

SOUPS

LEEK AND POTATO

Cup | Bowl

FALL VEGETABLE

Cup | Bowl

BUTTERNUT SQUASH BISQUE

Cup | Bowl

NEW ORLEANS SEAFOOD GUMBO

with Rice
Cup | Bowl

SCHUMACHER'S MOCK TURTLE

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, Pickled Carrots,
Grilled Broccoli, Cucumber, Edamame,
Crispy Noodles, Spinach And Napa Cabbage Blend,
Yuzu Vinaigrette

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

Black Pepper Gnocchi, Roasted Spaghetti Squash Nest,
Grilled Parsnips And Green Beans,
Fresh Herb Vinaigrette

FISH AND SEAFOOD

GRILLED JUMBO SHRIMP
Saffron Tomato Butter Sauce

ROASTED ARTIC CHAR
Cajun Compound Butter

CRISPY BOSTON SOLE
Panko Encrusted
*Choice of Lemon Caper Butter, Spicy Chili Aioli,
or Tartar Sauce*

GRILLED ATLANTIC SALMON
Horseradish Beurre Blanc

MEAT AND POULTRY

THURSDAY NIGHT SPECIAL

STEAK NIGHT
6 oz. Beef Filet or 8 oz. Beef Sirloin
*Includes 1st Course Soup or Salad
(French Onion Soup - additional)*

Grilled Duck Breast
Brandy 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, Boursin
Cheese, Mushrooms, Toasted Brioche Bun

GRILLED HUNGARIAN SAUSAGES
Dijon Mustard

ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES

Creamed Spinach
Steamed Broccoli with Hollandaise Sauce
Sautéed Green Beans with Shallots
Cauliflower Au Gratin

Basmati Rice
Mashed Potatoes
Baked Potatoes
Au Gratin Potatoes
Roasted Potatoes
Sweet Potato Fries
French Fries

VEGETABLE OF THE DAY:
Creamy Mushrooms