

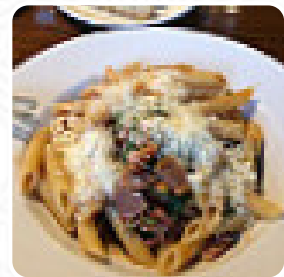


Tony's Menu

<https://menuweb.menu>

410 Market St. St. Louis, MO 63102, Saint Albans, United States

+13142317007 - <http://tonysstlouis.com/>



The menu of Tony's from Saint Albans contains about **315** different menus and drinks. On average you pay about \$59.9 for a dish / drink. Tony's is a renowned restaurant in St. Louis that offers a unique dining experience. While some guests have had issues with slow service and food that didn't meet their expectations, others have praised the restaurant for its amazing drinks, fantastic breakfast and lunch options, and excellent customer service. The atmosphere is described as fun and welcoming, and many guests appreciate the special touches for celebrations like anniversaries. Overall, Tony's seems to be a hit with those who appreciate fine dining and are looking for a memorable culinary experience in St. Louis.

Tony's Menu



Entrées

ASSORTED CHEESES

Side Dishes

BAKED POTATO

Drinks

DRINKS

Sauces

SALSA

Fish

SEA BASS

Beef Dishes

FILET MIGNON \$40.0

Antipasti - Starters

CARPACCIO \$12.0

Starters

TONIGHT'S RISOTTO \$15.0

Cocktails

KIR ROYALE \$14.0

Kids Menu

PASTA OF THE DAY \$10.0

Japanese Specialties

SAKE

Digestivi - Digestifs

LIMONCELLO

Champagne

LOUIS ROEDERER, CRISTAL, BRUT 2002 \$500.0

Les Poissons

SAUTÉED DOVER SOLE \$47.0

Accompaniments

BABY ASPARAGUS \$11.0

Italy

TIGNANELLO, ANTINORI 2011

Egg Dishes

OMELETTE

Bubbles

MUMM, NAPA \$50.0

Rose

DOMAINE SERENE, R. OREGON

Magnums

BILLECART-SALMON, BRUT \$16.0

Champagnes

KRUG, BRUT 2000 \$500.0

Rhone

CHEATEAUNEUF DU PAPE, DOMAINE DE CRISTIA. 2012

Tony's Menu



Sherry

LUSTAU, SOLERA

Reims

KRUG, CLOS DU MESNIL, BRUT \$1,500.0
BLANC DE BLANCS 1998

Insalata (Salad)

SEARED SEA SCALLOPS \$15.0

Schaumweine 0,75l

VEUVE CLICQUOT, BRUT \$125.0

Meat Tapas

CHARCUTERIE PLATE \$15.0

German

EISWEIN, SELBACH, 2010

Frutti Di Mare / Seafood

CATCH OF THE DAY \$10.0

Seafood And Steak

PRIME SIRLOIN STEAK \$44.0

Auslese

URZINGER WURZGARTEN, \$85.0
CHRISTOFFEL, MOSEL 2010

Gaja Selections

BARBARESCO, SAN LORENZO 2009

Bistecche E Costolette - Steaks And Chops

VEAL RIB CHOP \$39.0

Matsuhisa Specialties

TENDERLOIN OF BEEF \$42.0

Paste (Imported)

