

Classic Starters

Filet Mignon Medallion 16.

1. Au Poivre with our signature cognac sauce
2. seared with caramelized onions and bleu cheese

Meatballs 12.99

Seasoned tenderloin
with mushrooms and cognac sauce

Steak Bruschetta 13.99

Sliced Filet Mignon, French Boursin cheese, basil,
plum tomato and extra virgin olive oil on crostini

Bruschetta with Goat Cheese 9.99

Plum tomato concase, fresh basil,
and extra virgin olive oil on crostini

Olive Tapenade and Goat Cheese 13.99

with avocado, tomato concase and toasted baguette

Parisian Steak Tartare 16.

Extremely fresh...pure tenderloin with capers, onions,
cornichons and toasted Baguette..yolk or no yolk
(not always available)

Duck Liver Pate 14.

with lots of garnishes; capers, onions, cornichons,
French mustard, apple and toasted baguette

Big Fat Onion Rings 7.99

Flaming Saganaki 10.99

Sharp, melted Greek cheese set on fire OPA !

Fried Mozzarella with Marinara Sauce 7.99

Seaside Starters

Bluepoint Oysters 13.99

Chilled fresh oysters with horseradish cocktail sauce

St. Charles Signature Oysters Rockefeller

Baked, hot on-the-half-shell, with
our fresh-prepared spinach and
hollandaise sauce 17.

Baked Clams

Lite bread crumb, hint of bacon
and a white wine shallot butter 9.99

Maryland Crab Cake 15.

Loaded with jumbo lump crab gently turned in iron
skillet with sweet corn relish and a spicy mayonnaise

Calamari Fritti With cocktail sauce 11.99

Shrimp Cocktail 15.

Wonderfully large chilled shrimp with cocktail sauce

Coconut Shrimp 13.99

Plump shrimp rolled in toasted coconut with
a raspberry wasabi dipping sauce

Our Famous Shrimp de Jonghe 16.

A signature St. Charles Place dish
glorious shrimp sauteed in sherry
then baked in a garlic butter with fine breadcrumbs.
Absolutely fabulous !

French Escargot 9.99

Classic escargot baked with Wisconsin bleu cheese
and garlic butter

St. Charles Place Famous Steak Burgers

We grind our own with the finest tenderloin steak; Half pound fire broiled to order. All served with French fries.

Please Remember...Absolutely NO ! Substitutions.

Le Bistro Burger 16.99

Dressed with our signature cognac sauce,
sauteed mushrooms and Caesars salad garnish
on fresh baked French bread

The American 13.99

Creamy American cheese on a toasted pretzel bun

The Wisconsin Cheddar and Bacon 15.99

On a toasted pretzel bun

The Swiss Cheese Mushroom 13.99

On a toasted pretzel bun

The Bleu 15.99

Wisconsin tangy bleu cheese on black bread

Skinny Fromage (no carbs) 16.99

Baked goat cheese and marinara sauce with
balsamic tossed greens (no bun no French fries)

The Patty Melt 14.99

Caramelized onions & American cheese on black bread

The Veg Out 16.99

A patty with veggies and shrooms
(NO bun, NO cheese, NO fries)

The Good Egg 16.99

Egg, bacon and cheese on a toasted pretzel bun

Sloppy St. Chuck 13.99

Caramelized onions with B.B.Q. sauce on a pretzel bun

L'Italiano 16.99

Sautéed Italian vegetables, melted mozzarella cheese
& marinara sauce on toasted crusty Italian bread

"I Love" Burger 15.99

Olive Tapenade on pretzel bun

Burger Caprese 15.99

Fresh mozzarella, tomato, onion, pesto
and balsamic dressing on a toasted pretzel bun

Oui ! Burger 14.99

French Boursin cheese on a toasted pretzel bun

Paris Burger 16.99

With wilted spinach, caramelized onion, mushrooms
and a Bernaise sauce on toasted baguette

Garlic Butter Burger 14.99

Simply finished with our famous de Jonghe butter
on a toasted pretzel bun

Hearty Sandwiches, Savory Salads and Soups

St. Charles Place French Dip 16.99

Our roast prime rib shaved over French baguette with melted mozzarella, au jus and frites.

Lobster Club 35.

Broiled cold water lobster tail, Applewood smoked bacon, tomato, avocado, crisp Romaine lettuce on a butter toasted pretzel bun with a side of Dijonaise and French fries.

Chicken Club 14.99

Grilled chicken breast, lettuce, tomato, avocado and Applewood smoked bacon on a toasted pretzel bun with a side of spicy mayonnaise and French fries.

Classic Wedge Salad 7.99 or 4.99 with dinner

A slice of Iceberg with tomato, bacon, and Wisconsin bleu cheese dressing.

Baked French Onion Soup 8.99

Tonight's Beautiful Soup

5.99 Bowl

Steak Salad 24.

Sliced filet mignon on a bed of exotic mixed greens with plum tomato, onion, avocado, cucumber, fresh basil, apple, grapes and walnuts tossed in a honey lemon balsamic dressing sprinkled with Wisconsin bleu cheese.

Cajun Chicken Caesar Salad 14.99

Romaine lettuce, fresh-grated Parmesan cheese, garlic croutons and creamy classic Caesar dressing topped with a sliced, hot blackened chicken breast.

Salade Caprese 12.99

Tomato, onion, avocado, fresh mozzarella, fresh basil pesto, and extra virgin olive oil with balsamic tossed greens.

