

Appetizers

Filet Mignon Medallion 19.75

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

Meatballs 14.50

Seasoned tenderloin
with mushrooms and cognac sauce

Steak Bruschetta 15.99

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

Tonight's Beautiful Soup 8.50

Duck Liver Pate 14.

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

Big Fat Onion Rings 7.99

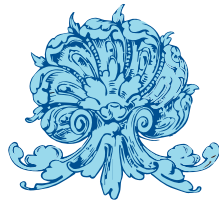
Flaming Saganaki 12.

Sharp, melted Greek cheese set on fire **OPA!**

Fried Mozzarella with Marinara Sauce 7.99

Baked French Onion Soup 11.75

Bait



Blue Point Oysters 16.50

Chilled fresh oysters with horseradish cocktail sauce

SCP Signature Oysters Rockefeller

Baked hot on the half shell with prepared spinach
and a Hollandaise sauce 23.75

Baked Middle Neck Clams 15.99

Light bread crumb, hint of bacon and shallot butter

Ahi Tuna Tartare with Avocado 21.

Chilled sushi grade tuna kissed with Asian flavors
and house made white corn tortilla chips!

Calamari Fritti With cocktail sauce 15.50

Shrimp Cocktail 24.50

Wonderfully large prawns & cocktail sauce

Coconut Shrimp 17.95

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

Our Famous Shrimp de Jonghe 18.50

Glorious shrimp sauteed in sherry then baked
with garlic, real butter and fine breadcrumb
Absolutely Fabulous!

French Escargot 16.25

Baked in garlic butter with Wisconsin bleu cheese

Seafood Tower Market Price

Lobster Tail • Prawns
Blue Point Oysters • Ahi Tuna Tartare
Chilled on Ice with Sauces • Medium or Large

House Favorites

Center Cut Pork Loin

Baby Back Ribs

One full slab with a zesty sweet sauce
34.

Rack of Lamb

Two luscious double chops 41.
Four luscious double chops 59.
chagrilled with E.V.O.O., lemon and herbs
completed with Italian vegetables
and Chef's side dish

Flaming Duck 36.

Well seasoned and slow roasted
succulent one half duckling
with orange sauce, wilted spinach
and Chef's side dish

Vegetable Heaven 24.

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

As Always, Included with all Entrées

Hot fresh baked rolls and real butter
your choice of a Caesar's salad or Garden salad or Beautiful Soup
...Also, if not specified, your choice of Chef's side dish, baked potato, French fries
Italian vegetables, green beans, asparagus or wilted spinach

Pasta

Classic Fettuccine Alfredo

Simply with cream, butter
and Parmigiano Reggiano 21.

Angel Hair Provençale

Tossed with extra virgin olive oil,
plum tomato concase,
fresh garlic, scallions, fresh basil,
Parmigiano Reggiano
and roasted asparagus 21.

• **Pastas include a salad or soup** •

ENRICHMENTS

Chicken Breast 8.
Shrimp 11.
Mushrooms 4.99
Meatballs 10.

St. Charles Place Signature Spaghetti & Meatballs 32.

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

Spaghetti & Meatballs 29.50
with Traditional Marinara
and Parmigiano Reggiano

Lovely Salads

Loaded Wedge

Iceberg lettuce, tomato, bacon,
and Wisconsin Bleu Cheese
12.95 or 8.50 with dinner

with Chicken Breast 21.50

Caesar

with Blackened
or Grilled Chicken Breast 21.50

with Chilled Shrimp 28.

Steak Salad

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. 29.

Classic "Cobb" Salad

Wisconsin bleu cheese, avocado, tomato, egg, scallion
and applewood smoked bacon on Romaine lettuce
with chicken breast 21.50
with 7oz lobster tail MP
with chilled Shrimp 29.75

Please choose one of our many salad dressings

USDA Prime French Dip Au Jus 28.

Our Roast Prime Rib shaved over French Baguette
Horseradish Cream and Frites

...with melted Gruyere Cheese 32.

St. Charles Place Famous Steak Burgers

We grind our own with the finest tenderloin steak 10 ounce fire broiled to order. All served with French fries.

Please Remember...Absolutely NO! Substitutions.

Le Bistro Burger 23.

Dressed with our signature cognac sauce,
and sauteed mushrooms
on toasted French bread

Gruyere Cheese and Mushroom Burger 21.

with lettuce, tomato and onion
on a toasted bun

The American 18.75

Creamy American cheese on a toasted bun
with lettuce, tomato and onion

Bacon! Cheesburger 21.

The American plus Bacon

The Patty Melt 17.99

Carmelized onions & American cheese on black bread

St. Charles Place Prime Steak House

We proudly serve only the finest USDA Prime Certified Angus Beef
Midwest Specific • Aged 40 Days • Hand Selected and Cut In House

Steak Au Poivre

Our Number 1 Special ! **Divine!**

Encrusted with black pepper
finished in a fine cognac sauce
with asparagus and Chef's side dish
Filet Mignon Medallions 39.75
Center cut New York Strip 52.90

Steak Diane

Sautéed Filet Mignon Medallions
with a classic Bordelaise sauce,
mushrooms, asparagus and
Chef's side dish 39.75

Roast Prime Rib Au Jus

Well seasoned and slow roasted
for the most delicious slice of roast beast

22-ounce St. Charles cut 49.75

16-ounce regular cut 41.75

10-ounce skinny cut 34.75

Classic Steak Delmonico SCP 49.

16 Ounce Boneless Ribeye
Finished with Garlic Herb Butter
and Chef's Potato

New York Strip 52.90

A 16 ounce rich and highly flavorful
Center cut with mushrooms

CHARGRILLED Rib Eye 95.

Most Excellent Flavor!

A 32 oz. steak on the bone

Marinated and fire broiled with mushrooms

*Please know that we are unable
to finish this steak at well done temperatures
...and strongly suggest never rare!*

Filet Mignon (11 oz.) 52.50

The ultimate in tender and lean!
Cut from the very center with mushrooms

Petite Filet Mignon (7 oz.) 43.75

Quite the perfect little steak
with mushrooms

Chicken

Chicken Paillard Buerre Blanc 29.

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.

Roast Chicken 32.

Lemon and herb roasted
one-half chicken
with Chef's side dish
and fire grilled garden vegetables

Beyond the Sea

Coconut Shrimp 32.

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

Famous Shrimp de Jonghe 34.

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

Crispy Fried Shrimp 31.

Huge butterflied fantail shrimp
Panko crusted with cocktail sauce

Abi Tuna with Asian Noodle 37.50

A Sushi grade quality tuna steak
sesame crusted and seared rare
sliced with soy and wasabi

Diver Sea Scallops 42.50

Pan roasted with shallot butter
Applewood smoked bacon, bread crumbs
wilted spinach and Chef's side dish.

Lobster MP

Single, Twin or Trio . . .

South African Cold water 7 oz. tails
baked in a water bath
served with drawn Wisconsin butter

Steak Toppings

\$3⁹⁹

De Jonghe
Garlic butter

•
Crumbled
Wisconsin
Bleu Cheese

•
Blackened
Seared with
Cajun Spices in
an iron skillet
and crispy onions

•
A French Style
Cool
Bernaise
Sauce

•
Our Famous
Cognac sauce



Steak and Lobster

Add a 7 oz.
cold water tail
to any steak
or dinner
you choose.
MP