CAPPELLINI PRIMAVERA \$11.0

Varka's Oyster And Shellfish Bar

OSETRA CAVIAR

BE CURIOUS

WINE PAIRING \$210.0

Soups

TONIGHT'S SOUP \$7.0

SOUP OF THE DAY \$5.0

Seafood

SAUTEED SHRIMP \$14.0

ROASTED SALMON \$29.0

Sparkling

FRANCIACORTA, BRUT \$14.0

J CUVÉE \$65.0

Merlot

PAHLMAYER 2010

FELINO, HOBBS 2011

Tony's Menu



Alsace

RIESLING, CLOS WINDSBUHL,
ZIND HUMERECHE 2011 \$140.0

GEWURZTRAMINER, ZIND
HUMBRECHT 2011 \$100.0

Zinfandel

RAFANELLI 2010

GREEN RED, CHILES MILL 2012

Australia

WALLACE GLAETZER 2012

PETER LEHMAN 2011

Epernay

DOM PERIGNON, MOET
CHANDON 2003 \$375.0

DOM PERIGNON, MOET
CHANDON 1999 \$700.0

Chef's Tasting Menu

ANTIPASTO OF SMOKED SALMON

TONIGHT'S DESSERT \$180.0

Kabinett

MUSSBACH, MULLER-CATOIR,
PFALZ 2012 \$60.0

DONNHOF, KREUZNACHER
KROTENPFUHL 2012 \$50.0

Spatlese

ZELTINGER SCHLOSSBERG,
SELBACH-OSTER, MOSEL 2012 \$60.0

RUDESHEIMER,
MAGDALENEKREUZ, LEITZ,
RHEINCAU 2015 \$55.0

Mareuil - Sur - Ay

BILLECART SALMON, ROSE, BRUT

BILLECART SALMON, BRUT

Dessert



CANNOLI

COOKIES

CREME BRULEE

Mexican Dishes

FAJITAS

ENCHILADAS

ENCHILADA

Italian

PICOLIT, DORIGO, 2007 \$13.0

VIN SANTO, FELSINA 2004 \$12.0

MOSCATO, D'ASTI, SAROCCO 2012, 2013 \$8.0

Sauvignon Blanc

LAIL VINEYARDS BLUEPRINT, NAPA 2011

CADE, NAPA 2013

STAR LANE VINYARD, SANTA BARBARA
2012

Sicily

TANE, VALLE DELL'ACATE 2005

IL MORO, NERO D'AVOLA 2009

GHIAIA NERA, TASCANTE 2010

Ports

SMITH-WOODHOUSE, LBV 2001 \$14.0

Tony's Menu



SMITH-WOODHOUSE, VINTAGE
PORT 1985 \$20.0

QUINTA DO CRASTO 2005 \$25.0

Chef's Testing Menu

ANTIPASTO OF SMOKED SALMON,
MASCARPONE CHEESE AND
ASPARAGUS WITH BELGIAN ENDIVE

PENNE, LOBSTER AND SHRIMP

ASSORTED CHEESES, FRESH FRUIT

Italian Sparkling

FRANCIACORTA, BRUT, CA DEL BOSCO

SARACCO, MOSCATO D'ASTI 2012 \$24.0

SARACCO, MOSCATO D'ASTI 2013 \$48.0

California Sparkling

SCHRAMSBERG, BRUT ROSE 2009 \$75.0

IRON HORSE, CUVÉE, BLANC DE
NOIR 2008IRON HORSE, CUVÉE, \$75.0
BLANC DE NOIR 2008

SCHRAMSBERG BLANC DE NOIRS
2009 \$65.0

Salad

TONY'S SALAD \$11.0

BIBB LETTUCE, ARTICHOKES,
HEARTS OF PALM \$11.0

SPINACH, AVOCADO, CRUMBLÉ
ROQUEFORT \$11.0

BABY ASPARAGUS, BELGIAN
ENDIVE \$11.0

Primi Piatti

AGNOLLOTTI WITH PROSCIUTTO \$13.0

PENNE, ASPARAGUS AND WILD
MUSHROOMS \$12.0

FETTUCINI, DUCK CONFIT WITH
WILD MUSHROOMS \$16.0

LINGUINE, FRESH CLAMS AND
PANCETTA \$19.0

Sauterne S

CARMES DE RIEUSSEC, 2007 \$12.0

CHATEAU DE FARGUES, 2002 \$100.0

CHATEAU, CLIMENS, 2002 \$125.0

CHATEAU D'YQUEM, 1995 \$350.0

