



THE SAINT LOUIS ROOM  
LUNCH MENU

APPETIZERS

SMOKED SALMON

Red Onion, Capers, Salmon Caviar, Brioche Toast, Horseradish Espuma

COUNTRY PÂTÉ

Olive Medley, Cornichons, Toasted Baguette

CHILLED JUMBO SHRIMP

*Choice of Cocktail or Pudeur Sauce*

PIG TROTTER

Sauce Gribiche

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.



# DAILY SPECIALS | October 23, 2018

## SOUPS

### SCHUMACHER'S MOCK TURTLE

Cup | Bowl

### ROASTED RED BELL PEPPER

Cup | Bowl

### TORTILLA

Cup | Bowl

### FALL VEGETABLE

Cup | Bowl

### CREAM OF BROCCOLI

Cup | Bowl

## SPECIALS OF THE DAY

### REUBEN SANDWICH

House Smoked Brisket, Sauerkraut, Swiss,  
Thousand Island Dressing, Rye

### JUMBO SHRIMP CAESAR

Romaine, Reggiano Cheese, Croutons,  
Caesar Dressing

### THREE EGG OMELETTE

Fine Herbs, Tomato, Mushroom, Hash Browns, Fresh Fruit

## SEAFOOD

### STEAMED MUSSEL MARNIERE

French Fries, Grilled Baguette

### BOSTON SOLE

Tempura Battered, Asian Style Vegetables,  
Shrimp Thai Sauce

### GRILLED TUNA & SHRIMP

Potato Parmentier,  
Herb Beurre Blanc

### GRILLED SWORDFISH

Cassoulet De Legumes, Fondant Potato,  
Old Fashion Mustard Sauce

### BRAISED HALIBUT 'BREVAL'

Tomato Concassé, Mushroom, Steamed  
Potato,  
Chablis Parsley Sauce

### PAN SEARED STRIPED BASS

Julienne Vegetables, Risotto Croquette,  
Lobster Cream Sauce

### ROASTED JUMBO SCALLOPS

Bacon Wrapped, Pearl Onion, Mushroom,  
Red Wine Sauce

## MEAT

### VEAL SCALLOPINI

Braised Endive, Honey Baby Carrots,  
Mushroom Cream Sauce

### BEEF TENDERLOIN 'STROGANOFF'

Pearl Vegetable, Onion, Mushroom, Egg  
Noodle, Cognac Cream Sauce



## SALADS

### CLASSIC COBB

*Choose Diced Turkey or Poached Salmon*

Romaine Lettuce, Avocado, Tomato,  
Egg, Bacon, Nauvoo Blue Cheese,

*Choice of Dressing*

*Add Baby Shrimp*

### SAINT LOUIS CLUB

#### WARM SEAFOOD SALAD

Sea Scallops, Jumbo Shrimp,  
Poached Salmon, Salmon Caviar,  
Mixed Greens,  
Emulsified Vinaigrette

### SHRIMP & CALAMARI FRICASSEE

Baby Gem Lettuce, Roasted Peppers &  
Tomatoes, Avocado, Lemon Mosto Olive Oil

### SMOKED TROUT TARTARE

Mixed Greens, Tomato, Avocado, Shallots,  
Capers, Red Onion, Salmon Caviar,  
Horseradish Red Wine Vinaigrette

### ROASTED FALL VEGETABLES

Field Greens, Butternut Squash,  
Red & Yellow Beets, Carrots, Craisins,  
Fingerling Potatoes, Walnut Vinaigrette

### BEEF TIPS TENDERLOIN &

#### WOOD MUSHROOMS

Boston Lettuce & Belgium Endive,  
Tomato, Poached Quail Eggs,  
Roquefort Blue Cheese, Sourdough Croutons,  
Raspberry Vinaigrette

## SANDWICHES

### '72 HOUR' BRAISED BEEF

#### SHORT RIBS

Mushrooms, Bacon, Pearl Onions,  
Sauce Meurette, Hoagie Bun

### DUCK CONFIT REUBEN

Sauerkraut, Melted Raclette Swiss Cheese,  
Thousand Island Dressing, Ciabatta Bread

### ROASTED TURKEY LETTUCE WRAP

Slow-Roasted Turkey Breast, Pancetta,  
Duo of Sharp Cheddar Cheese, Tomato,  
Cucumber, Avocado, Egg Salad

### ASIAN SHRIMP WRAP

Rice Noodle, Mixed Greens, Avocado,  
Cucumber, Scallions, Bonito Paste,  
Shrimp Chips, Sweet Thai Chili Dipping Sauce

### GRILLED BISON BURGER

Traditional Garnish, Fresh Mozzarella Cheese, Sweet Potato Fries, Brioche Roll

