

Appetizers

- Wings** – Breaded wings served plain, hot or “our way” \$15
Onion Rings – Piled High \$10
Chicken Tenders- Hand bread and fried to order. Choose your sauce \$13
NOLA BBQ Shrimp-5 peeled shrimp sautéed in spiced butter with toasted baguette \$12
Smoked Tuna Spread-Tuna steak smoked, mixed with mayo and spices, chilled and served with flatbread crackers \$13

Soups and Salads

- Mayfair Salad** – Romaine, parmesan, red onion, egg and seasoned shrimp with Mayfair dressing \$14
Fried Chicken Salad –Tenders, onions, egg, tomatoes & honey mustard dressing \$14
Seasonal Salad GF – Gourmet greens, nuts & fruit, red onions, chicken, blue cheese crumbles & poppy seed dressing \$14
Seared Tuna Steak Salad GF - Yellow fin tuna seared medium rare with red onions, cabbage, romaine and a sesame ginger vinaigrette \$14
Dinner Salad GF \$6

We make 1000 Island, Ranch, Honey Mustard, Poppy Seed, Blue Cheese, Sesame Ginger, Mayfair, and House Italian

Homemade Soup of the Day

Cup \$6

Bowl \$7

GF- Gluten Free options. Ask your server about other options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 5/7/22

Add Bacon to any dish for \$2, Chicken for \$5, Shrimp for \$6, Tuna for \$8

Sandwiches

The following sandwiches are served with fries. Sub a cup of soup or dinner salad for \$3

- Ultimate Grilled Cheese** – 3 Cheeses on toasted bakery bread with bacon and sliced tomatoes \$13
The *Famous Piccadilly* Fish – lightly breaded & fried to perfection \$14
Cheeseburger – 2 four oz patties topped with American cheese on a shine bun \$13
Smoked Cuban – Smoked porkbutt on a hoagie with pickles, chipotle mayo, honey mustard, and Swiss American \$14
Pulled Pork – in BBQ Sauce with a garnish of creamy slaw on a shine bun \$13
Meltdown – 2 four oz patties nestled in toasted white bread and 3 different melted cheeses \$14

Entrees

- Chicken Pot Pie**—flakey crust, creamy filling \$15
Short Rib Pot Pie-flakey crust, short rib and Pot roast filling with mashed potato center \$16
Meatloaf – Classic meatloaf topped with brown gravy served with mashed & green beans. \$14
Fried Chicken – Fried to order served with mashed potatoes & green beans
Half Chicken \$16
All Dark (2 legs & 2 thighs) \$16
All White (1 breast & 2 wings) \$16

Sides

- Slaw**-\$3
Baked Beans-\$4
Steamed Broccoli-\$3
French Fries-\$3
Green Beans-\$3
Mashed Potatoes-\$3
Ranch Parmesan Fries-\$4

The Piccadilly Manhattan

Maker's Mark, M&R Sweet Vermouth, no bitters, shaken and served up with a cherry. Nick's favorite...OR

Woodford Reserve, M&R Sweet, orange bitter, shaken and served up with a Luxardo cherry. Maggie's favorite!

Piccadilly Passion

Pearl Pomegranate and Pama liqueur shaken with grapefruit juice served up with a cherry

Piccadilly Sunset

Malibu shaken with pineapple juice and Pama Liqueur, served on the rocks with a lime

Strawberry Limeade

Bacardi Dragonberry shaken with sweet and sour and grenadine, served on the rocks with a lime

Dark & Stormy

Goslings Black Seal Rum layered with ginger ale on the rocks with a lime

Negroni

Nolet's, M & R Sweet vermouth, and Campari shaken and strained over ice with orange bitter and fresh orange

Key Lime Pie Martini

Key Lime Pie rum, white rum, and Godiva White Chocolate shaken and served up with graham crumbs

Elderflower Collins

Stumpy's Eighth gin and St. Elder shaken with sour mix

Cuban Old Fashioned

Pilar Blonde Rum muddled with orange, cherry, and sugar

Tennessee Mule

Dickel #8 shaken with lime juice and ginger bitters, topped with ginger ale in a copper mug (can do a Moscow Mule too)

Sangria

Red and White wine combined with rum, triple sec, cranberry juice, peach schnapps. Served on the rocks with a lime

Thanks for coming in,

The
Piccadilly
at
Manhattan

An American Grill

7201 Piccadilly Avenue

Saint Louis, Missouri

(314) 646-0016

www.thepiccadilly.com

Tuesday thru Saturday

Lunch and Dinner

Open at 11 A.M.

Private Parties