

A NOTE ON OUR NAMESAKE

THEODORE LINK

ARCHITECT · 1850 – 1923

Theodore Link was one of St. Louis's most influential architects, credited with more than 100 buildings across the city — including Union Station and the St. Louis Public Library. In 1910, one of his final local commissions rose here at 1501 Washington Avenue: the International Shoe Company Building, its ornament shaped by the influence of Louis Sullivan, father of the modern skyscraper.

The Link takes its name from Theodore Link's own guiding philosophy — that useful beauty connects disparate things into something both functional and enduring. A century later, that same building is home to the Hyatt Centric Downtown St. Louis, and to a restaurant and bar that carries his name forward.

HYATT CENTRIC

DOWNTOWN ST. LOUIS

1501 Washington Avenue · St. Louis, Missouri

CONNECTING THE WORLD TO SAINT LOUIS

T H E

L I N K

LOBBY BAR & RESTAURANT

ALL DAY

STARTERS & SHAREABLES

The Toasted Ravioli Platter — **15**

St. Louis's most iconic bite — crispy deep-fried beef and herb ravioli, dusted with Parmesan, served with house marinara and Collinsville horseradish ranch. A love letter to The Hill.

Gateway Spinach & Artichoke Dip V* — **16**

Warm, bubbling blend of spinach, artichoke hearts, cream cheese, and Gruyère — served with toasted flatbread crisps and house focaccia for scooping.

Mississippi Bluff Shrimp Cocktail GF* — **18**

Chilled jumbo Gulf shrimp served over crushed ice with a zesty house-made cocktail sauce spiked with fresh horseradish, and lemon wedges.

Corn & Crab Fritters — **16**

Fried sweet corn and lump crab fritters with a smoked paprika aioli and a squeeze of charred lemon. Light, crispy, and crowd-approved.

SALADS

The Laclede Caesar — **13**

Crisp romaine hearts, house-baked sourdough croutons, shaved Grana Padano, and a classic anchovy-forward Caesar dressing. Clean, cold, and exactly what it should be.

+ Add on: grilled chicken 8 · seared salmon 9 · sliced steak 10 · Gulf shrimp 8

Tower Grove Harvest Salad V* — **13**

Artisan greens blend with roasted beets, pistachio tuille, dried Missouri cranberries, shaved fennel and watermelon radish, and brie cheese — tossed in an apricot vinaigrette.

+ Add on: grilled chicken 8 · seared salmon 9 · sliced steak 10 · Gulf shrimp 8

ENTRÉES

The Arch City Ribeye 45

Wood fired 12 oz. prime-cut ribeye, with compound herb butter, roasted garlic jus, and crispy onion strings — served alongside roasted fingerling potatoes and Brussels' sprouts. The centerpiece of The Link table. Try it with our peppercorn sauce.

Bone-in Strip Loin 65

Old fashioned St. Louis style steakhouse 16 oz., Ruth farms “Ranch to Table” Prime strip steak served with au poivre sauce. Daily chef selection of sides.

Pan-Seared Atlantic Salmon 35

Atlantic salmon fillet, roasted asparagus, exotic mushroom risotto, and a lemon caper beurre blanc. Elegant without trying too hard.

From the Hill Roasted Vegetable Tagliatelle V* 25

Fresh tagliatelle tossed with roasted zucchini, heirloom cherry tomatoes, charred corn, topped with burrata, and a basil-walnut pesto — bright, satisfying, and entirely plant-forward.

SANDWICHES & BURGERS

The Big Muddy Burger 20

Prime beef, Gruyère cheese, house comeback sauce, bread-and-butter pickles, shredded iceberg, and sweet onion on a toasted potato bun. Served with Arch City fries.

The Lou Bird 14

Crispy buttermilk chicken breast, spicy honey drizzle, dill pickles, and slaw on a potato roll. Southern comfort with a Metro East nod.

SIDES

Arch City Fries V* 8

Thin-cut fries tossed in Old Bay seasoning with rooftop aioli for dipping.

Cast-Iron Roasted Fingerlings V* GF* 9

Crispy fingerling potatoes with rosemary, roasted garlic, and sea salt.

Charred Street Corn V* GF* 8

Flame-blistered corn ribs with chipotle mayo, cotija, and chili-lime salt.

Seasonal Roasted Vegetables V* GF* 8

Chef's daily selection of market vegetables, finished with olive oil, fresh herbs, and sea salt.

FROM THE STONE OVEN

All pizzas are built on hand-stretched dough, fired in our stone oven, and finished with your choice of base — classic tomato, roasted garlic white, or olive oil and herb. Choose a signature build below, or ask your server to craft your own.

The Hill Classic v* **22**

San Marzano tomato, fresh mozzarella, Bee Simple basil, and a finish of Lucini olive oil. A Margherita, St. Louis style.

Soulard Market **22**

Roasted garlic white base, Italian sausage, caramelized onion, roasted red pepper, and cheese blend. A nod to the market's abundant produce.

Gateway White v* **21**

Garlic oil base, ricotta, fresh spinach, artichoke hearts, shaved Parmesan, lemon. Light and creamy.

The Kings Highway **27**

Tomato base, pepperoni, hot Italian sausage, spicy capicola, banana peppers, marinated olives, and mozzarella. Stacked and unapologetic.

Tower Grove Garden v* **19**

Herb oil base, heirloom tomatoes, roasted zucchini, charred corn, goat cheese, arugula, and balsamic glaze. Entirely plant-forward.

Build Your Own **20**

Choose your base, up to four toppings, and your cheese. See the board or ask your server for today's topping selections from the oven station. $3 each.

*V: VEGETARIAN · VG: VEGAN · GF: GLUTEN FREE

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