

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
STRAWBERRY, CHILI
16.

HORS D'OEUVRE

STEAK TARTARE*

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

PURPLE ASPARAGUS

TÊTE DE COCHON
SAFFRON SABAYON
TARRAGON, ALMOND
14.

SEARED FOIE GRAS*

WARM LENTIL SALAD, BACON
GREEN GARLIC, PORCINI
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.

CRAB & FAVA SALADE*

SMASHED PEA, SPINACH
FAVA TOP, PARMESAN, BRIOCHE
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

CRÉMEUX DE BOURGOGNE (*fr, cow*) LUSH, BUTTERY, VOLUPTUOUS

MIMOLETTE VIEILLE (*fr, cow*) HAPPY, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

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

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

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

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

SCHNEBELHORN † (*ch, cow*) ALPINE SPICINESS, DECADENT, A GRITTY BITTY

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

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

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

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.