

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!



THE SAINT LOUIS ROOM LUNCH MENU

APPETIZERS

SMOKED SALMON

Red Onion, Capers, Salmon Caviar, Brioche Toast, Horseradish Espuma | 12.75

COUNTRY PÂTÉ

Olive Medley, Cornichons, Toasted Baguette | 7.00

CHILLED JUMBO SHRIMP

Choice of Cocktail or Pudeur Sauce | 16.75

PIG TROTTER

Sauce Gribiche | 10.50

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 | February 15, 2019

SOUPS

SMOKED FINNAN HADDIE
CHOWDER
Cup | Bowl

WINTER VEGETABLE
Cup | Bowl

SCHUMACHER'S MOCK TURTLE
Cup | Bowl

ROASTED RED BELL PEPPER
BISQUE
Cup | Bowl

ASIAN BEEF
Cup | Bowl

VEGAN TOMATO FENNEL
Cup | Bowl

SPECIALS OF THE DAY

ASIAN BARBEQUE PULLED PORK
SANDWHICH
Soy Braised, Hoisin Barbeque Sauce,
Onion Bun

THREE EGG OMELET
Mushroom, Swiss, Tomato,
Mixed Greens, Cider Vinaigrette

PAN SEARED CHICKEN SALAD
Romaine, Grilled Pineapple, Tomato,
Candied Pecan, Sherry Vinaigrette

RAGOUT OF ASIAN MUSHROOMS
Pan Seared Tofu, Vegetable, Rice & Soba Noodles,
Miso Broth

SEAFOOD

BOSTON SOLE TEMPURA
Asian Style Vegetables, Lobster Thai Sauce

PAN ROASTED JUMBO SCALLOPS
Missouri Bacon Wrapped, Pearl Onion,
Mushroom, Red Wine Sauce

BROILED MAHI MAHI
Root Vegetable, Fondant Potato,
Herbed Beurre Blanc

MUSSELS MARINIÈRE
Grilled Baguette, French Fries

PAN SEARED MONKFISH
Vegetable Julienne, Risotto Croquette,
Lobster Sauce

GRILLED AHI TUNA
Root Vegetable, Fondant Potato,
Old Fashioned Mustard Sauce

MEAT

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

VEAL SCALOPPINI
Braised Endive, Honey Baby Carrots,
Morel Mushroom Sauce

PAN SEARED LAMB TENDERLOIN
Potato Parmentier, Rosemary Lamb 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

