



19 N. WATER STREET | DOWNTOWN CAPE | ON THE MISSISSIPPI RIVER | 573-334-0954

CIVIL WAR HISTORY / ULYSSES S. GRANT



Shortly after his promotion to the rank of brigadier General, Ulysses S. Grant was suddenly relieved of his command in Jefferson City, Missouri. His orders directed that he should report to department headquarters in St. Louis without delay to receive important instruction. What follows, taken from Personal Memoirs of U.S. Grant published in 1885, is his own account of these early days in Civil War History.

“The important special instructions which I received the next day, assigned me to the command of the district of southeast Missouri, embracing all the territory south of St. Louis in Missouri, as well as southern Illinois...

“In pursuance of my orders, I established my temporary headquarters at Cape Girardeau and sent instructions to the commanding officer in Jackson to inform me of the approach of General Prentiss from Ironton. Hired wagons were kept moving night and day to take additional rations to Jackson to supply the troops when they started from there. Neither General Prentiss nor Colonel Marsh, who commanded at Jackson, knew their destination.

“I drew up all of the instructions for the contemplated move and kept them in my pocket until I should hear of the junction of our troops at Jackson. Two or three days after my arrival at Cape Girardeau, word came that General Prentiss was approaching that place (Jackson). I started at once to meet him there and give him his orders. As I turned the first corner of the street, I saw a column of calvary passing the next street in front of me. I turned and rode around the block the other way, as to meet the head of the column. I found there General Prentiss himself with a large escort. He had halted his troops at Jackson for the night and had come on himself to Cape Girardeau, leaving orders for his command to follow him on the morning.”

The building, which now houses Port Cape Girardeau Restaurant, served as the office for Grant’s headquarters during his stay in Cape Girardeau. Later, headquarters for the district were moved to Cairo, Illinois, thirty miles to the south.

CAPE RIVER HERITAGE MUSEUM

The Cape River Heritage Museum is located in the old Police and Fire Department building at the corner of Independence and Frederick Streets. The Museum features three exhibits. The Lorimier Room displays early heritage of Cape Girardeau. The Main Exhibit portrays 19th century industry, education and culture. Murals depict these categories, as do items from early business, memorabilia of the Old Opera House, and a display on the first Missouri Flag, which was designed and made in Cape Girardeau. The River Room features a “hands-on” approach, and is popular with children. Activities include a steamboat race, a pilot house, a knot-tying board and a video tape depicting travel on the Mississippi River.

A gift shop features river souvenirs, publications of local interest and a Biography of Cape Girardeau County.



OLD ST. VINCENT CHURCH

One of Cape’s treasures is Old Street Vincent Church, which faces Main Street at the intersection with William Street. The present building, dedicated in 1853, was constructed on the foundation of the first St. Vincent’s Catholic Church, build in 1833 and destroyed by a tomado in 1850.

Of English perpendicular Gothic Revival design, the old church served parish needs until 1977, when it became a Religious Cultural Center for the Cape Girardeau area. Renovation work began on the exterior in 1984. The veneral building was placed on the National Register of Historic Places in 1982.

BANQUETS | CATERING | DELIVERY | CARRY-OUT

PORT PLATES

These items are great for sharing or treating as a meal!

BARBEQUE SHRIMP

A sauteed combination of shrimp with BBQ spices, white wine, capers, garlic and parsley over grilled flatbread...\$9.50

SMOKED CHICKEN PIZZA

Pineapple, grilled onions, monterey jack cheese and BBQ pizza sauce...\$8.00

B.B.Q. BAR-B-Q BARBEQUE



Barbeque is the oldest method of cooking known to man. In general, the term barbeque refers to meat that is slowly cooked with the heat and smoke of smoldering wood or charcoal.

The first people in this country to use this method of cooking were the American Indians.

Here at Port Cape Girardeau, we have built a wide-spread reputation for serving the finest in barbeque. A combination of hickory wood and charcoal is used to create a unique flavor.

We take our time in the cooking process. BBQ doesn't just happen. The pork and beef used for the sandwiches and dinners will cook for up to 12 hours in the pit before it meets our criteria of the best barbeque. Meat cooked this way becomes so tender it will fall off the bone when gently pulled - thus the term "pulled" barbeque.

The ribs have to be smoked for an average of seven hours to achieve the right color and smoke penetration for our standards.

We believe that barbeque has become an art form and we truly hope you enjoy ours.

