



Bistro
St. Germain

TAPAS AND APPETIZERS

BAKED BAGUETTE \$7

BAKED BAGUETTE AND TAPENADE \$11

olives, olive oil, anchovies, and basil

PORK BELLY LOLLIPOP \$16

Braised pork belly glazed with hoisin honey sauce

BRIE AND PANCETTA TARTINES \$14

Baked baguette with brie and bacon and whole grain mustard

LAMB POPS \$14

Grilled marinated lamb chops in our wine reduction sauce, served with ratatouille

POUTINE \$17

French fries braised beef and gravy and baked with cheese

BEEF BOURGUIGNON \$16

Our famous braised beef served appetizer size

ESCARGOTS (6) \$16

Escargots in garlic parsley butter

MEATBALLS AND MARINARA \$15

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

MARCO'S BEATINI'S POUTINE \$17

Fries, homemade marinara sauce 2 meatballs and baked with cheese

FROG LEGS PROVENÇAL \$18

Garlic butter and parsley

LOBSTER RAVIOLI AU GRATIN \$21

Light creamy tomato sauce, basil, cheese

MIX FROMAGES AND CHARCUTERIES PLATTER \$36

House selection of cured charcuterie meat and cheese

BUFFALO CHICKEN TAQUITOS \$16

BAKED HONEY GOAT CHEESE \$16

BRAISED BRUSSEL SPROUTS \$15

with aioli, pancetta, and parmesan cheese

GRILLED OCTOPUS AND CHIMICHURRI \$17

COUNTRY STYLE PATE AND BAGUETTE \$14

SPICY SEAFOOD RISOTTO \$19

ENTREES

ROASTED HALF RACK OF LAMB \$39

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

BOEUF BOURGUIGNON \$35

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

ANGUS BEEF LASAGNA \$29

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

CHICKEN SCALLOPINI IN MUSHROOM SAUCE \$33

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

SALMON MEUNIÈRE \$36

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

PEPPER CRUSTED FILET MIGNON \$44

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

GRILLED MARINATED PORK CHOP \$28

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

SEARED SEABASS AND BEURRE BLANC \$35

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

LEMON SCAMPI PASTA \$31

Seared Shrimps in Lemon and Garlic Butter over Spaghetti

MERGUEZ FRITES (lamb Sausage and Fries) \$24

Grilled lamb sausages served with fries and mustard

BISTRO BURGER \$24

Fresh brioche bun stacked with a seasoned beef patty, cheddar, crisp greens, tomato, onion, and pickles, topped with house-made Thousand Island spread. Served with fries.

Add-ons: Bacon **+\$4** Avocado **+\$4** Fried Egg **+\$4** Sub Brie Cheese **+\$4**

SOUPS AND SALADS

GREEN SALAD \$14 ADD CHICKEN \$9 ADD STEAK/SALMON \$13

Mix green, tomato, cucumber, house vinaigrette or ranch

CAESAR SALAD \$16 ADD CHICKEN \$9 ADD STEAK/SALMON \$13

Chopped romaine, grated parmesan cheese, coutons, caesar dressing

SEARED AHI NICOISE SALAD \$24

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

COBB SALAD \$23

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

CITRUS BEET BLISS SALAD \$19

Roasted beets, feta cheese crumble, and fresh mixed greens tossed with juicy orange segments, finished with a drizzle of balsamic glaze.

SOUPE À L'OIGNON GRATINÉE \$12

Traditional style caramelized onion soup, bread with gruyère cheese

BISQUE DE TOMATO \$12

Tomato bisque served with croutons and goat cheese

Kid's Menu

for kids up to 12 years old

Grilled Cheese w/ fries \$9

Penne Pasta w/ butter and Cheese \$9

Hamburger w/ fries \$11

Penne Pasta w/ Marinara Sauce \$9

Sandwich Specials

EVERYDAY 11:00 AM - 4 PM

1/2 SANDWICH + SOUP \$20

1/2 GREEN SALAD + SOUP \$20

GRILLED CHICKEN SANDWICH + SODA \$21

Ciabatta bread, mild spicy aioli, lettuce, tomato, onion, crispy bacon, Swiss cheese

GRILLED CHICKEN SANDWICH + BEER \$2

HOT DOG + SODA \$15

HOT DOG + BEER \$19

LE PARISIAN + SODA \$18

LE PARISIAN + BEER \$23

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

CROQUE MONSIEUR + SODA \$21 (CROQUE MADAME +\$2)

(Traditional French Bistro Sandwich with Ham and Melted Cheese)

CROQUE MONSIEUR + BEER \$25 (CROQUE MADAME +\$2)

FRENCHY ROAST BEEF SANDWICH + SODA \$20

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

FRENCHY ROAST BEEF SANDWICH + BEER \$24

MEATBALL SANDWICH + SODA \$19

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

MEATBALL SANDWICH + BEER \$23

QUICHE LORRAINE + SALAD \$22

Savory quiche with smoky ham, bacon, cheese, and onion, baked in a golden croissant crust, paired with a crisp green salad.

SIDE OF FRIES \$7

ONION RINGS \$8

SIDE OF CHILI \$6

SWEET CREPES AND DESSERTS

CREPE NUTELLA ET BANANE \$12

Hazelnut chocolate spread and banana slices

CREPE CITRON \$7

Fresh lemon juice, sugar and butter

MOUSSE AU CHOCOLAT \$10

Belgian chocolate mousse

PROFITEROLLE AU CHOCOLAT \$11

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

TARTE TATIN \$15

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

CREME BRULÉE \$10

Daily Specials

MONDAY

Spaghetti Meatball **\$26**

TUESDAY

House Chicken Cordon Bleu with

Fries and Vegetables **\$33**

WEDNESDAY

Angus Beef Lasagna **\$26**

Wine Wednesday - **\$8** Wine by the Glass

or Wine Bottle from the Board **\$32**

THURSDAY

Boeuf Bouguignon **\$31**

FRIDAY

Handcut 12oz Ribeye Steak **\$43**

**MONDAY NIGHT IS
INDUSTRY NIGHT**

3 PM to Closing

1/2 off all bottles of wine from the board

1/2 off all draft beers

1/2 off select tapas

**TUESDAYS JUST GOT
TASTIER!**

Buy any entrée and get the second one for 50% off – equal

or lesser value.

Sunday Brunch

11-2 PM

SMOKED SALMON, AVOCADO AND A BAGEL \$19.50

Tomatoes, Capers, Red Onions and Cream Cheese

BREAKFAST BURRITO \$17.50

Egg, Sausage, Potatoes, Cheese with a side of fruits

OG BREAKFAST \$17.50

Two Eggs, Roasted Potatoes and Bacon

BREAKFAST SKILLET \$17.50

Bacon, Ham, Sausage, Two Eggs, Roasted Potatoes, Cheese

CHILAQUILES \$17.50

Two Eggs, Tortilla Chips, Red Sauce, Cheese, Sour Cream, Onions

FRENCH TOAST \$16.50

With Banana, Strawberries, and Whipped Cream (Add Nutella \$2.00)

AVOCADO TOAST \$19.50

Avocado Smash, Fried Egg, and Sautéed Tomatoes on Sourdough Bread

SCRAMBLED EGGS \$16.50

Spinach, Bell Peppers, Served with Roasted Potatoes and Avocado

OMELET \$17.50

Bell Peppers, Ham, Cheese and Onions (Egg Whites \$4.00)

BACON \$6.00 TWO EGGS \$4.00 AVOCADO \$4.00

TOAST \$3.50 Brioche or Sourdough

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