

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.

SEARED FOIE GRAS*

WARM LENTIL SALAD, BACON
GREEN GARLIC, PORCINI

29.

ROASTED BONE MARROW*

RAVIGOTE, SNOW PEA, PICKED HERBS,
SPRING LEAVES & GREENS
TOASTED BAGUETTE

19.

ASPARAGUS*

TÊTE DE COCHON, TARRAGON
SAFFRON SABAYON, ALMOND

14.

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
SMOKED HAM, PURPLE SNOW PEA
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

BAGUETTE

CRÉMERIE CLASSIQUE BUTTER
GARLIC & CHILI OLIVE OIL

4.

OLIVES

5.

POMMES FRITES*

AIOLI

7.

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 CRISSÉS

CRISPY PORK RIND, ESPELETTE PEPPER
WARM MAPLE SYRUP

8.

GREENS

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH
CROUTON, DIJON VINAIGRETTE

13.

CRAB & FAVA*

SMASHED PEA, SPINACH, BRIOCHE
PARMESAN, DILL "RANCHOVY"

16.

SPRING CRUDITÉ

MARKET VEGETABLES, GREENS
SOFT HERB, ROMESCO

13.

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

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.