

Breakfast

6 a.m. – 11 a.m.

CAKES, WAFFLES & CREPES

PANCAKES crème fraîche, pure vermont maple syrup	14
BLUEBERRY PANCAKES with blueberry butter and blueberry crumble topping	17
BANANA PANCAKES with cinnamon sugar swirl	17
VANILLA BEAN FRENCH TOAST slices of brioche bread dipped into vanilla bean batter	14
WAFFLE buttermilk, pure vermont maple syrup and fresh cream add: berries \$3.00	14
SWEET CRÊPE fresh bananas, nutella, hazelnuts and mascarpone cheese	14
SAVORY CRÊPE serrano ham, emmental, mornay and chèvre cheeses and madeira cherries	14
STRAWBERRY CRÊPE fresh strawberry, vanilla bean crème brûlée	14

BREAKFAST SANDWICHES

SAUSAGE BISCUIT fried egg, aged cheddar, apple butter	15
HAM & CHEESE CROISSANT smoked ham, aged cheddar, fried egg, house made croissant	14

FRUITS & GRAINS

FRUIT fresh seasonal fruit and melon selection	13
BERRIES WITH VANILLA CRÈME fresh seasonal berries with vanilla crème and granola	11
OATMEAL steel cut oats, cream, butter and wildflower honey	9

HOUSE-MADE PASTRIES

BRIOCHE with walnut-caramel butter	6
CROISSANT with cultured butter	6
CHOCOLATE CROISSANT cacao berry guayaquil 64% bittersweet chocolate	6
MUFFIN choice of blueberry, bran, apple or banana	6

EGGS*

*All eggs are served with your choice of one side.
*Egg dishes are prepared with fresh cracked shell eggs. *Egg whites only can be substituted on request .99

ST. LOUIS SIGNATURE two eggs any style, applewood smoked bacon and breakfast potatoes	16
SCRAMBLE soft scrambled with mascarpone cheese and chives	12
TRADITIONAL EGGS BENEDICT english muffin topped with canadian bacon, poached eggs with hollandaise sauce	17
OMELET rotisserie chicken, asparagus and emmental cheese	17
SAUSAGE CHEDDAR GRITS & EGGS creamy hominy grits with sharp cheddar, spicy breakfast sausage and choice of two eggs any style	12
CORNED BEEF HASH corned beef hash topped with two poached eggs	16
STEAK & EGGS* new york strip steak and grilled onions	19
CUSTOM OMELET choose 3 toppings. add \$1 for each additional topping: exotic mushrooms, asparagus, roasted tomatoes, spinach, lardons, grilled red onions, saags sausage, grilled vegetables, emmental, bleu, chevre or mascarpone cheese	17

SIDES

BREAKFAST POTATOES	6
APPLEWOOD SMOKED BACON	6
SAAG'S BAVARIAN SAUSAGE	6
HOUSE-MADE ENGLISH MUFFIN	5
GRILLED VEGETABLES	6

BEVERAGES

SOFT DRINKS Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Lemonade, Orange or Mountain Dew	4
COFFEE SPECIALTIES Café Latte, Café au Lait, Espresso or Cappuccino	5
ASSORTED JUICES	5
ICED TEA, HOT TEA, BREWED COFFEE OR MILK	4
AQUA HEALTH WATER	4

MORNING DELIGHTS 9

SUNRISE MIMOSA Domaine Chandon sparkling wine, fresh orange juice	9
FRENCH SCREWDRIVER Grey Goose E'Orange, blood orange bitters, fresh orange juice	9
BACON BLOODY MARIE Absolut Peppar, tomato juice, balsamic, house spices, garnished with slab bacon	9
COFFEE SUPPLEMENTS Choice of: Kahlúa Coffee Liqueur, Baileys Irish Cream, Jameson's Irish Whiskey	9

Lunch

11 a.m. – 4 p.m.

APERITIF (appetizers)

L'OIGNON GRATINÉE - FRENCH ONION SOUP emmental cheese and french croutons	9
CALAMARI FRITS - CALAMARI fried, crispy fennel, lemon scented puttanesca sauce	12
DOIGTS DE POULET - CHICKEN TENDERS fresh tenderloins, buttermilk batter, carrot, celery	14
SOUPE POULET ET NOUILLES - CHICKEN NOODLE SOUP rotisserie chicken, rich broth, egg noodle	9
TREMPETTE D'JAMBON - SMOKED BACON CHEDDAR DIP creamy cheddar, applewood smoked bacon, pretzel crisps and celery	11
SCAMPI POELON - SAUTÉED SHRIMP parmesan cheese crust, herbed toast	15
JAMBON & BRIE CROQUETTE - FLASH FRIED HAM & BRIE smoked ham and brie croquette, raspberry mustard	12
FRITO MISTO - FRIED VEGETABLES fried vegetables and cheeses with yogurt dip	12
COCKTAIL AUX CREVETTES - SHRIMP COCKTAIL jumbo shrimp served with spicy cocktail sauce, dijonnaise sauce and lemon	15

