

TAPAS AND APPETIZERS

BAKED BAGUETTE \$3

BAKED BAGUETTE AND TAPENADE \$7

PORK BELLY LOLLIPOP \$11

Braised pork belly glazed with hoisin honey sauce

BRIE AND PANCETTA TARTINES \$11

Baked baguette with brie and pancetta

LAMB POPS \$13

Grilled marinated lamb chops in our wine reduction sauce

POUTINE \$12

French fries braised beef and gravy and baked with cheese

BEEF BOURGUIGNON \$12

Our famous braised beef served appetizer size

ESCARGOTS (6) \$9

Escargots in garlic parsley butter

MIX FROMAGES AND CHARCUTERIES PLATTER \$25

House selection of cured charcuterie meat and cheese

BAKED HONEY GOAT CHEESE \$9

BRAISED BRUSSEL SPROUTS \$11

GRILLED OCTOPUS AND CHIMICHURRI \$16

COUNTRY STYLE PATE AND BAGUETTE \$11

SPICY SEAFOOD RISOTTO \$12

BACON WRAPPED SHRIMPS \$12

ENTREES

ROASTED HALF RACK OF LAMB \$29

Roasted half rack of lamb with mustard and panko, served with potatoes and vegetables

BOEUF BOURGUIGNON \$23

Traditional french beef stew, braised beef in red wine carrots, mushroom and potatoes

ANGUS BEEF LASAGNA \$18

Our house specialty with angus beef simmered in light tomato sauce layered with bechamel sauce and pasta

CHICKEN SCALOPINI IN MUSHROOM SAUCE \$19

Pan seared tender chicken breast with a fresh mushroom sauce. Served with penne pasta and vegetables

SALMON MEUNIÈRE \$24

Pan seared wild caught salmon filet in a light garlic butter and lemon sauce, served with rice and vegetables

PEPPER CRUSTED FILET MIGNON \$29

8oz hand cut filet mignon wine reduction sauce mashed potatoes and vegetables

GRILLED MARINATED PORK CHOP \$15

6oz cut pork chop marinated with herbs, grilled and served with fries and vegetables

SEARED SEABASS AND BEURRE BLANC \$25

Seared seabass filet, light chardonnay beurre blanc sauce rice and sautéed spinach



Bistro St. Germain

SOUPS AND SALADS

GREEN SALAD \$9 **ADD CHICKEN** \$5 **ADD STEAK/SALMON** \$8

Mix green, tomato, cucumber, house vinaigrette or ranch

CAESAR SALAD \$12 **ADD CHICKEN** \$5 **ADD STEAK/SALMON** \$8

Chopped romaine, grated parmesan cheese, coutons, caesar dressing

SEARED AHI NICOISE SALAD \$17

Green mix, cucumber, tomato, onion, olives, boiled egg, peppers, potatoes seared ahi red wine vinaigrette

COBB SALAD \$15

Crispy romaine, blue cheese crumble, thick cut bacon, avocado, grilled chicken breast, boiled egg, tomatoes and ranch

SOUPE À L'OIGNON GRATINÉE \$9

Traditional style caramelized onion soup, bread with gruyère cheese

BISQUE DE TOMATO \$9

Tomato bisque served with croutons and goat cheese

BEVERAGES

Iced Tea, Sodas (Coca Cola, Diet Coke, Sprite, Lemonade) \$3.50

Regular, Decaffeinated Coffee, Tea \$3.50

Espresso, Americano \$3

Double Espresso, Cappuccino, Latte, Mocha, Macchiato \$6

Hot Chocolate \$5

Fruit Juices-Cranberry, Orange \$3

Sandwich Specials

EVERYDAY 11 AM - 4 PM

BISTRO BURGER + SODA \$11.50

BISTRO BURGER + BREW \$15.50

GRILLED CHICKEN SANDWICH + SODA \$13.50

GRILLED CHICKEN SANDWICH + BREW \$16.50

LE PARISIAN + SODA \$13

(Traditional French Sandwich Smoked Ham, Lettuce, Cornichons; Swiss Cheese on a Half Baguette)

LE PARISIAN + BEER \$16

CROQUE MONSIEUR + SODA \$13 **(CROQUE MADAME +\$2)**

(Traditional French Bistro Sandwich with Ham and Melted Cheese)

CROQUE MONSIEUR + BEER \$16 **(CROQUE MADAME +\$2)**

QUICHE + SALAD \$13

SIDE OF FRIES \$6

ONION RINGS \$7

SWEET CREPES AND DESSERTS

CREPE NUTELLA ET BANANE \$7

Hazelnut chocolate spread and banana slices

CREPE CITRON \$5

Fresh lemon juice, sugar and butter

MOUSSE AU CHOCOLAT \$7

Belgian chocolate mousse

PROFITEROLLES AU CHOCOLAT \$9

Puff cakes filled with vanilla ice-cream, topped with chocolate ganache

TARTE TATIN \$9

Traditional apple pie, calvados apple brandy and served with vanilla ice-cream

Daily Specials

MONDAY

Spaghetti Meatball \$12

TUESDAY

1/2 Rotisserie Chicken \$14

WEDNESDAY

Angus Beef Lasagna \$15

Wine Wednesday- \$6 Wine by the Glass or

\$24 Wine Bottle from the Board

THURSDAY

Boeuf Bouguignon \$18

FRIDAY

Handcut 12oz Ribeye Steak \$24

Family Meals

FAMILY MEAL A | \$38

1 GREEN SALAD

2 SOUPS

1 ENTREE (Lasagna or Bourguignon)

(2 ENTREES +\$10 - Lasagna or Bourguignon Only)

FAMILY MEAL B | \$55

1 GREEN SALAD

2 SOUPS

1 ENTREE (Lasagna or Bourguignon)

1 ENTREE (Salmon or Filet Mignon)

No Substitutions

A minimum of \$4 will be charged for any substitutions