Restaurant Category



MEXICAN

DESSERT

ITALIAN

FRENCH

Pasta

CANNELLONI \$13.0

PENNE \$12.0

FETTUCINI \$16.0

LINGUINE \$19.0

LINGUINE WITH LOBSTER AND
SHRIMP \$30.0

RAVIOLI

White

CHARDONNAY, SAINTSBURY, 2011 \$13.0

CHARDONNAY, ALOIS LAGEDER,
2012 \$12.0

PINOT GRIGIO, A. LAGEDER, 2012 \$12.0

SAUVIGNON BLANC, QUIVIRA,
DRY CREEK, 2013 \$11.0

NIERSTEINER BRUCKCHEN,
STRUB, KABINETT, 2012 \$11.0

Tony's Menu



CHARDONNEL, RESERVE 2012

Antipasti

PATE OF DUCK LIVER	\$11.0
TARTARE OF BEEF TENDERLOIN	\$12.0
CARPACCIO, ARUGULA TRUFFLE OIL	\$12.0
PATE OF DUCK LIVER, CHICKEN LIVER, VEAL	\$11.0
SEARED SEA SCALLOPS, BLACK TRUFFLES	\$15.0
MUSSELS, TOMATO, BASIL, GARLIC	\$13.0
SAUTÉED SHRIMP, BUTTER, GARLIC WINE	\$14.0

Sandwiches

CHICKEN SALAD SANDWICH	
BEEF TENDERLOIN, ROASTED PEPPERS, CHEDDAR CHEESE PANINI	\$11.0
ROASTED TURKEY BREAST, PEPPER BACON, RYE BREA	\$10.0
HAMBURGER, SAUTEED ONIONS	\$8.0
CHEDDAR OR BLUE CHEESE	\$9.0
SMOKED TURKEY, HAVARTI CHEESE, MULTI-GRAIN BREAD	\$7.0
HOT ROAST BEEF, PEPPER CHEESE, CIABATTA HOAGIE	\$11.0

French White

BATARD MONTRACHET, PERNOT 2011
CORTON CHARLEMAGNE, COLIN 2011
CHASSAGNE MONTRACHET, LES VERGES, BRUNO COLIN 2011
PULIGNY MONTRACHET, LES LEVRONS, GENOT-BOULANGER 2010

CHASSAGNE MONTRACHET, MALTROYE 2011

CHABLIS, MONT DE MILIEU, COLLET 2010

POUILLY FUISSE, CLOS FRANCE, ROGER LASSARAT 2011

Italian Red

MORELLINO DI SCANSANO, I. PERAZZI, LA MOZZA 2010

AMARONE, CLASSICO, BERTANI 2006

AMARONE, CLASSICO, SPERI 2009

AMARONE, ZARDINI 2009

QUINTARELLI, ROSSO CA D' MERLO 2004

VALPOLICELLA, QUINTARELLI 2005

VALPOLICELLA, ZARDINI 2011

Salads

	BIBB LETTUCE	\$11.0
	SPINACH	\$11.0
	CHICKEN SALAD	
	COBB SALAD	\$11.0
	GREEK SALAD	\$11.0
	CAESAR SALAD WITH TUNA	\$11.0
	MIXED GREEN SALAD	\$10.0
	HOUSE SALAD	
	SPINACH SALAD	

Main

	ROASTED GARLIC HUMMUS WITH PITA CHIPS	\$8.0
	CALAMARI FRITTI, LEMON BASIL DIPPING SAUCE	\$10.0

Tony's Menu



TONIGHT'S FLAT BREAD	\$10.0
BAKED GOAT CHEESE IN GARLIC TOMATO SAUCE, CROSTINI	\$10.0
BALSAMIC CAESAR SALAD	\$10.0
PORK CHOP, ROASTED TOMATOES	\$20.0
HERB STUFFED SALMON	\$23.0
GRILLED SIRLOIN STEAK	\$23.0
RISOTTO WITH BEEF TENDERLOIN	\$22.0

Red

BAROLO, VAIRA, 2009	\$17.0
BARBERA D'ALBA, CAMPOLIVE, PAITIN, 2010	\$15.0
BRUNELLO DI MONTALCINO, COLLOSORBO, 2008	\$15.0
AMARONE, CLASSICO, DELLA VALPOLICELLA, CAMPAGNOLA, 2010	\$14.0
CABERNET SAUVIGNON, NOVELLA, PAOLETTI, 2011	\$14.0
PINOT NOIR, CROSSBARN, 2012	\$14.0
IOLE E OLENA, CHIANTI CLASSICO, 2011	\$12.0
MERLOT, STEELE, 2011	\$11.0
CHAMBOUREIN 2010	

