



LaChance
VINEYARDS

DINNER MENU

STARTERS

FROG LEGS

Sauteed in garlic butter. \$13.99

FRIED GREEN BEANS

Served with zesty ranch. \$7.99

FRIED GREEN TOMATOES

Topped with Cajun remoulade. \$8.99

BUFFALO CHICKEN WONTON

House buffalo chicken dip, wonton shell.
Served with sweet Thai chili sauce. \$9.99

GRILLED SHRIMP

Served with blood orange teriyaki. \$12.99

CHEESE BOARD

Cheddar, Swiss, Smoked Gouda, and
Pepper Jack cheeses, Genoa salami,
grapes, and olives. Served with
Crackers \$15.99

CALAMARI SAPARITI

Sauteed with tomatoes, capers, onions
and garlic. \$10.99

FRIED PICKLE CHIPS

Served with zesty ranch. \$7.99

TOASTED RAVIOLI

Ground beef ravioli, topped with
parmesan. Served with marinara. \$8.99

SPINACH ARTICHOKE DIP

Served with grilled pita bread. \$8.99

WHITE CHEDDAR CHEESE CURDS

Served with marinara. \$8.99

CALAMARI

Traditionally fried. Served with roasted
garlic aioli. \$12.99

POTATO SKINS

Cheddar cheese, green onion, bacon,
sour cream. \$10.99

Buffalo chicken, Mozzarella cheese,
green onion. \$11.99

GREENS & SOUP

FARMHOUSE SALAD

Mixed greens, red onion, cucumber, croutons, artichoke hearts,
cherry tomato, and pepperoncini. Served with red wine
vinaigrette. \$6.99
Add grilled chicken + \$3.99, grilled shrimp + \$5.99

CAESAR SALAD

Romaine hearts, croutons, shaved parmesan. Served with
house Caesar dressing. \$6.99
Add grilled chicken + \$3.99, grilled shrimp + \$5.99

CHEF SALAD

Mixed greens, cherry tomato, cucumber, red onion,
cheddar cheese, grilled chicken, ham, smoked bacon, egg.
Served with ranch dressing. \$12.99

MAYTAG BLT SALAD

Mixed greens, cherry tomato, candied bacon, grilled
chicken, apples, bleu cheese crumbles, and honey. Served
with Maytag bleu cheese dressing. \$14.99

FRENCH ONION SOUP

House recipe, served in a crock. Topped with French bread
and Swiss cheese. \$6.99

FROM THE GRILLE

Seasoned simply with sea salt and black pepper

TEN OUNCE NY STRIP

Includes two sides. \$23.99

TWELVE OUNCE RIBEYE

Includes two sides. \$26.99

EIGHT OUNCE FILET

Includes two sides. \$34.99

Add a topping or sauce, + \$1.99

Horseradish cream, red wine demi glaze, sauteed mushrooms & onions, white wine & mushroom sauce.

SIDES

side salad, baked potato, twice baked potato, garlic mashed potatoes, risotto, seasonal vegetables.



ENTREES

BAJA FISH TACOS

(3) Fried catfish, slaw, pickled red onion, Cotija cheese, salsa fresca. Topped with lime crema, served with Mexican street corn. \$13.99

ROASTED TUSCAN CHICKEN

Roasted chicken breast, sun dried tomatoes, spinach, artichoke hearts, pepper jack cheese sauce. Served with a potato pancake, and seasonal vegetable. \$17.99

CHICKEN CORDON BLEU

Seared chicken breast stuffed with country ham, Swiss cheese and spinach. Topped with a cream sauce. Served with herb risotto and seasonal vegetable \$18.99

SMOKED BONE IN PORK CHOP

Smoked double cut bone in pork chop. Topped with cherry pan sauce. Served with whipped sweet potatoes and seasonal vegetable. \$24.99

GRILLED SALMON

Grilled eight-ounce salmon filet. Topped with smoked gouda cream sauce. Served with herb risotto and seasonal vegetable \$25.99

STEAK MODIGA

Lightly breaded beef tenderloin. Topped with a white wine mushroom sauce. Served with mashed potatoes and seasonal vegetable. \$28.99

FETTUCCHINI ALFREDO

Fettuccini pasta, alfredo sauce, parmesan cheese, garlic bread crumb. Choose broccoli, grilled chicken or shrimp.
\$13.99/\$15.99/\$18.99

FLATBREADS

personal size

SEASONAL GARDEN VEGGIE

Marinara, fresh herbs, mushrooms, red onion, cherry tomato, mozzarella and provolone cheese. \$8.99

BARBECUE CHICKEN

House barbeque sauce, grilled chicken, pickled red onion, mozzarella, provolone, and cheddar cheese, cilantro. \$9.99

MEAT

Ground beef, Genoa salami, smoked bacon, fresh basil, mozzarella and provolone cheese. \$9.99

MARGHERITA

Marinara, grilled chicken, fresh mozzarella, fresh basil, dark balsamic reduction. \$9.99

CHICKEN ALFREDO

Grilled chicken, alfredo, red onion, red pepper, spinach, tomato, mozzarella and provolone cheeses. \$9.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any foodborne allergies. 20% gratuity added to parties of 8 or more guests.

