

SOUPS

TORTILLA

Cup | Bowl

ROASTED RED BELL PEPPER BISQUE

Cup | Bowl

SPRING VEGETABLE SOUP

Cup | Bowl

CREAM OF BROCCOLI

Cup | Bowl

SCHUMACHER'S MOCK TURTLE SOUP

Sherry Tableside

Cup | Bowl

ONION SOUP GRATINÉ

Please Allow for Additional Preparation Time

APPETIZERS AND SALADS

JUMBO SHRIMP COCKTAIL

Cocktail Sauce

MIXED GREEN SALAD

Choice of Dressing

TOASTED RAVIOLI

Marinara Sauce

BABY SPINACH SALAD

Maple-Bacon Vinaigrette

HOUSE-SMOKED SALMON

Traditional Garnish

BISTRO CAESAR

Choice of Brown or White Anchovies

CHICKEN "LOLLIPOPS"

Choice of Barbecue, Hot, Salt & Pepper, or Asian Sauces

SEASONAL FEATURES

BEEF TENDERLOIN SALAD

Grilled Beef Tenderloin Tips, Field Greens,

Roasted Summer Corn, Sliced Radishes,

Carrot Ribbons, Cherry Tomatoes,

Maple Bacon Dressing

CRAB AND SHRIMP SALAD

Poached Shrimp, Jumbo Lump Crab,

Mixed Greens, Cucumber, Green Onions,

Choice of Dressing

BUTTERNUT SQUASH & PANCETTA LASAGNA

Crispy Pancetta, Ricotta Squash Puree, Marinara,

Béchamel, Mozzarella and Parmesan Blend,

Crispy Sage

SAINT LOUIS CLUB FALL VEGETARIAN

Grilled Portabella, Root Vegetable Puree,

Brussels Sprout Hash,

Roasted Vegetable Demi-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

FISH AND SEAFOOD

TUESDAY NIGHT SPECIAL

Horseradish Encrusted

Boston Sole

Chive Yogurt Sauce or Tartar Sauce

Includes 1st Course Soup or Salad

(French Onion Soup - additional)

GRILLED MAHI-MAHI

Sweet Chili Sauce

GRILLED ATLANTIC SALMON

Horseradish Beurre Blanc

MEAT AND POULTRY

GRILLED HUNGARIAN SAUSAGES

Dijon Mustard

ROASTED DUCK BREAST

Bandy Cherry Sauce

HERB-STUFFED ROTISSERIE CHICKEN

Pan Gravy

GRILLED LAMB CHOPS

Sauce Béarnaise or Mint Jelly

VEAL SCALOPPINI

Marsala Sauce

GRILLED PETITE FILET DUO

Red Wine Sauce

SAUTÉED VEAL LIVER

Onion Confit, Sherry Vinegar, Natural Jus

BLACK ANGUS STRIP STEAK

Grilled 8 Oz Sirloin

PAN-SEARED CHOPPED STEAK

Smothered Onions, Bordelaise Sauce

BISON BURGER

Low Fat Mozzarella, Brioche Bun

"BACK DOOR" BURGER

Hand-Patted 7 Oz. Ground Beef Brisket, Cheddar Cheese, Fresh Salsa,

Avocado, Thick Cut Bacon, Toasted Brioche Bun

ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES

Creamed Spinach

Steamed Broccoli with Hollandaise Sauce

Sautéed Green Beans with Shallots

Zucchini Provencal

Basmati Rice

Mashed Potatoes

Baked Potatoes

Au Gratin Potatoes

Roasted Potatoes

Sweet Potato Fries

French Fries

VEGETABLE OF THE DAY:

Eggplant Parmesan