SALADES (salads)

SALADE CESAR - CAESAR SALAD romaine and bibb lettuce, herb croutons, white anchovy and parmesan cheese with chicken add \$3, with shrimp add \$4	13
SALADE MORCEAU - WEDGE SALAD sweet gem lettuce, shaved red onion, radish, cheddar cheese, cherry tomatoes, bacon cheddar croutons	14
SALADE AU POULET COBB - CHICKEN COBB SALAD rotisserie chicken, avocado, blue cheese, tomato, hard boiled egg, chive, bacon, bibb and frisée lettuce	16
SOUPE/SALADE - SOUP/SALAD choice of: french onion or chicken noodle choice of: petite Caesar or house salad	17
SALADE/SANDWICH - SALAD/ 1/2 SANDWICH choice of: petite Caesar or house salad, choice of: BET sandwich or turkey croissant	17
SOUPE/SANDWICH - SOUP/ 1/2 SANDWICH choice of: french onion or chicken noodle choice of: BET sandwich or turkey croissant	17

METS ACCOMPAGNATEURS (side dishes)

POMME FRITES - FRENCH FRIES crispy french fries with rosemary and sea salt	6
POMME MAISON - ROASTED FINGERLING POTATOES herbs, sea salt and black pepper	6
ASPERGES GRILLES - ASPARAGUS grilled asparagus, sea salt and black pepper	7
LEGUMES GRILLES - GRILLED VEGETABLES grilled seasonal vegetables	6
SALADE DE CHOU - COLESLAW crisp cabbage, radicchio, fresh chive batons, house made dressing	5
SALADE MAISON - HOUSE SALAD \$5 (ADD ON ONLY) mix of tender greens, shaved shallot, tear drop tomato	6

LES SANWICHES (sandwiches)

*LE BURGER AMERICAIN - CHEESEBURGER natural beef, brioche bun, bacon, avocado and emmental, cheddar or bleu cheese, with pomme frites	17
*LE ROSBIF - FRENCH DIP shaved prime rib, au jus, horseradish sauce and pomme frites	17
POULET GRILLEE - HONEY BBQ GRILLED CHICKEN honey bbq grilled chicken breast, fried onions, herb roll and pomme frites	16
CROQUE MONSIEUR - HAM & CHEESE parisian ham, emmental cheese, mornay sauce and pomme frites	15
*CROQUE MADAME - HAM, CHEESE & EGG parisian ham, emmental cheese, mornay sauce, sunny side up egg and pomme frites	16
CLUB AU POULET - CHICKEN & BACON CLUB triple-layer french sourdough, sliced chicken, bacon, bibb lettuce, tomato, emmental cheese and light mayonnaise	16
*BURGER AU SAUMON - SALMON BURGER Atlantic salmon burger, apple fennel slaw, lemon aioli on a brioche bun	17
BURGER A LA DINDE - TURKEY BURGER freshly ground turkey, cranberry aioli, emmental cheese, fried egg on a brioche bun	15
*LE PARIS BURGER - PARIS BURGER Angus beef, brie cheese, caramelized onions, apple wood smoke bacon and béarnaise sauce	16
POULET FRIT - BATTER FRIED CHICKEN BREAST butter pickles, red onion slaw, sriracha mayo, fried egg on a brioche bun	16
CROISSANT A LA DINDE - TURKEY CROISSANT turkey breast, bibb lettuce, vine ripe tomato, applewood smoked bacon, aioli	15
CLUB DE SAINT-LOUIS - ST. LOUIS CLUB triple-layer French sourdough, slow roasted turkey, bacon, bibb lettuce, tomato, emmental cheese and light mayonnaise	15
BACON, LAITUE, TOMATE - BLT applewood smoked bacon, bibb lettuce, tomato, cheddar bacon bread	14

LES PLATS (main courses)

POULET FERMIER - ROTISSERIE CHICKEN roasted fingerling potatoes, sautéed greens and exotic mushrooms	22
*STEAK FRITES - GRILLED STEAK pommes frites, bordelaise and béarnaise sauce	26
MOULES MARINIÈRES - SAUTÉED MUSSELS & LINGUINI mussels sautéed in a caper, garlic, olives, roasted tomato sauce over buttered linguini	24
RAVIOLI AU FROMAGER RICOTTA - RICOTTA CHEESE RAVIOLI roasted garlic mushroom cream or braised pork tomato sauce	21

