

## Appetizers

### **Filet Mignon Medallion** 19.75

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

### **Meatballs & Cognac Sauce** 14.50

Seasoned tenderloin and mushrooms

### **Steak Bruschetta** 16.99

Sliced Filet Mignon, French Boursin cheese,  
plum tomato concase, fresh basil  
and E.V.O.O. on crostini

### **Bruschetta with Goat Cheese** 9.99

Plum tomato concase, fresh basil  
and E.V.O.O. on crostini

### **Duck Liver Pate** 15.

with lots of garnishes; capers, onions, cornichons,  
French mustard, apple, cranberry and toast

### **Parmesan Truffle Fries** 9.

### **Big Fat Onion Rings** 9.50

### **Flaming Saganaki** 12.

Sharp, melted Greek cheese set on fire OPA !

### **Fried Mozzarella with Marinara Sauce** 9.

### **Baked French Onion Soup** 11.75

### **Tonight's Beautiful Soup** 8.50

# Bait



### **Blue Point Oysters** 23.95

Freshly shucked chilled on ice  
With mignonette and horseradish cocktail sauce

### **SCP Signature Oysters Rockefeller**

Baked on the half shell with prepared spinach  
and a Hollandaise sauce 29.

### **Baked Middle Neck Clams** 17.99

Light bread crumb, hint of bacon and shallot butter

### **Ahi Tuna Tartare with Avocado** 23.

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

### **Calamari Fritti** With cocktail sauce 17.50

### **Classic Shrimp Cocktail**

Wonderfully large with cocktail sauce

**3 Shrimp** 16.25     **5 Shrimp** 26.95

### **Coconut Shrimp** 17.95

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

### **Our Famous Shrimp de Jonghe** 18.95

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 • Large Shrimp  
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  
36.

### **Rack of Lamb**

Two luscious double chops 48.95  
Four luscious double chops 85.25  
chargrilled with E.V.O.O., lemon and herbs  
completed with Italian vegetables  
and Chef's side dish

### **Flaming Duck** 42.

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.

ENRICHMENTS

- Chicken Breast 9.
- Shrimp 15.
- Mushrooms 7.
- Meatballs 14.50

• Pastas include a salad or soup •

St. Charles Place Signature  
Spaghetti & Meatballs 36.

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

Spaghetti & Meatballs 34.  
with Traditional Marinara  
and Parmigiano Reggiano

Lovely Salads



Caesar

with Blackened  
or Grilled Chicken Breast 23.

with Chilled Shrimp 29.75

Loaded Wedge

Iceberg lettuce, tomato, bacon,  
and Wisconsin Bleu Cheese  
13.95 or 9.5 with dinner  
with Chicken Breast 23.

Classic “Cobb” Salad

Wisconsin bleu cheese, avocado, tomato, egg, scallion  
and applewood smoked bacon on Romaine lettuce  
with chicken breast 23.  
with 7oz lobster tail MP  
with chilled Shrimp 29.75

Steak Salad

Sliced filet mignon on a bed of exotic mixed greens  
with grape tomato, onion, avocado, cucumber,  
fresh basil, apple, grapes and walnuts  
tossed in a honey lemon balsamic dressing  
sprinkled with Wisconsin bleu cheese. 32.

... Just Us Chickens

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 a lemon and herb broth,  
wonderful fire roasted garden vegetables  
and chef’s potato.

USDA Prime  
French Dip Au Jus 28.

...with melted Gruyere Cheese 32.

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

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 ! American Cheesburger 22.

Bleu Burger 21.

Wisconsin bleu cheese on black bread

The Patty Melt 20.

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 *Divine!*

Our Number 1 Special !  
Encrusted with black pepper  
finished in a fine cognac sauce  
with asparagus and Chef's Potato  
Filet Mignon Medallions 41.75  
Center cut New York Strip 59.50

## Steak Diane

Sautéed Filet Mignon Medallions  
with a classic Bordelaise sauce,  
mushrooms, asparagus and  
Chef's Potato 41.75

## Filet Mignon (11 oz.) 59.25

The ultimate in tender and lean!  
center cut with mushrooms

## Petite Filet Mignon (7 oz.) 49.50

Quite the perfect little steak  
with mushrooms

## Classic Steak Delmonico SCP

16 Ounce Boneless Ribeye 62.75  
Finished with Garlic Herb Butter  
and Chef's Potato

## New York Strip 59.50

A 16 ounce rich and highly flavorful  
Center cut with mushrooms

## Roast Prime Rib Au Jus

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

22-ounce St. Charles cut 69.50

16-ounce regular cut 56.95

10-ounce skinny cut 39.75

Add Lobster Tail MP

## Chateaubriand For Two 109.

Fire broiled center cut Filet Mignon  
Bernaise Sauce, Mushrooms, Bordelaise Sauce,  
Chef's Potato and a Plethora of Fresh Vegetables

## Ribeye 109.

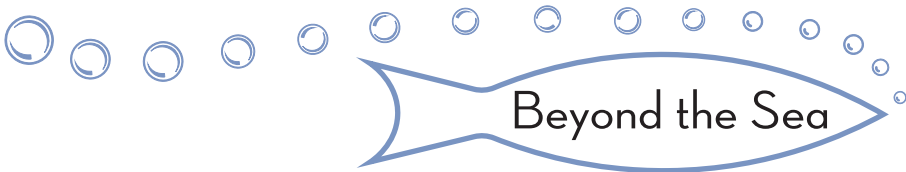
32oz on the bone Marinated and Charrgrilled  
to a caramelized crust with Mushrooms  
"Au Jus" A most excellent flavor!



## Ribeye For Two 109.

This is a great way to get our biggest and best  
steak by sharing with chef's potatoes, vegetables  
and mushrooms served sliced "Aus Jus"

Please know we are unable to finish this steak at well done temperatures  
and strongly suggest never too rare. It needs a chance to properly render.



## Coconut Shrimp 33.

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

## Famous Shrimp de Jonghe 35.

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 32.

Huge butterflied fantail shrimp  
Panko crusted with cocktail sauce

## Abi Tuna with Asian Noodle 39.

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

## Diver Sea Scallops 43.50

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

## Lobster Single, Twin or Trio MP

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



## Savory Steak Toppings

\$5.

Our Famous  
Cognac sauce

•  
De Jonghe  
Garlic butter

•  
A French Style  
Cool

Bernaise Sauce

•  
Bordelaise  
Sauce

•  
Melted  
Wisconsin  
Bleu Cheese

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

Loaded  
Baked Potato  
With The Works  
6.50

## Steak and Lobster Special



A Filet Mignon  
Medallion (4 oz.)  
Au Poivre  
With Signature  
Cognac Sauce.  
A Cold Water  
Lobster Tail (7 oz.)  
Chef's Potato  
And Asparagus  
MP