

RESTAURANT
ST. JACK
Vins • Biere • Liqueurs

FRUITS DE MER

OYSTERS*

PICKLED SHALLOT MIGNONETTE
SIX for 19. / TWELVE for 33.

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

SMOKED SCALLOP TARTARE*

LEMONGRASS AIOLI, CUCUMBER
RADISH, MUSTARDS, TROUT ROE
18.

HORS D'OEUVRE

BRAISED ESCARGOT

BAYONNE HAM, CORN, GARLIC
OYSTER MUSHROOM, CREAM
PARMIGIANO REGGIANO CRISP
17.

STEAK TARTARE*

HAND CUT WAGYU STEAK
HORSERADISH, QUAIL EGG
PICKLED VEGETABLE, SOFT HERB
YUKON GOLD CHIPS
16.

SEARED FOIE GRAS*

QUAIL EGG, BAYONNE HAM, HYSSOP
MAPLE SYRUP, MORNAY
BRIOCHE
29.

ROASTED BONE MARROW*

CARMELIZED ONION, GRUYÈRE
FRIED SHALLOT, DEMI-GLACE
TOASTED BAGUETTE
19.

BARROOM

ST. JACK DOUBLE BURGER*

BACON, CHEDDAR, ICEBERG, ONION
PICKLE, ST. JACK SAUCE, BRIOCHE
- add seared foie gras 27.-
SERVED WITH POMMES FRITES
17.

FRIED CHICKEN SANDWICH*

BRIOCHE, SAUCE GRIBICHE
FRANK'S HONEY, ICEBERG, PICKLE
SERVED WITH POMMES FRITES
14.

MUSSELS PROVENÇAL*

SAFFRON, TOMATO BROTH, CAPER
CAMELIZED FENNEL, SHALLOT
ROUILLE TOAST
29.

MAPLE PORK POUTINE

POMMES FRITES, OYSTER MUSHROOM
PEAS, CHEESE CURDS, CRÈME FRAÎCHE
15.

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

BISTRO FILET 10 oz.

48.

BONE-IN RIBEYE 46 oz.

100.

(PLEASE ALLOW 45 MINUTES)

- add seared foie gras 27.-

- add roasted bone marrow 16.-

PETITS PLATS

OLIVES

5.

CERVELLE de CANUT

GOAT CHEESE, FROMAGE BLANC
SHALLOT, GARLIC
6.

CHICKEN LIVER MOUSSE

DIJON, PORT POACHED PRUNE
8.

TABLIER de SAPEUR*

FRIED TRIPE
CAPER & RED ONION MAYONNAISE
7.

OREILLES de CRISSES

CRISPY PORK RIND
ESPELETTE PEPPER
WARM MAPLE SYRUP
8.

POMMES FRITES*

AIOLI
7.

GREENS

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE
13.

FARM SALADE

ROASTED BEET, FENNEL
CHÈVRE MOUSSE, SESAME CRACKER
14.

PEAR SALADE

MIXED GRAPE, VERJUS, BASIL
FROMAGE BLANC, BRIOCHE
15.

FROMAGE

8. EA. / 3 FOR 18. / 5 FOR 24.

D'Affinois (*fr, cow*) FAT, FATTY, FAT

Brillat Savarin† (*fr, cow*) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

Bleu De Laqueuille (*fr, cow*) SPICED & TANGY BUT STILL A SMOOTH OPERATOR

Mimolette Vieille (*fr, cow*) HAPPY, BUTTERSCOTCH HUED, BACON

Cantal Jeune (*fr, cow*) OG CLASSIC, TANGY, SALTY, BLAMMO

Viamala (*ch, cow*) CONCENTRATED CREAM, FLORAL, IT TAKES A VILLAGE

Challerhocker (*ch, cow*) AGED 1 YEAR, BRINE WASHED, PEANUT BRITTLE FINISH

Emmentaler AOP† (*ch, cow*) DENSE, SWISS-ESQUE, HOLY IN MORE WAYS THAN ONE

Secret De Compostelle (*esp, sheep*) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Pecorino Fiore Sardo† (*it, sheep*) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

† made from unpasteurized milk

* These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% suggested service charge may be noted for groups of six or more.