

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.

TINNED FISH

GALICIAN SARDINES, PICKLE

BUTTERED TOAST

13.

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*

CHARRED RATATOUILLE, BASIL AIOLI

HERBES DE PROVENCE

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.

FAVA TOP SALADE*

CRAB, SMASHED PEA, TATSOI

PARMESAN, DILL "RANCHOVY"

16.

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, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

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

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

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

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

PECORINO FIORE SARDO † (*it, sheep*) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

VEIGADARTE CON MALTA (*esp, goat*) TOASTED BARLEY, SUBTLE, BUTTERFAT, GOLD MEDAL QUALITY

ETXEGARAI † (*esp, sheep*) SMOKEY, WOODSY, A SHEPHERD'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.