

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.

ALBACORE CRUDO*

TOMATO WATER, CUCUMBER

CHILI, BASIL, CILANTRO

MELON

16.

HORS D'OEUVRE

STEAK TARTARE*

HAND CUT FILET, CAPER, CORNICHON

HARICOT VERT, CAESAR VINAIGRETTE

16.

SEARED FOIE GRAS*

ROASTED PEACH, BLUEBERRY

PINE NUT SHORTBREAD

29.

ROASTED BONE MARROW*

CONFIT SARDINE, PICKLED CUCUMBER

WILD BASIL, TOMATILLO SAUCE VERTE

TOASTED BAGUETTE

19.

CHARRED SHISHITO*

CRÈME FRAÎCHE, CHERMOULA

MARCONA ALMOND

13.

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

HARICOT VERT, 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 CRISSES

CRISPY PORK RIND, ESPELETTE PEPPER

WARM MAPLE SYRUP

8.

GREENS

BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH

CROUTON, DIJON VINAIGRETTE

13.

HEIRLOOM TOMATO*

CUCAMELON, CONFIT ALBACORE

GROUND CHERRY, TONNATO

16.

SUMMER CRUDITÉ

MARKET VEGETABLES, GREENS

SOFT HERB, ROMESCO

13.

FROMAGE

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

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

BLEU D'AUVERGNE (*fr, cow*) VELVETY, NUTTY, ASSERTIVE

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

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

WALDMEISTER † (*ch, cow*) NUTTY WITH VEGETAL FINISH, A NICE WALK IN THE WOODS

URGESTEIN † (*ch, cow*) UNIQUE MARBLE, LUSH, HERBACEOUS

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

PROVOLONE MANDARONE PICCANTE † (*it, cow*) CLEAN, YOUNG, LIFE OF THE PARTY

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

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

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

TOMME DE CHEVRE GRAND-MÈRE ADRIENNE (*fr, goat*) FUDGY, BUTTERMILK, LEMON, ASH COAT

† 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.