

• HORS D'ŒUVRES •

- Salade Caesar Traditionnelle***
Traditional Caesar salad **\$8.00**
- Salade Frisée aux Lardons**
Frisée lettuce served with a poached egg and crispy bacon **\$8.00**
- Salade de Betterave**
Marinated roasted beets, micro greens, pistachio crusted goat cheese, haricot vert in a sherry vinaigrette **\$9.00**
- Salade St. Germain**
Mixed greens, mushroom, cherry tomatoes, ham, celery and Gruyère in a mustard dressing **\$8.00**
- Salade Niçoise**
Tuna, olives, tomatoes, string beans, onions, potatoes, sliced egg and lettuce **\$12.00**
- La Soupe Gratinée à l'Oignon**
Onion soup with crouton and cheese gratin **\$7.00**
- Beignet de Crabe**
Crab cake with mixed greens served with Dijon mustard dressing . . **\$13.00**
- Tarte aux Oignons et Chèvre**
Caramelized onion, goat cheese, tomatoes and olive tart **\$8.00**
- Escargots à la Bourguignonne**
Snails with garlic herb butter sauce **\$9.00**
- Chèvre Enroulé au Jambon**
Grilled goat cheese wrapped in prosciutto with mesclun and cherry tomatoes in a balsamic reduction. **\$9.00**
- Steak Tartare* (Raw)**
Traditional steak tartare **\$12.00**
- Saucisson à l'Ail et Lentilles**
Garlic sausage with French lentils **\$9.00**

• ENTRÉES •

- Steak Frites***
Steak served with French fries and butter maître d'hôtel (cooked to order) **\$25.00**
- Steak au Poivre Vert***
Steak with fresh green peppercorn sauce, potato gratin and vegetables (cooked to order) **\$26.00**
- Onglet de Bœuf***
Grilled hanger steak served with a truffle macaroni gratin . . **\$20.00**
- Magret de Canard au Cassis***
Duck breast and leg confit with mushroom gratin, fresh raspberries and a touch of cassis (Cooked to order) **\$22.00**
- Poulet aux Champignons**
Sautéed chicken breast with wild mushroom, white and green asparagus over goat cheese whipped potatoes **\$19.00**
- Jarret d'Agneau**
Braised lamb shank served with a winter vegetable risotto, red wine and tomato au jus **\$22.00**
- Veau et Sauce au Porto**
Pan roasted filet of veal with sautéed broccoli rabe served with a warm tart filled with wild mushrooms, cherry tomatoes and crumbled blue cheese in a port wine demi-glace **\$24.00**
- Carré d'Agneau à l'Ancienne***
Herb crusted rack of lamb with sweet potato and caramelized brussel sprout hash served with red wine and shallot reduction **\$26.00**
- Fricassé Saint-Jacques et Crevettes à la Rouille**
Pan seared scallops and shrimp in a seafood broth with fennel, tomato and fingerling potatoes **\$24.00**
- Saumon St. Germain**
Oven roasted filet of salmon with a warm French lentil salad and glazed winter vegetables **\$19.00**
- Loup de Mer à la Provençale**
Pan roasted sea bass over sautéed fingerling potatoes, asparagus and a wild mushroom pan roast **\$22.00**
- Cabillaud avec Tapenade**
Pan seared North Atlantic cod with an oven dried tomato tapenade and garlic mashed potato **\$21.00**
- Sole Amandine**
Filet of sole, toasted almonds, red bliss potatoes and sautéed haricot verts **\$20.00**

• POUR 2 PERSONNES •
PLATES FOR TWO

- Poulet Rôti**
Roasted chicken with French fries and vegetables . . . **\$30.00**
- Côte de Bœuf***
32 oz. T-bone with French fries and béarnaise sauce **\$62.00**

• LES SANDWICHES •

All sandwiches served with French fries and greens

- Sandwich de Bœuf***
Sliced hanger steak with caramelized onion, sautéed mushrooms, melted sharp cheddar on a garlic herb butter toasted brioche bun **\$13.00**
- Pan Bagnat**
Tuna, tomatoes, onions, roasted peppers, olives, and lettuce dressed with olive oil **\$13.00**
- Hamburger Maison Deluxe***
Homemade sirloin burger (cooked to order) **\$12.00**
with cheese **\$13.00**
with Roquefort or Gruyère . . **\$14.00**

• PÂTES ITALIENNES •
PASTAS

- Macaroni au Gratin**
White truffle macaroni and cheese (macaroni gratin) **\$13.00**
- Fettucine Basque**
Fettuccini with broccoli, shrimp, chorizo, diced plum tomato and garlic cream **\$18.00**
- Ravioli du Jour**
Homemade ravioli of the day **\$16.00**

• MENU POUR
LES ENFANTS •
SAINT GERMAIN JUNIOR
(CHILDREN 10 AND UNDER-
NO EXCEPTIONS)

- Hamburger***
Homemade burger served with French fries (cooked to order) **\$8.00**
- Le Poulet Touche**
Chicken fingers served with French fries **\$8.00**

MOULES • MUSSELS
CHAUD • HOT

- Moules Marinières**
White wine and garlic . . . **\$12.00**
- Moules Provençales**
Tomato, garlic and basil . **\$12.00**
- Moules à la Crème de Pernod**
Sautéed in garlic and oil with a touch of Pernod and cream **\$13.00**
with French fries add **\$3.00**

• ACCOMPAGNEMENTS •

- Pommes Frites**
French fries **\$5.00**
- Jardinière de Légumes**
Seasonal sautéed vegetables . . **\$5.00**

Open for Brunch, Lunch & Dinner.
Reservations accepted for Valentine's Day, Mother's Day, New Year's Eve and for parties of 6 or more.

• LE BAR A HÛITRES •
FROID • COLD

- Oysters* (Raw)** **P/A**
- Shrimp Cocktail** **\$10.00**
- Little Neck Clams* (Raw)** **\$7.00**

CHAUD • HOT

- Oysters Rockefeller** (four oysters) **\$12.00**
- Palourdes Provençales**
Little Neck clams with tomato, garlic and basil **\$8.00**
- Palourdes Maître d'Hôtel**
Baked clams stuffed with parsley, shallots, garlic butter and topped with bread crumbs **\$8.00**



• PLATS DU JOUR •
OUR DAILY SPECIALS

— MONDAY —	— TUESDAY —	— WEDNESDAY —	— THURSDAY —	— FRIDAY —	— SATURDAY —	— SUNDAY —
Lotte Braisée Braised monkfish, oven roasted baby vegetables and Yukon Gold potato stew	Canard à l'Orange Crisp duck served with wild rice and vegetables in an orange sauce	Cassoulet Duck leg confit, loin of pork and sausage cooked in a traditional white bean stew	Coq au Vin Chicken simmered in a red wine reduction sauce served with buttered noodles	Bouillabaisse South of France's mixed seafood in its own broth served with potatoes and vegetables	Côtes de Bœuf Braisées Braised short ribs with carrots, olives, leeks, tomatoes and bourguignonne sauce served over mashed potatoes	Choucroute Alsacienne Veal sausage, Francfort sausage, smoked pork, bacon, potato and sauerkraut braised in Riesling wine
\$20.00	\$22.00	\$22.00	\$18.00	\$24.00	\$24.00	\$20.00

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.