

# *St. Germain's*

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## S T E A K H O U S E

### Soups & Salads

#### **Classic French Onion Soup 12**

Caramelized Onion Broth with Gruyère & Mozzarella Cheese

#### **Lobster Bisque 15**

Fine Brandy, Crème Fraiche, Clipped Chives

#### **Caesar Salad Sm 10 Lrg 14**

Shaved Italian Parmesan, Crisp Bacon, Toasted House Croutons

#### **Watermelon Salad 16**

Freshly Cut Watermelon, Feta Cheese, Cherry Tomato  
Bell Peppers, Olives, Cucumber, Candied Pine Nuts  
Mixed Greens, Lemon Vinaigrette, Balsamic Reduction

#### **Asian Duck Salad 22**

Smoked Duck Breast, Garden Greens, Cherry Tomato  
Cucumber, Orange Segments, Red Peppers, Crispy Lotus Chips  
Scallions, Sweet Chili Miso Dressing

### Starters

#### **Seared Scallops Carbonara 24**

Seared Scallops, Zucchini Noodles, Smoked Bacon,  
Garlic Cream, Pecorino Cheese, Tomato, Arugula

#### **St. Germain's Signature Foie Gras 35**

Pan Seared Golden Foie Gras, Fresh Berries, Chocolate  
& Veal Reduction, Crusty Baguette

#### **St. Germain's Signature Parmesan Chips 14**

House Cut Potato Chips, White Truffle Oil, Shaved Italian  
Parmesan Cheese

#### **Jumbo Shrimp Cocktail 23**

Classic Cocktail Sauce, Fresh Lemon

#### **Steamed King Crab Legs, 1 LB 140**

Warm Garlic & Herb Butter, Fresh Lemon

#### **Seasonal Atlantic Oysters**

#### **Dozen / Half Dozen 44/22**

Raspberrry Peppercorn Mignonette, Traditional Sauces

#### **Thai Seafood Cocktail 35**

Chilled Poached Lobster, Shrimp & Crab tossed in a Crisp Thai  
Mango Slaw with a Hint of Fresh Cilantro

### Steaks

All our Beef is Canadian AAA. Served with Baked Potato  
Sour Cream & Green Onions

### From the Grill

#### **Tenderloin 8oz 46**

Whipped Potatoes Tobacco Onions, Veal Reduction

#### **Striploin 12oz 48**

#### **Ribeye 18oz 60**

#### **Porterhouse 24oz, Veal Reduction 85**

#### **Veal Chop 12oz, Veal Reduction 65**

### From the Oven

#### **Roast Canadian AAA Prime Rib of Beef Au Jus**

#### **8oz 38 12oz 44**

Served with Baked Potato, Sour Cream & Green Onions

### Steak Add-Ons

#### **Crab, Asparagus, Hollandaise 18**

#### **Wild Mushroom, Blue Cheese Demi Glace 15**

#### **Feta Cheese Bruschetta 15**

Rare - Slightly Warm Red Centre

Medium Rare - Warm Red Centre

Medium - Warm, Pink Centre

Medium well - Trace of Pink Centre

Well Done - Cooked Throughout



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## S T E A K H O U S E

### Signature Entrées

#### Slow Roasted Beef Short Ribs 42

Beef Short Ribs, Whipped Potatoes, Seasonal Vegetables, Veal Reduction.

#### Roasted Chicken Suprême 35

Whipped Potatoes, Seasonal Vegetables, Marsala Jus.

#### Bison Ribeye 62

14oz Pan Seared Smoky Bison Ribeye, Roasted Herb & Garlic Potatoes, Asparagus Tips, Foraged Wild Mushrooms Compound Butter, Veal Reduction, Fresh Berries, Bannock

#### Grilled Moroccan Lamb 52

Marinated Lamb Chops, Moroccan Couscous, Tagine Tomato Sauce, Cool Greek Yogurt, Fresh Coriander

#### Beef Stroganoff 42

Cognac Flamed Tenderloin Tips, Paprika Mushrooms, Onions, Cornichons Sour Cream, Buttered Papardelle Noodles

#### Egg Plant Parmigiano 32

Crispy Pan Roasted Eggplant topped with Stewed Tomato Confit & Melted Mozzarella, Fettuccine Alfredo

### Sides

Lobster Tail 40

Jumbo Garlic Shrimp 22

Buffalo Cauliflower with Blue Cheese 15

Asparagus with Hollandaise 14

Sautéed Local Mushrooms 10

Steamed Seasonal Vegetables 9

Sautéed Baby Spinach 9

Sweet Potato Fries 9

Hand Cut Fries 10

Loaded Baked or Mashed 12

Mashed Potatoes 9

Foie Gras 25

Baked Potato 9

### Fish & Seafood

#### Atlantic Lobster Tails 85

Roasted Herbed & Garlic Potatoes, Seasonal Vegetables, Drawn Butter

#### Crispy Seafood Catch 55

Crispy Fried Shrimp, Scallops, Calamari, Oysters & Catch of the Day with Fried Basil, In-House Spiced Potato Chips, Smokey Red Pepper Aioli

#### Live 2 lb Lobster Market Price

Drawn Garlic Butter, Grilled Lemon

#### Chipotle Honey Glazed Atlantic Salmon 40

Grilled Salmon Fillet, Smokey Grilled Vegetables, Southwest Roasted Potatoes, Fresh Arugula & Cherry Tomatoes

#### Pan Seared Lake Erie Pickerel & Shrimp 38

Roasted Herbed Potatoes, Seasonal Vegetables, Garlic Butter & Grilled Lemon

#### Wild Caught Halibut 44

8oz Pan Roasted Halibut, Roasted Garlic Potatoes, Grilled Tomatillo, Olives, Cherry Tomatoes, Saffron Shellfish Broth, Fresh Citrus Herb Salad

### Sauces

Green Peppercorn Sauce 4

Dark Veal Reduction 4

Beef Jus 3

Mint Sauce 4

Béarnaise Sauce 5

