



SAINT LOUIS  
*est.* CLUB 1964

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## THE BISTRO LUNCH MENU

### APPETIZERS

#### ROASTED RED BELL PEPPER HUMMUS & CRUDITÉS

Pita Chips

#### CHILLED JUMBO SHRIMP

Choice Of Cocktail Sauce <sup>GF</sup> or Sauce Pudeur

#### SMOKED SALMON

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

#### BRUSCHETTA TRIO

Jumbo Shrimp, Bell Peppers, Red Onion, Tomato, Avocado, Cilantro-Lime Vinaigrette

Prosciutto, Brie, Apricot Preserves

Marinara, Basil, Mozzarella, Parmesan

#### ESCARGOT BOURGUIGNONNE

Helix Snails, Garlic Parsley Butter, Toasted Baguette

#### CHARCUTERIE BOARD

*Traditional Accoutrement, Toasted Baguette*

#### COUNTRY PATE

Mixed Olives, Cornichon, Grain Mustard, Toasted Baguette

<sup>VGN</sup> = *vegan items*

<sup>VEG</sup> = *vegetarian items. Certain items can be modified to be vegan*

<sup>GF</sup> = *gluten free items. Additional items can be modified to be gluten free*

*Many items such as salads and entrees can be made as smaller portions.*

*Please inquire with your server about what items can be modified in this manner.*

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



THE BISTRO DAILY SPECIALS

April 9, 2024

SOUPS

Cup | Bowl

VEGETABLE <sup>GF</sup>

House-Made Chicken Stock, Root Vegetables

CREAM OF ASPARAGUS <sup>GF</sup>

SCHUMACHER'S MOCK TURTLE

Tableside Sherry

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

FRENCH ONION

*Please Allow for Additional Preparation Time*

House-Made Chicken & Pork Stock,  
Gruyere Cheese, Croutons

FEATURES

TWO EGG OMELET

Ham, Peppers, Tomatoes, Swiss Cheese,  
Hashbrown & Fresh Fruit

OVEN ROASTED LAMB SALAD

Cucumber, Red Onion, Grape Tomatoes, Feta  
Cheese, Field Greens, Lemon Vinaigrette

PHILLY CHEESE STEAK

Sauteed Peppers, Onions, Mushrooms, Provolone Cheese, Mayonnaise, Hoagie Bun

SEAFOOD

*[Served with Green Beans, Roasted Cauliflower, Mashed Yukon Gold Potatoes]*

PAN SEARED RAINBOW TROUT <sup>GF</sup>

Fresh Herb Beurre Blanc

BRAISED ATLANTIC SALMON <sup>GF</sup>

Basil Turmeric Sauce

TEMPURA SWORDFISH & SALMON

BRAISED ATLANTIC SALMON Shrimp Thai  
Sauce

MEAT

PAN ROASTED DUCK BREAST

Dark Sweet Cherry Sauce

PAN SEARED BACON WRAPPED

PORK TENDERLOIN

Light Chablis Sauce



# THE BISTRO LUNCH MENU

## SALADS

### SMOKED SEAFOOD <sup>GF</sup>

Smoked Trout, Shrimp, Scallops & Salmon,  
Red Onion, Capers, Lemon,  
Mixed Greens, Sherry Vinaigrette

### SHRIMP <sup>GF</sup>

Sauteed Shrimp, Roasted Tomatoes,  
Red Onion, Bell Pepper, Avocado,  
Mixed Greens, Lime Vinaigrette

### AUSTRALIAN LAMB LOIN <sup>GF</sup>

Roasted with Tomato & Carrot,  
Cucumber, Pistachio, Feta,  
Spinach, Dijon-Cider Vinaigrette

### SKIRT STEAK <sup>GF</sup>

Sauteed Mushrooms, Boiled Quail Egg,  
Confit Tomatoes, Butter Lettuce,  
Balsamic Vinaigrette

### CRISPY CHICKEN CAESAR

Parmesan, Croutons, Romaine,  
Caesar Dressing

### CLASSIC COBB <sup>GF</sup>

*Choice of Turkey or Poached Salmon*  
Avocado, Tomato, Egg, Bacon,  
Nauvoo Blue Cheese, Romaine Lettuce,  
*Choice of Dressing*

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

Roasted Butternut Squash, Poached Apple, Craisins, Shaved Almonds,  
Goat Cheese, Baby Gem Lettuce, Maple-Balsamic Dressing

## SANDWICHES

*[All Sandwiches are Served with Fresh Fruit & Cole Slaw]*

*[All Burgers are Served with French Fries & Cole Slaw]*

### TUNA SALAD

Lettuce, Tomato, Red Onion,  
Toasted Wheat

### SAVOYARD

Prosciutto, Coppa, Bacon,  
Sarladaise Potatoes, Cornichon, Frisée,  
Dijon Vinaigrette, Baguette

### CROQUE MONSIEUR

Parisian Ham, Gruyere, Bechamel,  
Toasted Sourdough

### TURKEY BURGER

Butter Lettuce, Tomato, Onion,  
Tzatziki Sauce, Kaiser Roll

### BISON BURGER

Bacon, Spinach, Roquefort Blue,  
Onion Jam, Toasted Brioche Bun

### WINTER BURGER

Caramelized Onion, Red Leaf Lettuce, Cheddar,  
Chipotle Mayonnaise, Pretzel Bun

### MEDITERRANEAN OPEN FACE SANDWICH

Chickpeas, Roasted Red Peppers, Kalamata Olives, Cucumber, Tomato, Red Onion,  
Feta, Avocado-Crème Fraiche Spread, Grilled Naan

