



Executive Chef Pierre Chambrin has been a chef for 54 years, which is highlighted by his service as the White House Executive Chef. During his four year tenure at the White House, he had the opportunity to prepare dinners for the five living

presidents at the time: Bush, Carter, Clinton, Ford and Nixon, as well as many foreign dignitaries. He has also worked as executive chef at several fine restaurants, including the four-star Maison Blanche in Washington, D.C. In 2008 Pierre was named Chef of the Year by the Maitre Cuisiniers de France. He has been our chef for twenty-three years.

Sous Chef Mathieu Lefebvre received his culinary arts degree in 1999. Following graduation, he worked in many of the best restaurants in France, including the three-star Michelin rated



George Blanc. He also worked at Le Belvedere in Corsica, along with many upscale dining establishments in Switzerland. He came to us thirteen years ago and was promoted to sous chef in spring 2009.

THE SAINT LOUIS ROOM

~ LUNCH MENU ~

APPETIZERS

Country Pâté

with mixed olives, cornichon and onions

Chilled Jumbo Shrimp Cocktail

or with pudeur sauce

Saint Louis Club Sushi Rolls

choice of California roll or spicy shrimp served with sides of wasabi paste, soy sauce and ginger garlic sauce

Forest Mushrooms Cannelloni

with ricotta and parmesan cheese

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Daily Specials for Thursday, July 12, 2018

SOUP

Wild Rice Soup

with duck confit
cup / bowl

Navy Bean Soup

with ham
cup / bowl

Schumacher's Mock Turtle Soup

cup / bowl

Chilled Asparagus Vichyssoise

cup / bowl

Spring Vegetables Soup

cup / bowl

APPETIZER

Steamed Mussels Marinere

served with French fries

SALAD

Antipasto Salad

coppa, capicola, rosette de lyon, bresaola, salami, pepperoncini, mild cherry pepper, assorted olives, baby mixed lettuce and balsamic vinaigrette

SANDWICH

Monte Christo Sandwich

slices of ham, smoked turkey and Swiss cheese, mayonnaise, dipped in egg, washed and milk then baked in oven on white bread, French fries

EGG

Three Egg Omelet

ham, peppers, tomato, fresh herbs and cheddar cheese served with a side of baby mixed lettuce and sherry vinaigrette

SEAFOOD

Soft Shell Crab

dipped in tempura batter with Asian style vegetables and shrimp Thai sauce

Pan Seared Whole Trout

Grenobloise

lemon capers sauce with croutons

Pan Roasted Monk Fish Tail

wrapped in Missouri bacon, Meurette sauce, green asparagus medley

Grilled Sea Scallops

provencale vierge sauce, tagliatelle pasta with sundried tomato, baby spinach and nicoise olives

Braised Arctic Char Fillet

with parsley bery sauce, tomato concasse, root vegetables and steamed potato spring

Grilled Halibut Fillet Saint Germain

béarnaise sauce, creamy spinach and oeuf brouille

Boston Sole Bretonne

with baby shrimp, jumbo lump crab meat and mushrooms sauce, Yukon gold potato parmentier

MEAT

Sautéed Prime Veal Piccata Meunière

with capers lemon sauce, braised endive and honey baby carrots, fondante potato

Grilled Duck Breast

egg noodle pasta, pearl vegetables and balsamic herbs sauce

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

SALADS

Cobb Salad

diced turkey or poached salmon,
nauvoo blue cheese, avocado, tomato,
egg, bacon and hearts of romaine lettuce
with choice of dressing

Belgium Endive Salad

with San Daniele prosciutto, Roquefort
blue cheese, apple and pear julienne,
Boston lettuce, apple and pear chips,
candied pecans, dried cranberries
and walnuts vinaigrette

Sautéed Marinated Jumbo Shrimp Salad

with frisee lettuce, compressed water
melon, shaved asiago cheese, basil leaves
and Verjus vinaigrette

Warm "Saint Louis Club" Seafood Salad

mixed field greens with
warm sea scallops, jumbo shrimp
and salmon diamond, salmon caviar
and emulsified vinaigrette dressing

Smoked Chicken Salad

field green lettuce, grapefruit segment,
fresh mozzarella cheese, homegrown
tomato, avocado, cucumber and
balsamic vinaigrette

Salad Nicoise

with tuna in oil, mixed baby lettuce,
haricot panaché, peppers, roasted tomato,
boiled quail egg, nicoise olives
and sherry vinaigrette

Homemade Smoked Salmon Salad

with baby gem lettuce, salmon caviar, confit tomato and red onion, tartar sauce, lemon
slices and champagne vinaigrette, toast point

SANDWICHES

Greek Vegetarian Sandwich

garlic chickpea hummus, feta cheese, baby spinach, sundried tomato, avocado, cucumber,
kalamata olive and roasted red bell peppers in a warm flat naan bread

Pan Seared Salmon Burger

served after 1:30pm

cucumber tzatziki, red cabbage coleslaw, Boston lettuce, grilled tomato
on whole wheat bun

Smoked Trout Club Sandwich

homegrown tomato, crispy pancetta, baby gem lettuce, sauce aioli
on toasted pumpernickel bread

Southwestern Wrap

slow cooked turkey breast with black beans, corn, tomato salsa, guacamole, rice, bacon bits,
iceberg lettuce, Monterey Jack cheese and tortilla chips in baby spinach flour tortilla

Grilled Bison Burger (6 oz.)

with low-fat mozzarella cheese on a brioche roll
served with sweet potato chips