Italian White

VINTAGE TUNINA, JERMANN 2009	
GAVI-GAVI, LA SCOLCA 2012	
VESPA BIANCO, BASTIANICH 2011	
SOAVE, CLASSICO, LA ROCCA, PIEROPAN 2011	
CHARDONNAY, JERMANN 2012	
PINOT GRIGIO, PORER, A. LAGEDER 2012	

VERNACCIA DI SAN GIMIGNANO, POLIZIANO 2012

VINNAE, SERVUS CELLA, JERMANN 2009

VERMENTINO, LA SPINETTA 2011

Red Burgundy

CHARMES CHAMBERTIN, BOUVIER 2010

ECHEZEAUX, LA MARCHE 2011

SAVIGNY LES BEAUNE, LA DOMINODE, BRUNC CLAIR 2011

NUITS ST. GEORGE, MICHELOT 2004

VOSNE ROMANEE, LA MARCHE 2011

GEVREY CHAMBERTIN, COMBES RENE LE CLERC 2011

LA ROMANEE, GRAND CRU, CHATEAU DE VOSNE ROMANEE 1997

CHAMBERTIN, DOUDET-NAUDIN BEAUNE, BRESSANDES, DOUDET-NAUDIN 1929

CHAMBERTIN, DOUDET-NAUDIN BEAUNE, BRESSANDES, DOUDET-NAUDIN 1936

Pinot Noir

PETER MICHAEL, LE CAPRICE, NAPA 2012

PAHLMAYER, PINOT NOIR 2011

HIRSCH, SAN ANDRES 2010

MERRY EDWARDS, SONOMA COAST 2012

DOMAINE SERENE, YAMHILL, GREGON 2010

PATZ AND HALL, SONOMA 2012

DIERBERG, SANTA MARIA 2011

MACPHAIL, SONOMA 2012

ELK GROVE, VINEYARDS, WILLAMETTE 2012

Tony's Menu



LYRIC, ETUDE, SANTA BARBARA 2012

Chardonnay

PAHLMAYER, SONOMA COAST 2012

PETER MICHAEL, BELLE COTE 2011

PAUL HOBBS, R. R. V. 2012

JASON, PAHLMAYER N. C. 2011

PATZ HALL, SONOMA VALLEY 2013

HANZELL SEBELLA, SONOMA 2012

ROMBAUER, NAPA 2013

DIERBERG, SAN MARINA 2011

SAINTSBURY 2011

STEELE, SONOMA 2009

Ingredients Used



SHRIMPS

SHRIMP

KALE

SEAFOOD

SCALLOPS

HALIBUT

CHOCOLATE

CARAMEL

RASPBERRY

SPINACH

These Types Of Dishes Are Being Served



MUSSELS

\$13.0

CHICKEN

\$24.0

SALAD

PANINI

MEAT

SPAGHETTI

ICE CREAM

LOBSTER

PASTA

BURGER

APPETIZER

Red Bordeaux

CHATEAU MOUTON ROTHSCHILD,
PAUILLAC 1998

CHATEAU MOUTON ROTHSCHILD,
PAUILLAC 2003

CHATEAU LA TOUR, PAUILLAC 1998

CHATEAU MARGAUX, MARGAUX 2001

CHATEAU LEOVILLE, LAS CASES, SAINT-
JULIEN 2008

CHATEAU LES FORTS DE LATOUR,
PAUILLAC 2009

CHATEAU PAVILLON ROUGE, MARGAUX,
MARGAUX 2008

CHATEAU LYNCH BAGES, PAUILLAC
2011

CHEVALIER DE LASCOMBES, MARGAUX
2010

CHATEAU TALBOT, CONNETABLE,
SAINT-JULIEN 2009

CHATEAU LEOVILLE BARTON 2008

CHATEAU SMITH HAUT LAFITTE,
PESSAC LEOGNAN 2008

Piedmont

BAROLO, SORI GINESTRA, C . FANTINO
2010

BAROLO, LAZZARITO, VIETTI 2010

BAROLO, MARCARINI, BRUNATE 2009

BAROLO, PAOLO SCAVINO 2009

BAROLO, SERRALUNGA, BAUDANA 2009

Tony's Menu



BAROLO, FALLETTO, VIETTI 2010
BAROLO, BAROLI 2009
FREISA KYE, VAJRA 2009
LANGHE PINOT NERO VAJRA 2010
BARBARESCO, BORDINI, LA SPINETTA 2008
BARBARESCO, SORI PAITIN, PAITIN 2007
BARBARESCO, SORI PAITIN, PAITIN 2009
BARBARESCO, SORI PAITIN, PAITIN 2010
BARBERA D'ASTI, LA SPINETTA 2010
DOLCETTO D'ALBA, VAJRA 2011