STUFFED MUSHROOMS

Baked with a blend of three cheeses spinach, smoked bacon and garlic topped with cheddar cheese...\$8.50

PIG CHIPS

Chopped BBQ, queso dip, baked beans pepper jack and cheddar cheeses jalapenos, tomatoes, green onions and barbeque sauce over house chips...\$8.50

FRIED CALAMARI

Served with citrus mojo, cocktail sauce and lemon wedges...\$7.50

HOUSE SMOKED SAUSAGE

Served over grilled onions with barbeque honey mustard sauce...\$5.50

SMOKED TROUT RISOTTO

Asparagus, mushrooms and white wine risotto topped with pecans, grilled fennel and capers...\$9.95

LOADED SKINS

Crisp baked potato wedges loaded with monterey jack and cheddar cheeses queso dip, bacon, scallions and sour cream...\$8.00 Add chopped pork...\$2.50

SMOKED SALMON

BRUSCHETTA

Flakes of smoked salmon tossed with roasted peppers, capers, fresh parsley and garlic aioli on multi-grain toast...\$8.00

WINGS

One Dozen...\$7.50 | Two Dozen...\$14.50 | Fifty Wings...\$28.50

HOT WINGS

Our 20 year long traditional recipe! Served with celery and blue cheese

SMOKED DRY RUB WINGS

Served with white barbeque sauce

ZINGERS

"Southern style" buttermilk breaded and fried. Have them tossed in any of our sauces!

CHIPOTLE HONEY BARBEQUE

Smokey, sweet and spicy

Add Extra Ranch or Celery...50¢ | Extra Bleu Cheese...75¢

SALADS

Add marinated grilled chicken for \$3, barbeque shrimp for \$6 or grilled salmon for \$8

DOC'S BARBEQUE SALAD

Chopped barbeque pork, cucumber tomatoes, shredded cheddar cheese crouton bread and your choice of dressing...\$6.95 / \$11.95

CHEF'S SALAD

Smoked turkey breast, bacon, tomatoes egg, cucumbers, croutons, bleu cheese and cheddar cheese...\$5.95 / \$10.95

CAESAR SALAD

Housemade Caesar dressing tossed with romaine, parmesan and croutons...\$4.50 / \$8.00

GRANT'S SALAD

Marinated artichoke hearts, asparagus hearts of palm, black olives, pimientos scallions and crouton bread...\$4.50 / \$8.00

GALA SALAD

Gala apples, shaved red onions, chopped walnuts, bleu cheese, baby spinach and a citrus vinaigrette...\$4.50 / \$8.00

HOUSE SALAD

Fresh chopped lettuce, tomatoes cucumbers, croutons and choice of dressing...\$3.50 / \$7.00

DRESSINGS: Hot Bacon Vinaigrette | Balsamic Vinaigrette | Oil & Vinegar
Raspberry Vinaigrette | Honey Mustard | House Ranch | Catalina French | Poppyseed
Wine and Cheese | Blue Cheese | Italian | 1000 Island
ALL OF OUR DRESSINGS ARE MADE IN-HOUSE

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

HICKORY-SMOKED BARBEQUE

*Our hickory-smoked barbeque is prepared in small batches every day
All Hickory-Smoked Barbeque Dinners include two side dishes, rolls and strawberry honey butter*

DOC'S BABY BACK RIBS

A superior cut of loin back ribs with your choice of original sauce, barbeque honey mustard or dry rub...
Half Rack \$14.95 / Full Rack \$28.95

ORIGINAL RIBS

Our original ribs are a true St. Louis cut that we dry rub and hickory smoke for several hours...
Half Rack \$14.25 / Full Rack \$28.50

PORK STEAK

Dry rubbed, smoked and finished on the grill with barbeque sauce...*\$14.25*

BARBEQUE PLATTER

Barbeque Pork Shoulder...*\$13.95*
Beef brisket...*\$16.95*
Barbeque chicken...*1/4 \$9.95 | Half \$12.95*

BARBEQUE COMBINATION

Choose two: Original Ribs, Barbeque Pork Shoulder, Barbeque Chicken or Catfish...*\$15.75*
Substitute brisket or baby back ribs for \$2 more

PORK TENDERLOIN

Grilled and glazed with honey mustard barbeque sauce...*\$12.95*

SIDES

GRILLED ASPARAGUS

BELAIRES

BROCCOLI SALAD

BAKED BEANS

SWEET & SOUR SLAW

POTATO SALAD

BAKED POTATO

ONION RINGS

MAC & CHEESE

FRIED OKRA

HOUSE-MADE POTATO CHIPS

HAND CUT FRIES

WATER STREET MUSHROOMS

DINNERS

All dinners include two side dishes, rolls and strawberry honey butter

HAND-BREADED CATFISH PLATTER

Jalapeno hush puppies, lemon, red onions and tartar sauce...*\$14.95*

GRILLED SALMON

Farm-raised salmon grilled with lemon-herb compound butter...*\$15.95*

MARINATED CHICKEN BREAST

Two five-ounce breasts with horseradish mustard sauce...*\$12.95*

FRIED SHRIMP PLATTER

Hand-breaded shrimp served with cocktail sauce...*\$16.95*

SMOKED RIBEYE STEAK

Hickory smoked ribeye grilled and finished with au jus...*\$24.95*

CHAR-GRILLED FILET MIGNON

With an oyster mushroom reduction sauce. Limited availability...*\$28.95*

SANDWICHES

All Sandwiches served with one side | Add cheese to any sandwich for 50¢ extra

PORT CAPE'S FAMOUS BBQ

Genuine hickory-smoked barbeque pork shoulder on a bun or toast...*\$7.95*

REUBEN

Corned beef, swiss cheese, sauerkraut and 1000 island dressing on grilled marble rye...*\$8.50*

