

APPETIZERS

MUSSELS 'MARINIÈRE' <sup>GF</sup>

*White Wine, Shallot, Parsley*

SOUP

ROASTED RED BELL PEPPER BISQUE <sup>GF</sup>

ENTREES

SAUTEÉD RAINBOW TROUT

*Capers, Lemon-Brown Butter*

ROASTED BACON-WRAPPED PORK TENDERLOIN

*Missouri Bacon, Red Wine Sauce*

LAMB LOIN & MERGUEZ SAUSAGE <sup>GF</sup>

*Herb Encrusted, Garlic-Lamb Jus*

PAN-SEARED SKIRT STEAK <sup>GF</sup>

*Chimichurri Sauce*

PAN-ROASTED DUCK BREAST <sup>GF</sup>

*Dark Cherry Sauce*



# THE BISTRO DINNER MENU

## APPETIZERS

### JUMBO SHRIMP COCKTAIL <sup>GF</sup>

*With Cocktail or Pudeur Sauce*

### SMOKED SALMON

*Red Onion, Capers, Salmon Caviar,  
Horseradish Cream, Brioche Toast*

### CHARCUTERIE BOARD

*Traditional Accoutrements,  
Toasted Baguette*

### COUNTRY PÂTÉ

*Mixed Olives, Cornichon,  
Grain Dijon Mustard, Toasted Baguette*

### ESCARGOT 'BOURGUIGNONNE'

*Helix Snails, Garlic-Parsley Butter,  
French Baguette*

### DUCK CONFIT & DUCK PROSCIUTTO <sup>GF</sup>

*Red & Yellow Beets Carpaccio, Feta Cheese, Pecans,  
Frisee Lettuce, Sherry Vinaigrette*

## SOUPS

### POTATO-LEEK <sup>VGN/GF</sup>

*Leek, Celery, Potato*

### CARAMELIZED BUTTERNUT

#### SQUASH BISQUE <sup>VEG/GF</sup>

*With Mascarpone Cheese*

### SAINT LOUIS CLUB VEGETABLE <sup>GF</sup>

*Chicken Stock, Root Vegetables*

### LOBSTER BISQUE

*Lobster Pieces and Cognac Tableside*

### SCHUMACKER MOCK TURTLE

*Ground Tenderloin, Boiled Egg,  
Lemon, Sherry*

### FRENCH ONION SOUP AU GRATIN

*House Chicken & Pork Stock,  
Gruyère Swiss Cheese, Croutons*

## SALADS

### WINTER SALAD <sup>GF/VEG</sup>

*Organic Field Greens, Caramelized Apples,  
Red Quinoa, Dried Cranberries,  
Feta Cheese, Walnuts and  
Walnut-Red Wine Vinaigrette*

### BABY GEM SALAD

*Fried Goat Cheese Croquettes, Roasted Tomatoes,  
Avocado, Balsamic Vinaigrette*

### BELGIUM ENDIVE & APPLE <sup>GF</sup>

*Walnuts, Roquefort Blue Cheese,  
Walnut Oil Vinaigrette*

### CLASSIC CAESAR

*Romaine Lettuce, White Anchovy,  
Croutons, Parmesan Cheese*

## SIDES

### CREAMED SPINACH <sup>VEG</sup>

### BASMATI RICE PILAF

*Chicken Stock, Onions*

### GREEN BEANS ALMONDINE <sup>VEG</sup>

*Browned Butter, Slivered Almonds*

### STEAMED BROCCOLI <sup>VGN</sup>

*Add Hollandaise <sup>VEG</sup>*



# THE BISTRO DINNER MENU

## VEGETARIAN

*{Accompanied by Carrot-Ginger Purée, Mushroom Stuffed Savoy Cabbage & Pomme Dauphine}*

### PITHIVIER <sup>VEG</sup>

*Lentil "Du Puy" & Wild Rice, Vegetable Brunoise,  
Creamy Morel Mushroom Sauce with Red Port Wine*

## FISH & SEAFOOD

*{Accompanied by Carrot-Ginger Purée, Mushroom Stuffed Savoy Cabbage & Fresh Herbs Polenta Cake}*

### SWORDFISH 'AU POIVRE' <sup>GF</sup>

*Pan Roasted  
with Black Peppercorn Sauce*

### MAHI-MAHI 'HOMARDINE'

*Braised with Lobster Sauce and  
Lobster Pieces*

### NEW ENGLAND SEA SCALLOPS

#### 'OCEAN' <sup>GF</sup>

*White Wine Sauce with Mussels, Baby Shrimp,  
Mushrooms and Parsley Sauce*

### DOVER SOLE

*Sautéed Meunière or  
Grilled <sup>GF</sup> with Bearnaise*

## MEAT & POULTRY

*{Accompanied by Cauliflower Au Gratin with Comté Cheese & Pomme Dauphine}*

### PRIME VEAL MEDALLIONS

*Sautéed with  
Creamy Morel Mushroom Sauce*

### PRIME RIBEYE <sup>GF</sup>

*Grilled 14 oz Cut, Choron Sauce*

### AUSTRALIAN RACK OF LAMB

*Grilled Double Lamb Chops  
with Paloise Sauce*

### BLACK ANGUS SIRLOIN <sup>GF</sup>

*Pan Seared 14oz Half Smoked  
with Foyot Sauce*

### FILET MIGNON

*{6 oz | 8 oz}*

*Seared with Marchand de Vin Sauce or Grilled with Béarnaise Sauce*

## BISTRO FAVORITES

### GRILLED ATLANTIC SALMON <sup>GF</sup>

*Herbs Beurre Blanc*

### CHOPPED STEAK

*Grilled with Red Wine Sauce*

### WINTER CHEESEBURGER

*Grilled 8z Beef Brisket with Cheddar, Lettuce,  
Tomato, Onion, Brioche Bun & French Fries*

### CHICKEN BREAST

*Sautéed with Chef's Vegetable & Starch  
Chicken Jus, Herbs and Tomato*

### CHICKEN CAESAR

*Grilled with Parmesan Cheese & Croutons*