Secondi Piatti

GRILLED FILET OF HALIBUT	\$39.0
GRILLED SCAMPI AND LOBSTER TAIL	\$38.0
FILET MIGNON OF SWORDFISH	\$35.0
HERBED BAKED LOBSTER	\$49.0
LOBSTER ALBANELLO	\$35.0
TRIO OF VEALS	\$34.0
STUFFED QUAIL/BEEF TENDERLOIN	\$36.0
VEAL LOIN CHOP TRUFFLE SAUCE	\$39.0
BLACK PEPPER RUBBED PRIME SIRLOIN STRIP STEAK	\$36.0
GRILLED SCAMPI AND LOBSTER TAIL, MUSTARD SAUCE	\$38.0
HERBED BAKED LOBSTER WITH PANCETTA RISOTTO	\$49.0
SAUTÉED DOVER SOLE, LEMON SAUCE	\$47.0
VEAL RIB CHOP WITH EGGPLANT	\$39.0
STUFFED QUAIL, BEEF TENDERLOIN, WILD RICE	\$36.0
CHICKEN WITH BLOOD ORANGES, BLACK OLIVES, FENNEL	\$24.0

TENDERLOIN OF BEEF, FOIE GRAS, PORT WINE DEMI GLAZE	\$42.0
PRIME SIRLOIN STEAK, EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC AND BASIL	\$44.0
BLACK PEPPER RUBBED PRIME SIRLOIN STRIP STEAK, GREEN PEPPERCORN CREAM	\$36.0
FILET MIGNON, CHIANTI SAUCE	\$40.0

Tuscany

BRUNELLO DI MONTALCINO, COSTANTI 2009
BRUNELLO DI MONTALCINO, FULIGNI 2009
BRUNELLO DI MONTALCINO, CIACCI 2007
BRUNELLO DI MONTALCINO, CIACCI 2008
BRUNELLO DI MONTALCINO, TALENTI 2008
BRUNELLO DI MONTALCINO, CASANOVA NI NERO 2009
BRUNELLO DI MONTALCINO, COLLOSORBO 2009
CHIANTI CLASSICO, RANCIA, RISERVA, FELSINA 2009
CHIANTI CLASSICO, TERRABIANCA CROCE, RISERVA 2009
CHIANTI CLASSICO, COLLI SENESI RISERVA 2011
ROSSO DI SANT' ANTIMO, CASANOVA DI NERI 2010
SASSICAIA, BOLGHERI 2010
LE SERRE NUOVE, DEL' ORNELAIA, BOLGHERI 2011
ORMA-ORMA, V. BOLGHERESE 2006
FONTALLARO, FELSINA 2008
MONTEPERGOLI, SANTINI 2008

Tony's Menu



ARAGONE, LA MOZZA 2009
CAMPACCIO, TERRABIANCA 2009
IL NERO DI CASANOVA, LA SPINETTA

Cabernet Sauvignon

BRYANT FAMILY 2010
BETTINA, BRYANT FAMILY 2010
BOND, QUELLA 2010
BOND, PLURIBUS 2010
DB4, BRYANT FAMILY 2011
TO KALON, BECKSTOFFER, JANZEN 2010
PAHLMMEYER 2011

PETER MICHAEL, AU PARADIS 2011
SILVER OAK, NAPA 2009
STAGS LEAP, CLIF LEDE 2011
JAYSON PAHLMMEYER 2011
RAFANELLI 2011
VINEYARD 29 CRU 2011
NEAL FAMILY VINEYARDS 2010
HONIG 2012
HESS, ALLOMI 2012
JOULLIAN 2010
LADERA 2010
ALTAGRACIA, ARAUJO 2011
HONIG 2010

Tony's

410 Market St. St. Louis, MO
63102, Saint Albans, United
States

Opening Hours:
Monday 17:30-09:30

Made with menuweb.menu

