

APPETIZERS

MUSSELS 'MARINIÈRE' ^{GF}
White Wine, Shallot, Parsley

SOUP

CREAM OF BRIE W/ MUSHROOMS ^{GF}

ENTREES

SAUTEÉD RAINBOW TROUT
Capers, Lemon-Brown Butter

ROASTED BACON-WRAPPED PORK TENDERLOIN
Charcuterie Sauce

LAMB LOIN & MERGUEZ SAUSAGE ^{GF}
Herb Encrusted, Garlic-Lamb Jus

PAN-SEARED SKIRT STEAK ^{GF}
Chimichurri Sauce

PAN-ROASTED DUCK BREAST ^{GF}
Dark Cherry Sauce



THE BISTRO DINNER MENU

APPETIZERS

JUMBO SHRIMP COCKTAIL ^{GF}

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 ^{GF}

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

SOUPS

POTATO-LEEK ^{VGN/GF}

Leek, Celery, Potato

CARAMELIZED BUTTERNUT

SQUASH BISQUE ^{VEG/GF}

With Mascarpone Cheese

SAINT LOUIS CLUB VEGETABLE ^{GF}

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 ^{GF/VEG}

*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 ^{GF}

*Walnuts, Roquefort Blue Cheese,
Walnut Oil Vinaigrette*

CLASSIC CAESAR

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

SIDES

CREAMED SPINACH ^{VEG}

BASMATI RICE PILAF

Chicken Stock, Onions

GREEN BEANS ALMONDINE ^{VEG}

Browned Butter, Slivered Almonds

STEAMED BROCCOLI ^{VGN}

Add Hollandaise ^{VEG}



THE BISTRO DINNER MENU

VEGETARIAN

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

PITHIVIER ^{VEG}

*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' ^{GF}

*Pan Roasted
with Black Peppercorn Sauce*

MAHI-MAHI 'HOMARDINE'

*Braised with Lobster Sauce and
Lobster Pieces*

NEW ENGLAND SEA SCALLOPS

'OCEAN' ^{GF}

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

DOVER SOLE

*Sautéed Meunière or
Grilled ^{GF} 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 ^{GF}

Grilled 14 oz Cut, Choron Sauce

AUSTRALIAN RACK OF LAMB

*Grilled Double Lamb Chops
with Paloise Sauce*

BLACK ANGUS SIRLOIN ^{GF}

*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 ^{GF}

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

