

Our Executive Chef **MATHIEU LEFEBVRE** grew up in Annecy-Haute-Savoie, France, a small town in the Alps, about 30 miles from Geneva, Switzerland. Think skis, scenery and fondue!

As a young, aspiring chef, he attended culinary school and worked 18-hour days in Michelin-rated 3-star and 1-star venues (Georges Blanc & Belvédère) and La Fleur Du Lac, a restaurant rated highly on the international Gault & Millau point scale.

By 2004, Lefebvre had offers from all over the U.S. & Canada. He chose The Saint Louis Club because ... *"Our Executive Chef Pierre Chambrin, one of the world's most decorated chefs, was doing things here at the Club that no one in St. Louis had ever done. We still do,"* he says.

Now, 14 years later, Chef Mathieu has risen to what he calls, *"the top of the chain,"* and he's ready ... *more than ready.* Chef and his high-level team of 25 to 35 French and American chefs blend the best of our past -- fine French cuisine -- with the innovation and energy that will make our menus revered and relevant through another generation.

Enjoy!



THE SAINT LOUIS ROOM LUNCH MENU

APPETIZERS

SMOKED SALMON

Red Onion, Capers, Salmon Caviar, Brioche Toast, Horseradish Espuma

COUNTRY PÂTÉ

Olive Medley, Cornichons, Toasted Baguette

CHILLED JUMBO SHRIMP

Choice of Cocktail or Pudeur Sauce

PIG TROTTER

Sauce Gribiche

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



DAILY SPECIALS | November 20, 2018

SOUPS

CREAM OF BROCCOLI

Cup | Bowl

TORTILLA

Tomato Salsa, Cheddar & Monterey Jack,

Tortilla Chips

Cup | Bowl

FALL VEGETABLE

Cup | Bowl

FRENCH LENTIL WITH DUCK CONFIT

Cup | Bowl

SCHUMACHER'S TURTLE

Cup | Bowl

SPECIALS OF THE DAY

COLD ROAST BEEF SANDWICH

Beef Tenderloin, Lettuce, Onion, Tomato On
Focaccia Bun

CHILLED LOBSTER SALAD

Baby Lettuce, Tomato, Avocado, Green Onion,
Cucumber, Sherry Vinaigrette

THREE EGG OMELET

Ham, Mushrooms, Cheddar Cheese, Baby Greens, Sherry Vinaigrette

SEAFOOD

TEMPURA TUNA

White And Yellow Tuna, Asian Style
Vegetables,
Shrimp Thai Sauce

ROASTED JUMBO SCALLOPS

Bacon Wrapped, Pearl Onion, Mushroom,
Red Wine Sauce

GRILLED SWORDFISH

Cassoulet De Legumes, Fondant Potato,
Old Fashion Mustard Sauce

BRAISED HALIBUT

Tomato Concassé, Mushroom, Steamed Potato,
Chablis Parsley Sauce

GRILLED ARCTIC CHAR

Potato Parmentier,
Herb Beurre Blanc

PAN SEARED CALAMARI STEAK

'BRETONNE'

Vegetable Cassoulet, Steamed Potato

STEAMED MUSSELS MARINIERE

French Fries, Grilled Baguette

MEAT

BRAISED SHORT RIBS

Mushroom, Pearl Onion, Tagliatelle Pasta,
Bacon-Chardonnay Jus

VEAL SCALOPPINI

Braised Endive, Honey Baby Carrots,
Morel Mushroom Sauce

BEEF STROGANOFF

Beef Tips Tenderloin, Pearl Vegetables,
Mushrooms, Onions, Egg Noodles,
Cognac Cream Sauce

GRILLED PORK LOIN

Braised Endive, Honey Baby Carrots,
Grilled Pineapple Salsa



SALADS

CLASSIC COBB

Choose Diced Turkey or Poached Salmon

Romaine Lettuce, Avocado, Tomato,
Egg, Bacon, Nauvoo Blue Cheese,
Choice of Dressing
Add Baby Shrimp

SAINT LOUIS CLUB

WARM SEAFOOD SALAD

Sea Scallops, Jumbo Shrimp,
Poached Salmon, Salmon Caviar,
Mixed Greens,
Emulsified Vinaigrette

SHRIMP & CALAMARI FRICASSEE

Baby Gem Lettuce, Roasted Peppers &
Tomatoes, Avocado, Lemon Mosto Olive Oil

SMOKED TROUT TARTARE

Mixed Greens, Tomato, Avocado, Shallots,
Capers, Red Onion, Salmon Caviar,
Horseradish Red Wine Vinaigrette

ROASTED FALL VEGETABLES

Field Greens, Butternut Squash,
Red & Yellow Beets, Carrots, Craisins,
Fingerling Potatoes, Walnut Vinaigrette

BEEF TIPS TENDERLOIN &

WOOD MUSHROOMS

Boston Lettuce & Belgium Endive,
Tomato, Poached Quail Eggs,
Roquefort Blue Cheese, Sourdough Croutons,
Raspberry Vinaigrette

SANDWICHES

'72 HOUR' BRAISED BEEF

SHORT RIBS

Mushrooms, Bacon, Pearl Onions,
Sauce Meurette, Hoagie Bun

DUCK CONFIT REUBEN

Sauerkraut, Melted Raclette Swiss Cheese,
Thousand Island Dressing, Ciabatta Bread

ROASTED TURKEY LETTUCE WRAP

Slow-Roasted Turkey Breast, Pancetta,
Duo of Sharp Cheddar Cheese, Tomato,
Cucumber, Avocado, Egg Salad

ASIAN SHRIMP WRAP

Rice Noodle, Mixed Greens, Avocado,
Cucumber, Scallions, Bonito Paste,
Shrimp Chips, Sweet Thai Chili Dipping Sauce

GRILLED BISON BURGER

Traditional Garnish, Fresh Mozzarella Cheese, Sweet Potato Fries, Brioche Roll