LaChance Vineyards
12237 Peter Moore Lane | De Soto, Missouri

SANDWICHES & BURGERS

sandwiches served with your choice of side

CHICKEN SALAD CROISSANT

House made chicken salad with grapes, candied pecans, and celery. Topped with lettuce and tomato. \$10.99

REUBEN

House corned beef brisket, fermented cabbage, thousand island dressing on marbled rye. \$13.99

GRILLED CHICKEN CLUB

Grilled chicken breast, Swiss cheese, smoked bacon, red wine mayo, lettuce tomato, and red onion. \$12.99

SMOKED CUBANO

Smoked pulled pork, country ham, mojo sauce, house pickles, Swiss cheese. on French bread. \$13.99

CATFISH PO' BOY

Fried catfish, Cajun remoulade, lettuce, tomato, red onion, house pickles, on French bread. \$12.99

SHRIMP PO' BOY

fried shrimp, Cajun remoulade, lettuce, tomato, red onion, house pickle, on a French bread. \$13.99

LACHANCE BURGER

1/3 lb. house ground beef burger, cheddar cheese, lettuce, tomato, onion, house pickles. \$12.99
Add smoked bacon + \$1.99

OLD HOUSE BURGER

1/3lb. house ground beef burger, smoked gouda cheese, bacon jam, fried onion straws, house made steakhouse barbecue sauce. \$13.99

SIDES

house cut fries, house chips, sweet potato fries, coleslaw, potato salad.



SWEETS

all desserts made in house

BREAD PUDDING | \$6.99

CHEESECAKE | \$6.99

CHOCOLATE GANACHE | \$7.99

GOOEY BUTTER CAKE | \$6.99

FRIED APPLE PIE | \$6.99

Our Story

LaChance Vineyards, established in 2010 by the Hamby family, has quickly gained traction as one of Missouri's top wineries in the Region. Our wines have been featured at The Oscars and The Academy of Country Music Awards, along with being named #1 winery in the St. Louis Region by Feast Magazine in 2019.

LaChance specializes in producing unique, European influenced wines from rare grape varietals grown at the foothills of the Ozark Mountains in DeSoto, MO. Take a visit to our vineyards and winery, where you can sit back and absorb the park like setting, live music, award winning wines and hand-crafted cuisines. Located at 12237 Peter Moore Lane, De Soto, Missouri 63020
Open Wednesday- Sunday

LaChance is excited to join historic Kimmswick, by introducing LaChance Winery of Kimmswick, where we will continue to provide our award-winning wines.

We are reintroducing The Old House Steakhouse, situated inside a historic 1700s era log cabin, where the 18th president of the United States, Ulysses S. Grant was known to frequently visit. The Old House Steakhouse will specialize in Farm to table Americana cuisine. Join us for dinner, lunch, or for a great day out with some of your favorite wines!
We hope you enjoy!

- The Hamby's

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WHITE WINE

DRY

DORE | 8/26
VIGNOLES | 8/25
OLD DEPOT | 8/24

SEMI SWEET

KIMM'S BLEND | 7/22
DORE | 8/26
COVERED BRIDGE | 7/22
BLUSH | 8/24

SPARKLING

TINY BUBBLES | 29

SWEET

CATAWBA | 7/21
LUCKY DUCK | 7/20
SWEET LUCY | 7/20
MOSCATO | 7/22

SANGRIA

STRAWBERRY

GLASS 6 | PINT 16 | QUART 25

WHITE PEACH

GLASS 6 | PINT 16 | QUART 25

SOFT DRINKS

SODA | 2.59

COKE, DIET, SPRITE, DR. PEPPER

FITZ'S SODA | 3.29

ROOTBEER, CREAM, ORANGE

GOLD PEAK TEA | 3.29

RED WINE

DRY

CRIMSON CABERNET | 11/35
NORTON | 9/28
CHAMBOURCIN- DRY | 8/25

OFF DRY

MOSAIC | 8/23
GOVERNOR'S BLEND | 8/23

SWEET

SWEET CABOOSE | 7/20

PORT STYLE DESSERT WINES

LA TROP | 9/29/52
NUTTY BLONDE | 10/32
BOURBON BARREL AGED LA TROP
12/35/65

BEER

16OZ ALUMINUM BOTTLE

BUDWEISER | 4

BUD LIGHT | 4

BUDWEISER SELECT | 4

BUSCH | 3.79

MICHELOB ULTRA | 4.5

MICHELOB GOLDEN LIGHT | 4.5

MICHELOB AMBERBOCK | 4.5

O'DOUL'S GREEN | 4.5

UCBC | ZWICKEL | 5.5

UCBC | SCHNICKLEFRITZ | 5.5

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