

THE BACK DOOR
~ **DINNER MENU** ~

Saturday, July 14, 2018

SOUPS

Chilled Asparagus Vichyssoise

cup / bowl

Spring Vegetable Soup

cup / bowl

Schumacher's Mock Turtle Soup

with sherry cup / bowl

Wild Rice Soup

with duck confit cup / bowl

Asian Beef Soup

cup / bowl

Onion Soup Gratiné

please allow for additional preparation time

APPETIZERS AND SALADS

Jumbo Shrimp Cocktail

with red horseradish sauce

Chicken "Lolly Pops"

with barbecue, hot,
salt & pepper, or Asian sauces

House-Smoked Salmon

with traditional garnish

Mixed Green Salad

with your choice of dressing

Baby Spinach Salad

with maple-bacon vinaigrette

Bistro Caesar

Toasted Ravioli

with marinara sauce

ENTRÉES

Beef Tenderloin Salad

grilled beef tenderloin tips, goat cheese fritter, black beans, avocado,
roasted peppers, grilled asparagus, romaine and spinach blend
tossed in a creamy roasted garlic dressing

Crab and Shrimp Salad

mixed greens with cucumber, green onions and your choice of dressing

Chicken Pasta

blackened chicken, tomatoes, broccoli and roasted pearl onions tossed in a
creamy alfredo sauce served with fettuccine noodles

Saint Louis Club Vegetarian Curry

roasted potatoes, carrots, cauliflower, lentils, assorted peppers and onions
simmered in a coconut curry broth

FISH AND SEAFOOD

Broiled Arctic Char

balsamic glaze

Grilled Monkfish

Almondine

Crispy Boston Sole

with Japanese bread crumb crusted with Lemon
caper Butter Sauce of spicy chili aioli or tartar
sauce

Grilled Atlantic Salmon

with horseradish beurre blanc

MEAT AND POULTRY

Grilled Duck Breast

with maple mustard glaze

Sliced Flank Steak

with horseradish cream

Herb-Stuffed Rotisserie

Chicken

with pan gravy

Grilled Lamb Chops

with sauce béarnaise or mint jelly

Sautéed Veal Liver

with onion confit, sherry vinegar
and natural jus

Pan Seared Chopped Steak

smothered with onions

Sautéed Veal Scaloppini

with marsala sauce

Grilled Petite Fillet Duo

with red wine sauce

Back Door Burger

hand-patted 7 oz. ground beef brisket with blackening spice, blue cheese
and thick cut bacon on a toasted brioche bun

Grilled Black Angus Strip Steak, Filet Mignon, and Bison Burger always available
- Ask your server -

~ ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES ~

CREAMED SPINACH

STEAMED BROCCOLI WITH HOLLANDAISE SAUCE

SAUTÉED GREEN BEANS WITH SHALLOTS

ZUCCHINI PROVENÇAL

BASMATI RICE

MASHED POTATOES

BAKED POTATOES

AU GRATIN POTATOES

ROASTED POTATOES

SWEET POTATO FRIES

FRENCH FRIES

VEGETABLE OF THE DAY:

YELLOW SQUASH WITH HONEY THYME GLAZE

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions