



**LaChance**  
VINEYARDS

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**DINNER MENU**

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**STARTERS**

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**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

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**GREENS & SOUP**

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**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

### FETTUCINI 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

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## 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

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## **STRAWBERRY**

GLASS 6 | PINT 16 | QUART 25

## **WHITE PEACH**

GLASS 6 | PINT 16 | QUART 25

# SOFT DRINKS

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## **SODA** | 2.59

COKE, DIET, SPRITE, DR. PEPPER

## **FITZ'S SODA** | 3.29

ROOTBEER, CREAM, ORANGE

## **GOLD PEAK TEA** | 3.29

# RED WINE

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## 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

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## 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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