

TAPAS AND APPETIZERS

- BAKED BAGUETTE \$4
- BAKED BAGUETTE AND TAPENADE \$7
- PORK BELLY LOLLIPOP \$12

Braised pork belly glazed with hoisin honey sauce

- BRIE AND PANCETTA TARTINES \$11

Baked baguette with brie and bacon

- LAMB POPS \$13

Grilled marinated lamb chops in our wine reduction sauce

- POUTINE \$13

French fries braised beef and gravy and baked with cheese

- BEEF BOURGUIGNON \$13

Our famous braised beef served appetizer size

- ESCARGOTS (6) \$11

Escargots in garlic parsley butter

- MEATBALLS AND MARINARA \$12

Beef Meatballs, Marinara sauce, Italian cheese blend, fresh basil

- BUFFALO CHICKEN TAQUITOS \$14

- MARCO'S BEATINI'S POUTINE \$13

Fries, homemade marinara sauce 2 meatballs and baked with cheese

- MIX FROMAGES AND CHARCUTERIES PLATTER \$25

House selection of cured charcuterie meat and cheese

- BAKED HONEY GOAT CHEESE \$11

- BRAISED BRUSSEL SPROUTS \$12

- GRILLED OCTOPUS AND CHIMICHURRI \$16

- COUNTRY STYLE PATE AND BAGUETTE \$11

- SPICY SEAFOOD RISOTTO \$13

- BACON WRAPPED SHRIMPS \$13

ENTREES

- ROASTED HALF RACK OF LAMB \$34

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

- BOEUF BOURGUIGNON \$28

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

- ANGUS BEEF LASAGNA \$23

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

- CHICKEN SCALOPINI IN MUSHROOM SAUCE \$24

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

- SALMON MEUNIÈRE \$28

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

- PEPPER CRUSTED FILET MIGNON \$34

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

- GRILLED MARINATED PORK CHOP \$22

Cut pork chop marinated with herbs, grilled and served with fries and vegetables

- SEARED SEABASS AND BEURRE BLANC \$28

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



Bistro
St. Germain

SOUPS AND SALADS

- GREEN SALAD \$11 ADD CHICKEN \$7 ADD STEAK/SALMON \$11

Mix green, tomato, cucumber, house vinaigrette or ranch

- CAESAR SALAD \$13 ADD CHICKEN \$6 ADD STEAK/SALMON \$11

Chopped romaine, grated parmesan cheese, coutons, caesar dressing

- SEARED AHI NICOISE SALAD \$19

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

- COBB SALAD \$19

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

- SOUPE À L'OIGNON GRATINÉE \$10

Traditional style caramelized onion soup, bread with gruyère cheese

- BISQUE DE TOMATO \$10

Tomato bisque served with croutons and goat cheese

Kid's Menu

- Grilled Cheese w/ fries \$7

- Hamburger w/ fries \$9

- Penne Pasta w/ butter and Cheese \$6

- Penne Pasta w/ Marinara Sauce \$6

Sandwich Specials

EVERYDAY 11:30 AM - 4 PM

- 1/2 SANDWICH + SOUP \$16

- 1/2 GREEN SALAD + SOUP \$16

- BISTRO BURGER + SODA \$14

- BISTRO BURGER + BREW \$18

- GRILLED CHICKEN SANDWICH + SODA \$15

- GRILLED CHICKEN SANDWICH + BREW \$19

- HOT DOG + SODA \$12

- HOT DOG + BREW \$15

- LE PARISIAN + SODA \$15

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

- LE PARISIAN + BEER \$19

- CROQUE MONSIEUR + SODA \$15 (CROQUE MADAME +\$2)

(Traditional French Bistro Sandwich with Ham and Melted Cheese)

- CROQUE MONSIEUR + BEER \$19 (CROQUE MADAME +\$2)

- FRENCHY ROAST BEEF SANDWICH + SODA \$16

(Tender Roast Beef slices, Sautéed onions and peppers, & Brie on a Baguette)

- FRENCHY ROAST BEEF SANDWICH + BEER \$19

- MEATBALL SANDWICH + SODA \$15

(Beef Meatballs, Marinara Sauce, Chopped Basil, Italian Cheese Blend on Baguette)

- MEATBALL SANDWICH + BEER \$19

- QUICHE + SALAD \$15

- SIDE OF FRIES \$6

- ONION RINGS \$7

- SIDE OF CHILI \$3

SWEET CREPES AND DESSERTS

- CREPE NUTELLA ET BANANE \$8

Hazelnut chocolate spread and banana slices

- CREPE CITRON \$6

Fresh lemon juice, sugar and butter

- MOUSSE AU CHOCOLAT \$8

Belgian chocolate mousse

- PROFITEROLLES AU CHOCOLAT \$9

Puff cakes filled with vanilla ice-cream, topped with dark chocolate sauce

- TARTE TATIN \$11

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

BEVERAGES

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

- Regular, Decaffeinated Coffee, Tea \$3.50

- Espresso, Americano \$4.50

- Double Espresso,Cappuccino, Latte, Mocha, Macchiato \$7

- Hot Chocolate \$7

- Fruit Juices-Cranberry, Orange \$3

Daily Specials
MONDAY

- Spaghetti Meatball \$16

TUESDAY

- 1/2 Rotisserie Chicken \$17

WEDNESDAY

- Angus Beef Lasagna \$19

Wine Wednesday- \$8 Wine by the Glass or
\$30 Wine Bottle from the Board

THURSDAY

- Boeuf Bouguignon \$22

FRIDAY

- Handcut 12oz Ribeye Steak \$31

Family Meals
FAMILY MEAL A | \$51

- 1 GREEN SALAD

- 2 SOUPS

- 1 ENTREE (Lasagna or Bourguignon)

(2 ENTREES +\$15 - Lasagna or Bourguignon Only)

FAMILY MEAL B | \$68

- 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