

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

PAN SEARED FOIE GRAS

MINUS8 Vinegar Sauce, Brioche Toast

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 | April 19, 2019

SOUPS

NEW ORLEANS SEAFOOD GUMBO

Cup | Bowl

FRENCH LENTIL

Duck Confit

Cup | Bowl

SCHUMACHER'S MOCK TURTLE

Cup | Bowl

MINISTRONE

Cup | Bowl

SPRING VEGETABLE

Cup | Bowl

VEGAN LEEK

Cup | Bowl

SPECIALS OF THE DAY

SMOKED TROUT WRAP

Red Onion, Baby Spinach, Horseradish Cream
Sauce, Flour Tortilla

TUNA IN OIL SALAD

Baby Lettuce, Tomato, Cucumber, Black Olive,
Feta Cheese, Sherry Vinaigrette

EGGS BENEDICT

Two Poached Eggs, Canadian Pork Loin,
Hollandaise Sauce, English Muffin, Hash Browns,
Fruit Cup

VEGETABLE SPAGHETTI

Ragout of Asian Mushroom, Miso Broth,
Tofu, Rice & Soba Noodles

SEAFOOD

MUSSELS MARINIÈRE

French Fries, Grilled Baguette

BOSTON SOLE TEMPURA

Asian Style Vegetables, Shrimp Thai Sauce

PAN ROASTED GROUPEL

Vegetable Julienne, Grilled Artichoke, Risotto
Croquette, Herb Beurre Blanc

BRAISED HALIBUT FILLET

Fondant Potato, Mushroom Medley,
Chablis-Tarragon Cream Sauce

GRILLED ARTIC CHAR

Vegetable Cassolette, Fondante Potato,
Sauce Vierge

PAN SEARED SEA BASS

Vegetable Julienne, Grilled Artichoke,
Risotto Croquettes, Sauce Meurette

MEAT

BEEF STROGANOFF

Vegetable, Mushroom, Pearl Onion,
Egg Noodle, Cognac Cream Sauce

PRIME VEAL SCALLOPINI

Braised Endive, Honey Baby Carrots,
Morel Cream Sauce



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

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

SPRING VEGETABLES

Field Greens, Zucchini, Yellow Squash,
Roasted & Grilled Bell Peppers,
Dried Cranberries, Fingerling Potatoes,
Tomato, Walnut Vinaigrette

GRILLED AHI TUNA

Romaine Lettuce & Belgian Endive,
Grilled Artichoke & Pineapple,
Roasted Tomato, Candied Pecan,
Banyuls Vinaigrette

CHILLED LOBSTER & JUMBO SHRIMP

Baby Gem Lettuce, Ruby Grapefruit,
Avocado-Mango-Cilantro Tartar,
Lemon Musto Olive Oil

BEEF TENDERLOIN & FOREST MUSHROOM

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

SANDWICHES

ROASTED COLORADO LAMB

Feta, Kalamata Olives,
Red Onion, Baby Spinach,
Hummus, Ciabatta Roll

BEEF PASTRAMI

Sauerkraut, Swiss, Thousand Island Dressing,
Rye Bread

SLOW ROASTED TURKEY PANINI

Smoked Gouda, Grilled Tomato,
Caramelized Onion & Apple,
Sourdough

ASIAN SHRIMP WRAP

Rice Noodle, Mixed Greens, Avocado, Cucumber,
Scallion, Bonito Paste,
Sweet Thai Chili Dipping Sauce

GRILLED BISON BURGER

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

