

## Soups & Salads

**Classic French Onion Soup 11**  
*Caramelized Onion Broth with Gruyère  
& Mozzarella Cheese*

**Lobster Bisque 15**  
*Fine Brandy, Crème Fraiche, Clipped Chives*

**Caesar Salad Sm 9 Lrg 14**  
*Shaved Italian Parmesan, Crisp Bacon  
Toasted Croutons*

**Garden Salad 15**  
*Belgian endive, Frizee Lettuce, Bosc Pears,  
Blue Cheese, Maple Candied Pecans, Sundried  
Cherries, Honey Port Wine Dressing*

**Steakhouse Salad 17**  
*Iceberg lettuce, Smoked Bacon, Tomato  
Avocado, Red Onion, Hard-boiled Egg  
Cucumber, 1000 Island Dressing*

## Starters

**St. Germain's Signature Parmesan Chips 12**  
*Fresh Cooked Potato Chips, White Truffle Oil  
Shaved Reggiano Cheese*

**Angus Steak Tartare 20**  
*Capers, Dijon Mustard, Shallots, Gherkins  
Worcestershire Sauce & Tabasco Sauce Parsley,  
Egg yolk, Crusty Baguette*

**Dungeness Crab Cake 21**  
*Marinated Cucumber, Pink Grapefruit Confit  
Pink Radish, Chive Aioli*

**Jumbo Shrimp Cocktail 22**  
*Classic Cocktail Sauce, Fresh Lemon*

**Steamed King Crab Legs, 1 LB 115**  
*Warm Garlic & Herb Butter, Fresh Lemon*

**Seasonal Atlantic Oysters**  
**Dozen/Half Dozen 44/22**  
*Raspberry Peppercorn Mignonette, Traditional  
Sauces*

**Smoked Salmon 18**  
*Sliced Norwegian Smoked Salmon, Capers*



## Steaks

All our Beef is Canadian AAA

*All Steaks Served with Warm Potato Salad  
Chimichurri, Vine ripened Cherry  
Tomatoes & Watercress*

### From the Grill

Tenderloin 8oz 42  
Striploin 12oz 48  
Ribeye 18oz. 45  
Porterhouse 24oz 85  
Lamb Chops 40

### From the Surf

Lobster tail 6oz 40  
Salmon Fillet 20  
Garlic Shrimp 17

## From the Oven

**Roast Canadian AAA Prime Rib of Beef**  
**8oz. 30**  
**12oz. 38**  
*Served with Baked Potato, Bacon, Green  
Onions & Sour cream*

## Steak Add-Ons

Crab, Asparagus, Béarnaise 18  
Wild Mushroom, Blue Cheese 15  
Pan Seared Duckling Foie Gras 25

Rare - slightly warm red centre  
Medium rare - warm red centre  
Medium - warm, pink centre  
Medium well - trace of pink centre  
Well - cooked throughout

## Fish & Seafood

### Atlantic Lobster Tails 75

*Warm Potato Salad, Asparagus  
Baby Carrots, Drawn Butter*

### Panko Fried Goujonettes of Atlantic Cod 38

*Hand Cut Fries, Tartare Sauce, Lemon*

### Live 2 lb Lobster Market Price

*Drawn Garlic Butter, Fresh Lemon*

### Seafood Cioppino 46

*Shrimp, Scallop, Mussels, Squid, Salmon  
White Fish, Lobster, Pernod, Tomato Fennel  
Broth*

### Grilled Atlantic Salmon 36

*Creamy Potato Puree, Edamame Beans  
Morel Mushrooms, Asparagus tips, Tomato  
Chips, Orange Chive Butter Sauce*

### Pan Seared Lake Erie Pickerel & Shrimp 34

*Nut Brown Butter, Lemon, Capers, Croutons  
Parsley*

### Shrimp & Lobster Pappardelle 40

*Blistered Shishito Peppers, Cherry Tomato  
Leeks, Shellfish Cream*

## Sauces

### Green Peppercorn Sauce 4

### Morel Mushroom & Port Wine Sauce 8

### Dark Veal Reduction 4

### Beef Jus 3

### Signature Steak Sauce 3

### Mint Jelly 4

### Béarnaise Sauce 5

## Signature Entrées

### Osso Bucco 38

*Braised Veal Shank, Wild Mushroom Risotto  
Gremolata, Veal Reduction*

### Roasted Chicken Suprême 36

*Potato Gnocchi, Baby Carrot, Shitake  
Mushrooms, Brussel Sprouts, Cipollini Onions  
Marsala Jus*

### Grilled Ontario Pork Chop 38

*Warm Potato Salad, Apricot Chutney  
Cauliflower Puree, Pan Seared Brussel Sprouts*

### Grilled Ontario Lamb Chops 48

*Za'atar Spiced, Baby Eggplant, Zucchini  
Cipollini Onions, Blistered Cherry Tomato  
Olives, Feta Cream, Spiced Chickpeas  
Olive Oil, Aged Balsamic*

### Fillet of Beef "Au Poivre" 6oz 38

*Peppercorn Crusted, Warm Potato Salad  
Asparagus Tips, Baby Carrots  
Creamed Cognac Peppercorn Sauce*

### Grilled, Spiced Cauliflower Steak 24

*Lemon, Turmeric, Cumin, Ginger, Spiced  
Chickpeas Baby Eggplant, Coriander Feta  
Cream*

## Sides

### Asparagus with Hollandaise 12

### Loaded Baked Potato 11

### Lobster Poutine 20

### Parmesan Truffle Gnocchi 15

### Mashed Potato, Cream & Chives 8

### Sautéed Local Mushrooms 10

### Steamed Seasonal Vegetables 9

### Sautéed Baby Spinach 9

### Sweet Potato Fries 9

### Hand Cut Fries 10



**Dessert Coffee (1 oz.)**

**St. Germain Signature**  
*Hennessey X.O,*  
*Goldschlager, Baileys*  
 25

**Irish Coffee**  
*Aged Irish Whiskey*  
 8.25

**B52 Coffee**  
*Kahlua, Baileys & Grand Marnier*  
 8.25

**Blueberry Tea**  
*Grand Marnier & Amaretto*  
 8.25

**Dessert**

**Warm Blueberry & Apple Cobbler**  
*French Vanilla Ice Cream*  
 11

**Maple & Espresso Crème Brûlée**  
*Pecan Biscotti*  
 11

**Flourless Milk Chocolate Cake**  
*Grand Marnier Crème Anglaise*  
 11

**Double Vanilla Streusel Topped  
 Sour Cream Cheesecake**  
*Toffee Sauce*  
 11

**Exotic Berry Plate**  
*French Vanilla Ice Cream*

**Single Malt ( 1 oz. )**

Glenkinchie 12 yr	11.50
Oban 14 yr	16
Lagavulin 16 yr	16
Cragganmore 12 yr	11.50
Talisker 10 yr Skye	16
Dalwhinnie 15 yr	12.50
Glenmorangie 10 yr	11
Glenfiddich 12 yr	9.25
Glenlivet 12 yr	9.25

**Cognac (1 oz.)**

Louis XIII	225
Delamain "1er Cru" X.O.	23
Hennessey X.O.	30
Remy Martin V.S.O.P.	14
Courvoisier V.S.O.P.	14
Courvoisier V.S.	10

**Blended Whiskey (1 oz.)**

Johnnie Walker Blue Label	32
Johnnie Walker Black Label	9.25
Johnnie Walker Red Label	7.75

**Port (2 oz.)**

Taylor Fladgate 20 yr Tawny	18
Taylor Fladgate 10 yr Tawny	9.25
Dow's Port LBV	5