Dinner

4 p.m. – close

APERITIF (appetizers)

L'OIGNON GRATINÉE - FRENCH ONION SOUP emmental cheese and french croutons	9
SOUPE POULET ET NOUILLES - CHICKEN NOODLE SOUP rotisserie chicken, rich broth, egg noodle	9
CALAMARI FRITS - CALAMARI fried, crispy fennel, lemon scented puttanesca sauce,	12
COCKTAIL AUX CREVETTES - SHRIMP COCKTAIL jumbo shrimp served with spicy cocktail sauce, dijonnaise sauce and lemon	15
DOIGTS DE POULET - CHICKEN TENDERS fresh tenderloins, buttermilk batter, carrot, celery	14
TREMPETTE D'JAMBON - SMOKED BACON CHEDDAR DIP creamy cheddar, applewood smoked bacon, pretzel crisps and celery	11
SCAMPI POELON - SAUTÉED SHRIMP parmesan cheese crust, herbed toast	15
JAMBON & BRIE CROQUETTE - FLASH FRIED HAM & BRIE smoked ham and brie croquette, raspberry mustard	12
FRITO MISTO - FRIED VEGETABLES fried vegetables and cheeses with yogurt dip	12

LES SANDWICHES (sandwiches)

*LE BURGER AMERICAIN - CHEESEBURGER natural beef, brioche bun, bacon, avocado and emmental, cheddar or bleu cheese, with pomme frites	17
*LE ROSBIF - FRENCH DIP shaved prime rib, au jus, horseradish sauce and pomme frites	17
CLUB AU POULET - CHICKEN & BACON CLUB triple-layer french sourdough, sliced chicken, bacon, bibb lettuce, tomato, emmental cheese and light mayonnaise	16
POULET GRILLEE - HONEY BBQ GRILLED CHICKEN honey bbq grilled chicken breast, fried onions, herb roll and pomme frites	16
CROQUE MONSIEUR - HAM & CHEESE parisian ham, emmental cheese, mornay sauce and pomme frites	15
*CROQUE MADAME - HAM, CHEESE & EGG parisian ham, emmental cheese, mornay sauce, sunny side up egg and pomme frites	16
*BURGER AU SAUMON - SALMON BURGER Atlantic salmon burger, apple fennel slaw, lemon aioli on a brioche bun	17
BURGER A LA DINDE - TURKEY BURGER freshly ground turkey, cranberry aioli, emmental cheese, fried egg on a brioche bun	15

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SALADE AU POULET COBB - CHICKEN COBB SALAD rotisserie chicken, avocado, bleu cheese, tomato, hard boiled egg, chive, bacon, bibb and frisée lettuce	16

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*STEAK FRITES - GRILLED STEAK pommes frites, bordelaise and béarnaise sauce	26
*ENTRECÔTE HERB BEURRE - RIBEYE STEAK grilled asparagus, parsnip potato purée and herb compound butter	39
MOULES MARINIÈRES - SAUTÉED MUSSELS & LINGUINI mussels sautéed in a caper, garlic and olives roasted tomato sauce over buttered linguini	24
*SAUMON - SEARED LEMON SALMON wild rice pilaf, sautéed julienne vegetables, lemon beurre blanc, basil oil and tomato coulis	23
RAVIOLI AU FROMAGER RICOTTA - RICOTTA CHEESE RAVIOLI roasted garlic mushroom cream or braised pork tomato sauce	21

METS ACCOMPAGNATEURS (side dishes)

POMME FRITES - FRENCH FRIES crispy french fries with rosemary and sea salt	6
PURÉE DE POMMES DE TERRE - MASHED POTATOES potato purée with cream and butter	6
PILAF DE RIZ SAUVAGE-WILD RICE PILAF	6
ASPERGES GRILLES - ASPARAGUS grilled asparagus, sea salt and black pepper	7
LEGUMES GRILLES - GRILLED VEGETABLES grilled seasonal vegetables	6
*LE PARIS BURGER - PARIS BURGER Angus beef, brie cheese, caramelized onions, apple wood smoke bacon and béarnaise sauce	16
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SALADE DE CHOU - COLESLAW crisp cabbage, radicchio, fresh chive batons, house made dressing	5
SALADE MAISON - HOUSE SALAD \$5 (ADD ON ONLY) mix of tender greens, shaved shallot, tear drop tomato	6