Goat Cheese Salad 13.99

Assorted fresh greens with plum tomato, avocado, onion, cucumber, basil, grapes, apple and walnuts in a honey citrus balsamic dressing accented with black pepper crusted artisanal goat cheese.

Strawberry Spinach Salad 13.99

Fresh spinach, strawberries, apple, pecans, onion, Applewood smoked bacon, hard boiled egg and fresh orange with a warm brown sugar bacon dressing .

Pasta

Classic Fettuccine Alfredo

Simply with cream, butter and Parmigiano Reggiano 18.99

Cajun Fettuccine Alfredoaux

Blackened chicken breast, scallion, cream, butter, Parmigiano Reggiano, toasted walnuts and Wisconsin Bleu cheese 23.

Angel Hair Provençale

Tossed with extra virgin olive oil, plum tomato concase, peeled garlic, scallions, fresh basil, grated Parmesan cheese and roasted asparagus 19.99

Pasta with shrimp 27.

Pasta with chicken breast 24.

St. Charles Place Signature Spaghetti & Meatballs

Angel hair pasta tossed with mushrooms, sun-dried tomato, our fresh ground tenderloin meatballs in our famous cognac sauce 25.

Spaghetti & Meatballs

with traditional Marinara and Parmigiano Reggiano by request

From the Sea

Crispy Fried Shrimp 24.

Huge butterflied fantail shrimp Panko crusted with cocktail sauce

Coconut Shrimp 25.

Plump shrimp rolled in toasted coconut with a raspberry wasabi dipping sauce

Our Famous Shrimp de Jonghe 28.

This is the best garlic shrimp you will ever have sautéed in sherry then baked with garlic, real butter and very fine bread crumbs. Absolutely fabulous !

Fresh Abi Tuna 33.

A wonderful sashimi quality steak seared rare with a Dijon mustard and toasted sesame seed crust served sliced with avocado and a cool cucumber pineapple relish



Alaskan King Crab Legs with drawn butter

The real thing! Split open for you.

MP by the Pound

Maryland Crab Cakes 29.

Loaded with jumbo lump crab gently turned in iron skillet with a sweet corn relish and a spicy mayonnaise

Diver Sea Scallops 34.

Pan roasted with a white wine shallot butter, wilted spinach, Applewood smoked bacon, fresh bread crumbs and Chef's potato

Lobster MP

Single, Twin or Trio . . .

South African Cold water 6 oz. tails

broiled and served with real drawn butter

St. Charles Place Prime Steak House

We use only the finest USDA graded prime and Angus Beef, aged, hand selected and cut for the best flavor.

Steak Au Poivre
Our Number 1 Special ! **Divine!**
Encrusted with black pepper finished in a fine cognac sauce with asparagus and Chef's potato.
Filet Mignon Medallions 33.
Center cut New York Strip 39.

Steak Diane
Sautéed Filet Mignon Medallions with a classic Bordelaise sauce, mushrooms, asparagus and Chef's potato 33.

Filet Mignon 39.
The ultimate in tender and lean!
An 11-ounce cut from the very center with mushrooms

Petite Filet Mignon 33.
Quite the perfect little steak.
A 7-ounce cut with mushrooms

New York Strip 39.
A 16-ounce rich and highly flavorful Center cut with mushrooms

CHARGILLED Rib Eye 59.
Most excellent flavor !
A 32-ounce steak on-the-bone marinated and fire grilled with mushrooms

Please know that we are unable to finish this steak at well done temperatures.

Roast Prime Rib Au Jus
Well-seasoned and slow-roasted for the most delicious slice of roast beast
22-ounce St. Charles cut 42.
16-ounce regular cut 35.
10-ounce skinny cut 27.

Chicken

Roast Chicken 26.
Lemon and herb roasted one-half chicken with Chef's potato and fire grilled garden vegetables

Chicken Paillard Buerre Blanc 25.
Boneless skinless chicken breast pounded thin with a light lemon shallot butter over green beans and mushrooms finished with a roasted tomato and a sprinkle of capers.

House Favorites

Flaming Duck
Well-seasoned and slow-roasted succulent one-half duckling with orange sauce, wilted spinach and Chef's potato 32.

Rack of Lamb
Two luscious double chops chargrilled with E.V.O.O., lemon and herbs completed with Italian vegetables and Chef's potato 39.

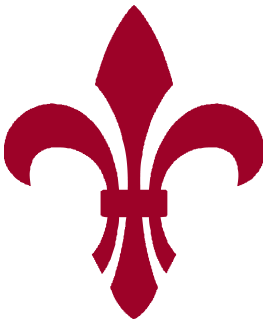
Canadian Baby Back BBQ Ribs
One full slab with a zesty sweet sauce 28.99

Vegetable Heaven 19.99
When you find yourself at St. Charles Place and you do not want meat, here is one magnificent vegetable presentation with Chef's potato

As Always, Included with all Entrées
Hot fresh-baked rolls and real butter
your choice of a Caesar's salad, garden salad,
or a tomato, onion and bleu cheese with Balsamic dressing salad
...Also, if not specified, your choice of Chef's potato,
baked potato, French fries, Italian vegetables,
green beans, asparagus or wilted spinach

Steak and Lobster

Add a 6 oz. cold water tail MP
to any steak or dinner you choose.



Steak Toppings \$3⁹⁹

De Jonghe Garlic butter

Wisconsin Crumbled Bleu Cheese

Horseradish Buttercrust

Blackened Seared with Cajun spices in an iron skillet and crispy onions

Bacon !

A French Style Cool Bernaise Sauce

Our Famous Cognac Sauce

Sundried tomato and Parmigiano Reggiano crust