

ST PETE BRASSERIE

A Classic European Brasserie

HORS D'OEUVRES

WARM

Soup Du Jour	5.
Onion Soup	5.
Escargot en Cocotte	8.
Crab Stuffed Oysters	9.
Brasserie Crab Cake	10
Short Rib Spring Roll	8.
Onion Tart Alsacien Style	7.
Moules Gratinee (Mussels)	8.
Croque-Monsieur (Ham & Cheese)	7.

COLD

1/2 Doz Oysters Du Jour, Mignonette	9.
Tender Loin Carpaccio	9.
Tuna Tapenade	8.
Assiette De Fromages (Cheeses)	12.
Ceviche Cones	10.
Smoked Salmon Mousse	8.
SALADES	
St Pete Brasserie	6.
Ahi Tuna Nicoise	12.
Orange Salad with Grilled Salmon	12.
Classic Caesar	8.

GARNITURES 5.

Scallop Potatoes	Ratatouille
Pommes Frites with Aioli	Cassoulette
Mac & Cheese	Brussel Sprouts
Yukon Gold Mash	Cous Cous
Seasonal Veg	Braised Red Cabbage

Steak Frites Du Jour (Cut Of The Day)	14.
Pommes Frites, , Bordelaise Sauce	

PLATS PRINCIPAUX

POISSONS

Moules Frites Du Jour (Mussels)	14.
Steamed in The sauce Of The day Garnished With Pommes Frites	
Linguini Fruit De Mer	12.
Fresh Sea Food in A Classic Marinara Sauce	
North Atlantic Cod or Skate	15.
Caper Brown Butter, Brussel Sprouts	
Crab Crusted Salmon	13.
Dill Cream Sauce, Herb Mushroom Rice	
Valencia Seafood Paella	13.
Shrimp, Calamari, Mussels, Salamanca Chorizo	
Grilled Tuna Provencal	15.
Tomato, Olive & Fennel Sauce, Haricot Vert	
Vegetable Rissotto	11.
Roasted peppers,, Mushrooms & Pea's	

VIANDES

Beef Bourguignon	13.
Over Rice	
Brasserie Burger	10.
Melted brie, Truffle Oil Aioli & Pommes Frites	
Seared Filet Mignon	15./29.
Yukon Mash, Seasonal Veg, Mushroom Peppercorn Cream Sauce	
16 Oz. Bone-In Rib Eye	29.
Pomme Frites, Roasted Asparagus	
Rioja Braised Short Ribs	12./23.
Mash, Seasonal Veg, BBQ Sauce	
Half Roasted Chicken (Deboned)	13.
Yukon Gold Mash, & A Chicken juis	
Confit Of Duck	15.
Braised Red Cabbage & Yukon Gold Mash	
Rack Of Lamb (From Niman Ranch USA)	17./32.
Cous Cous, Wilted Spinach, Demi Glaze	
Cassoulet	14.
The Classic Version with Duck Confit & Sausage Variety	

Prix Fixed menu Served Daily 4pm-7pm
\$19 Four Courses
Soup, Salad, Entrée, House Dessert

We feature Organic, Grass Fed, Hormone Free Beef, Raised in Florida

539 Central Ave, St Petersburg Fl 33701 727 823 3700

Executive Chef, J. Ward