



ST TROPEZ



HORS D'OEUVRE

CEUFS MIMOSA AUX HERBES DE PRINTEMPS Deviled eggs, spring herb mayonnaise, delicate herb salad	16
POULPE GRILLÉ Grilled octopus, roasted potatoes, slow-cooked tomato sauce	29
BOULETTES À LA PROVENÇALE Provençal house made meatballs, tomato herb sauce	18
TARTARE DE SAUMON Hand-cut salmon tartare, capers, shallots, lemon zest, Dijon mustard, toasted brioche	18
CREVETTES AÏOLI Grilled shrimp, fresh herbs, sun-dried tomatoes, house aioli	19
GASPACHO PETITS POIS & MENTHE Chilled pea and mint gazpacho, chef's daily preparation	12
VOL-AU-VENT AUX CHAMPIGNONS Flaky puff pastry, creamy mushroom fricassée	18
ESCARGOTS À LA PROVENÇALE Six snails, garlic herb butter, sun-dried tomatoes, breadcrumbs	16



A PARTAGER

BURRATA Creamy burrata, basil pesto, cherry tomatoes, and olive oil	25
PLATEAU DE CHARCUTERIE Chef's selection — 1, 2, or 3 cured meats	9 · 17 · 21
HUÎTRES DU PRINCE ÉDOUARD Fresh Prince Edward Island oysters — each, half-dozen, or dozen	3.50 · 19 · 38
OLIVES MIXTES Marinated olives with herbs of Provence	9

LES PLATS PRINCIPAUX

DAUBE PROVENÇALE Slow-braised beef in red wine with seasonal vegetables	36
JARRET D'AGNEAU Braised lamb shank, house-made mashed potatoes, Portobello mushroom sauce	44
MAC & CHEESE À LA TRUFFE Creamy truffle macaroni au gratin	26
ONGLET DE BŒUF GRILLÉ Grilled hanger steak (8 oz), roasted potatoes, peppercorn sauce	42
PAVÉ DE SAUMON GRILLÉ Pan-seared salmon over confit fennel, sauce vierge	34
BURGER ST TROPEZ Beef burger, cheddar, sun-dried tomatoes, and truffle mayonnaise	26
BROCHETTE DE SAINT-JACQUES Pan-seared scallop skewers, butternut squash purée, asparagus, and rich jus	39
POULET FERMIER RÔTI Free-range chicken breast, creamy spring mushroom sauce, house-made mashed potatoes	31
MOULES MARINIÈRES Fresh mussels in white wine and garlic broth, served with sautéed potatoes	26

ACCOMPAGNEMENTS

ROASTED POTATOES	\$11	FRENCH BEANS
MASHED POTATOES		MIXED SALAD

LES SALADES

SALADE DE KALE Tender kale, Granny Smith apple, cheddar, toasted almonds, garlic vinaigrette	18
SALADE CÉSAR Crisp romaine, parmesan, croutons, and Caesar dressing	22
SALADE MIXTE Mixed young greens, cherry tomatoes, croutons, Comté, Dijon vinaigrette	16



SUPPLÉMENTS • add a protein

SHRIMP +14 · STEAK +16 · CHICKEN +14



LES DESSERTS

TARTE TROPÉZIENNE Saint-Tropez's iconic tart with brioche and light cream	12
CRÈME BRÛLÉE Vanilla custard with caramelized sugar crust	12
MOUSSE AU CHOCOLAT Dark chocolate mousse with spiced chocolate sauce	10
TARTELETTE AUX FRUITS ROUGES Crisp pastry, pastry cream, and seasonal red berries	12

