette 15

## QUESADILLA

Red and green peppers, onions and cheese. Served with sour cream, pico de gallo and tortilla chips USDA. Side not included. Prime Sirloin 17 • Grilled Chicken 14

## NEW! FRIED PORK SANDWICH

Fried pork on a fresh burger bun with lettuce and tomato 15 Make it "Nashville Hot" with pickles, creamy coleslaw and Nashville Hot Sauce 16

## FIG + BRIE BURGER

8 oz. burger (or **NEW!** grilled chicken) with oozy brie, fig jam, rosemary aioli and a dash of arugula 18

## NEW! AVOCADO CHICKEN SANDWICH

Juicy grilled chicken topped with crispy bacon, sliced fresh avocado, lettuce, tomato, and creamy avocado ranch dressing. Fresh, flavorful, satisfying 17

## BUFFALO CHICKEN SANDWICH

Larger than life! Hand-tossed and fried to crispy perfection, drenched in any of our sauces, then topped with provolone cheese and lettuce 14

## PORTOBELLO MUSHROOM BURGER

Grilled, marinated portobello mushroom on a bun with sautéed peppers + onions, choice of cheese, spinach + tomato 14

## FRENCH DIP

Slow cooked aged Prime Sirloin, sliced thin, with provolone cheese served on fresh baked baguette 18

## TURKEY MELT

Smoked turkey, bacon, cheddar + Swiss, tomato, onion, and garlic pepper aioli stacked on STL-based Companion Café's famous sourdough 16



## LUNCH - PICK 2

# 16

Available Monday - Friday until 3:00 PM.

HALF WRAP  
(Grilled or Fried Chicken OR Turkey)

HALF CHICKEN QUESADILLA

HALF FRENCH DIP

HALF STEAK SANDWICH

HOUSE SALAD OR CAESAR SALAD

STEAKHOUSE CHILI

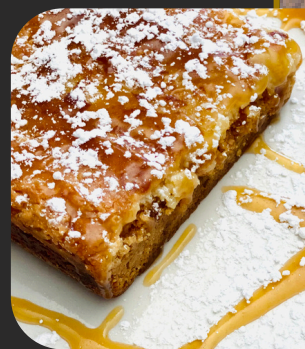
SOUP OF THE DAY

## DESSERT

ST. LOUIS-STYLE GOOEY BUTTER CAKE 9

CHOCOLATE LAVA CAKE 9

BREAD PUDDING 9



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