

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.

HAMACHI CRUDO*

WATERMELON RADISH, CUCUMBER
GREEN GRAPE, CHILI
16.

HORS D'OEUVRE

STEAK TARTARE*

HAND CUT STEAK, CORNICHON
ESPELETTE, CELERY, BLUE JAY
BEEF POMMES
16.

CRÈME DE TOMATE EN CROÛTE

CREAM OF TOMATO SOUP
BAKED IN PUFF PASTRY
12.

SEARED FOIE GRAS*

QUAIL EGG, BAYONNE HAM
MORNAY, MAPLE SYRUP
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
SERVED WITH POMMES FRITES
- ADD SEARED FOIE GRAS 27.-
17.

FRIED CHICKEN SANDWICH*

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

MUSSELS À LA NORMANDE*

DRY CIDER, CARAMELIZED FENNEL
BACON, APPLE, CRÈME FRAÎCHE
30.

MONTREAL POUTINE

POMMES FRITES, SMOKED BRISKET
GRAVY, CHEESE CURDS
PEAS, APPLE DIJON
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.

(please allow 45 minutes)

100.

- 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, SHERRY POACHED FIG
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.

CHICORY SALADE*

ARUGULA, WALNUT, HONEYCRISP APPLE
CHEDDAR, MAPLE VINAIGRETTE
15.

BROCCOLINI TEMPURA

WHIPPED RICOTTA, BASIL VINEGAR
ARUGULA PISTOU, CHILI CRISP
14.

FROMAGE

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

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

BRILLAT SAVARIN† (*fr, cow*) BUTTERFAT, CHAMPAGNE, A REAL CROWD PLEASER

MIMOLETTE VIEILLE (*fr, cow*) HAPPY, BUTTERSCOTCH HUED, BACON

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

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

CHALLERHOCKER (*ch, cow*) BROWNEED BUTTER, SWEET CREAM AND CARAMEL

CANTAL JEUNE (*fr, cow*) OG CLASSIC, TANGY, SALTY, BLAMMO

BLUE JAY (*us, cow*) RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

BLEU DE LAQUEUILLE (*fr, cow*) SPICED & TANGY BUT STILL A SMOOTH OPERATOR

LA DAMA SAGRADA † (*esp, goat*) AGED 6 MONTHS, INTENSE, THAT GOAT EARNED IT

TOMME DE MA GRAND-MÈRE (*fr, goat*) HAND-LADLED, WRINKLED EXTERIOR, CREAMY TANG WITHIN

SECRET DE COMPOSTELLE (*esp, sheep*) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

ETXEGARAI † (*esp, sheep*) SMOKEY, WOODSY, A SHEPERD'S BONFIRE

† 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.