

St. Germain's

STEAKHOUSE

SOUPS & SALADS

Classic French Onion Soup 14

Caramelized Onion Broth with Gruyère & Mozzarella Cheese

Lobster Bisque 8oz 16

Fine Brandy, Crème Fraîche, Clipped Chives

Caesar Salad 16

Shaved Italian Parmesan, Crisp Bacon, Toasted Croutons

Compressed Watermelon Salad 20

Smoked Whipped Feta, Marinated Tomatoes, Avocado Purée
Fresh Herbs and Greens, Whisky dressing

Steakhouse Salad 19

Iceberg Lettuce, Smoked Bacon, Tomato, Red Onion
Aged Cheddar, Spiced Ranch Dressing

STARTERS

St. Germain's Signature Parmesan Chips 14

Freshly Cooked Potato Chips, White Truffle Oil
Shaved Reggiano Cheese

Jumbo Shrimp Cocktail 24

Classic Cocktail Sauce, Fresh Lemon

Steamed King Crab Legs 1 lb 145

Warm Garlic & Herb Butter, Fresh Lemon

Seasonal Atlantic Oysters

Dozen / Half Dozen 44/22

Raspberry Mignonette, Traditional Sauces

Beef Carpaccio 20

Ponzu Avocado Aioli, Red Onion, Togarashi
Caper, Ciabatta Crisps

Tuna Poke 22

Yellowfin Tuna, Sesame, Scallion, Chili
Wonton Crisps, Avocado Purée

STEAKS

All of our Beef is Canadian AAA.

FROM THE GRILL

Tenderloin 8oz 48

Served with
Whipped Potatoes, Tobacco Onions, Veal Reduction

Striploin 12oz 52

Ribeye 18oz 65

Porterhouse 24oz 87

Veal Reduction

Hanger 6oz 38

Wagyu Striploin 8oz 65

Wagyu Ribeye 10oz 95

FROM THE OVEN

Slow Roasted Canadian AAA

Prime Rib of Beef Au Jus

8oz 38 12oz 44

Served with
Baked Potato, Sour Cream and Green Onions

Rare - Slightly Warm Red Centre
Medium Rare - Warm Red Centre
Medium - Warm, Pink Centre
Medium well - Trace of Pink Centre
Well Done - Cooked Throughout



St. Germain's

S T E A K H O U S E

SIGNATURE ENTRÉES

Pulled Prime Rib Gnocchi 38

Fine Herbs, Beef Reduction, Parmesan

Grilled Lamb Loin 52

Spiced Lentil Salad, Seasonal Vegetables, Mint
Chimi Churri

Roasted Chicken Suprême 38

Mushroom Truffle Sauce, Whipped Potatoes, Asparagus

Grilled Eggplant Involtini 31

Burrata, Green Zucchini, Lasagna Noodle

SEAFOOD

Live 2 lb Lobster Market Price

Drawn Garlic Butter, Grilled Lemon

Roasted Salmon Filet 45

Braised Tomatoes, Bacon, Maple Mustard Pickle
Smoked Tea Powder, Roasted Fingerling Potatoes
Seasonal Vegetables

Atlantic Lobster Tails 85

Roasted Herbed & Garlic Potatoes, Seasonal Vegetables
Drawn Butter

SAUCES

Green Peppercorn Sauce 4

Dark Veal Reduction 4

Beef Jus 3

Signature Steak Sauce 3

Mint Sauce 4

Béarnaise Sauce 5

SIDES

Asparagus with Hollandaise 12

Loaded Baked or Mashed Potato 12

Mashed Potato 9

Sautéed Local Mushrooms 12

Steamed Seasonal Vegetables 9

Sautéed Baby Spinach 9

Sweet Potato Fries 9

Hand Cut Fries 10

Lobster Tail 42

Jumbo Garlic Shrimp 24

Buffalo Cauliflower with Blue Cheese 15

Crispy Onions 5