CHICKEN FLATBREAD

Roasted red peppers, mashed avocado monterey jack cheese, romaine lettuce and tomato salsa on soft flatbread...*\$7.95*

PO'BOY SANDWICH

Fried catfish, shrimp, calamari, lettuce, tomato, pickle and remoulade...*\$9.50*

B.L.T.E.C

Fried egg, swiss cheese, texas toast and garlic mayo served with house made chips...*\$7.00*

SMOKED TURKEY CLUB

Hickory-smoked bacon, swiss & american cheeses, lettuce, tomato & roasted garlic mayo on marble rye bread...*\$8.75*

CHICKEN SALAD CROISSANT

Apples, grapes, celery, sage and walnuts served on a croissant...*\$8.25*

BRISKET & PIMIENTO CHEESE

Sliced brisket and homemade pimiento cheese on grilled texas toast...*\$8.95*

PRIME RIB GRILL

Smoked and grilled prime rib served on a sourdough roll with au jus horseradish sauce...*\$9.95*
Add peppers and onions for \$1 extra

BURGERS

All Burgers are made fresh with a half pound of certified Angus Beef and are served with one side

THE GREAT RIVER BURGER

"Best Burger In Town!!" Fresh ground beef, lettuce, tomatoes, pickles and onions on a kaiser roll...*\$9.00*

KNOX'S BURGER

Slaw, pickles, fried onion, double american cheese, mustard on a white bun...*\$9.50*

AVOCADO BURGER

Bacon, swiss cheese, lettuce, tomato garlic mayo on a kaiser bun...*\$10.25*

BBQ PORK BURGER

Chopped pork, pimiento cheese, slaw, white barbeque sauce, onion ring, texas toast...*\$10.50*

HICKORY - SMOKED BACON BURGER

Barbeque sauce, beer-battered onion ring and cheddar cheese on a kaiser bun...*\$9.50*

WATER STREET BURGER MELT

Swiss and american cheeses, water street mushrooms, grilled onions and bistro sauce on marble rye...*\$8.95*

KIMCHI BURGER

Fried egg, pepper jack cheese, sriracha mayo & pickled jalapenos, kaiser bun...*\$9.75*

THE BIG MIKE

Chopped red onion and pickles, shredded lettuce, double american cheese, bacon 1000 island, white bun...*\$10.25*

BLACKENED BLUE BURGER

Maytag blue cheese, red wine onion jam, lettuce, tomato, roasted garlic mayo on a kaiser bun...*\$10.25*

SAUCES

OUR ORIGINAL SAUCE - Sweet & Mild

RED TOP - Vinegar based Spicy Southern Sauce

50/50 - Half Original & Half Red Top

WHITE BBQ - Mayonnaise base with Secret Spices

CHIPOTLE BBQ - Smokey Sweet & Medium Heat

BBQ HONEY MUSTARD - Our Original Sauce seasoned with Honey & Whole Grain Mustard

TO GO

6oz \$2.50 Pint \$6.00

DESSERTS

BREAD PUDDING with Amaretto Sauce \$3.95

BLACKBERRY COBBLER \$3.75

RICOTTA DONUTS \$5.50

HOT FUDGE BROWNIE SUNDAE \$5.00

BANANA SPLIT \$5.25

We also have 16 Flavors of Hand-Dipped Ice Cream!!

TO GO BBQ AND SIDES

BABY BACK RIBS...Full rack \$25.95

ORIGINAL RIBS...Full rack \$24.95

BARBEQUE CHICKEN...Half \$9.95

BARBEQUE PORK SHOULDER...\$8.95 / pound

BARBEQUE BRISKET...\$10.95 / pound

SMOKED TURKEY...\$8.95 / pound

BELAIRES...Pint \$6.00 | Gallon \$28.50

BROCCOLI SALAD...Pint \$6.00 | Gallon \$28.50

MAC & CHEESE...Pint \$6.00 | Gallon \$28.50

SWEET 'N SOUR SLAW...Pint \$6.00 | Gallon \$28.50

BARBEQUE BEANS...Pint \$6.00 | Gallon \$28.50

CAPE RIVER WALK MURAL



The Taft Mural features some of our Port Cape family faces. Doc Cain is a spectator in the derby with a cigar. Twenty year employee Sandy Riegert is in the crowd. Abbie Cain is holding the baby. The baby's face is long-time customer Norbert Foster's baby picture from that time in history and remembered when Taft came to town. We became great friends with artist Tom Melvin during his year-long stay in Cape. Many panels of the mural contain faces of the patrons and friends of Port Cape and the community.

CALL PORT CAPE

WHEN PLANNING YOUR
NEXT CATERED EVENT!

573-334-0954

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

Barbeque sauce has very distinct flavors and seasonings and tends to be very regionalized. At Port Cape we feature several homemade BBQ inspired sauces that will add great flavor to our BBQ. Whatever your taste, thank you for enjoying great BBQ with us.

- Dennis "Doc" Cain