

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, fresh Basil

ARANCINI \$12

Italian Rice Balls stuffed with cheese, meat, and Marinara

MARCO'S BEATINIS POUTINE \$12

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

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, On Baguette)

MEATBALL SANDWICH + BEER \$19

QUICHE + SALAD \$15

SIDE OF FRIES \$6

ONION RINGS \$7

SIDE OF CHILI \$3

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



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 \$7 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

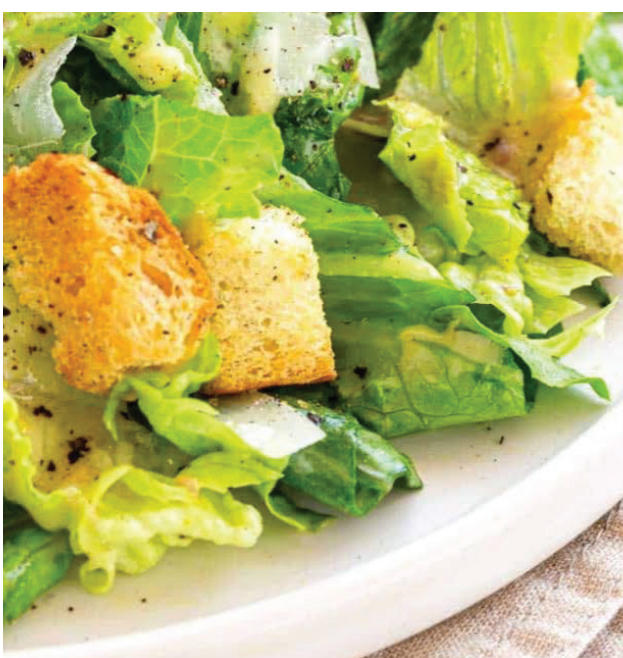
Crispy romaine, blue cheese crumble, thick cut bacon, avocado, grilled chicken breast, boiled egg, tomatoes and ranch

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



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

Kid's Menu

Grilled Cheese w/ fries \$7

Hamburger w/ fries \$9

Penne Pasta w/ butter and Cheese \$7

Penne Pasta w/ Marinara Sauce \$7

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

