

Our Executive Chef **MATHIEU LEFEBVRE** grew up in Annecy-Haute-Savoie, France, a small town in the Alps, about 30 miles from Geneva, Switzerland. Think skis, scenery and fondue!

As a young, aspiring chef, he attended culinary school and worked 18-hour days in Michelin-rated 3-star and 1-star venues (Georges Blanc & Belvédère) and La Fleur Du Lac, a restaurant rated highly on the international Gault & Millau point scale.

By 2004, Lefebvre had offers from all over the U.S. & Canada. He chose The Saint Louis Club because ... *"Our Executive Chef Pierre Chambrin, one of the world's most decorated chefs, was doing things here at the Club that no one in St. Louis had ever done. We still do,"* he says.

Now, 14 years later, Chef Mathieu has risen to what he calls, *"the top of the chain,"* and he's ready ... *more than ready.* Chef and his high-level team of 25 to 35 French and American chefs blend the best of our past -- fine French cuisine -- with the innovation and energy that will make our menus revered and relevant through another generation.

Enjoy!



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## 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 | December 13, 2018

## SOUPS

LEEK AND POTATO

Cup | Bowl

BUTTERNUT SQUASH BISQUE

Cup | Bowl

NEW ORLEANS SEAFOOD GUMBO WITH

RICE

Cup | Bowl

FALL VEGETABLE

Cup | Bowl

SCHUMACHER'S TURTLE

Cup | Bowl

## SPECIALS OF THE DAY

DELI SANDWICH

Your Choice Of Bread

CHILLED JUMBO SHRIMP CAESAR

Romaine Lettuce, House Made Croutons,  
Caesar Dressing

THREE EGG HAM OMELETTE

Ham, Cheddar, Tomato, Mixed Greens, Sherry Vinaigrette

## SEAFOOD

MUSSELLS MARINIERE

French Fries, Grilled Baguette

BRAISED ARTIC CHAR

Tomato Concassé, Forest Mushroom,  
Steamed Potato, Chablis Parsley Sauce

TEMPURA BOSTON SOLE

Asian Style Vegetables,  
Shrimp Thai Sauce

JUMBO SCALLOPS

Missouri Bacon Wrapped, Onion, Bacon,  
Mushroom, Red Wine Sauce

## MEAT

BEEF STROGANOFF

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

VEAL SCALOPPINI

Braised Endive, Honey Baby Carrots,  
Morel Mushroom Sauce

BRAISED BEEF SHORT RIBS

Bacon, Pearl Onion, Mushroom,  
Tagliatelle Pasta, Chardonnay Jus



## 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

