



Appetizers

SIX FRESH OYSTERS OR CLAMS ON THE HALF SHELL

Tomato-Horseradish Sauce.

7.75

DUNGENESS CRAB OR FOUR PRAWN COCKTAIL

Spicy Remoulade Sauce.

6.50

SPINACH TORTELLINI FILLED WITH RICOTTA

Goat Cheese and Basil Sauce.

Appetizer 4.95 Entrée 10.75

SALMON THREE WAYS:

SCOTTISH SMOKED, DILL-CURED AND TARTAR

Lemon, Onion, a Honey-Dill Sauce and Melba Toast.

7.95

CARPACCIO

Greek Olives, Dijon and Horseradish Sauces.

5.95

Soups

ST. FRANCIS CURRIED CLAM CHOWDER

2.95

SOUP OF THE DAY

2.75

BEEF CONSOMME

With Fresh Seasonal Vegetables.

2.75

Salads

ST. FRANCIS COBB SALAD

Our Own Recipe of Chicken, Avocado, Tomato, Egg,
Bacon and Bleu Cheese Dressing.

Full Portion 7.95 Half Portion 5.95

DUNGENESS CRAB AND SHRIMP LOUIE

Romaine, Avocado, Cucumbers and Enoki Mushrooms.

11.95

GRILL SALAD

Seasonal Greens with Roasted Pecans and Sonoma Goat Cheese.
Raspberry Vinaigrette.

4.50

BUTTER LETTUCE WITH TOMATOES

3.50

Chef's Notes

All of our fish is fresh and priced daily.
Each is served with vegetable of the day and Saffron Rice.
Alternative preparation methods are available.

PACIFIC SNAPPER, Sauteed	\$10.25
SALMON, Grilled or Poached	\$14.50
SCALLOPS, Sauteed	\$13.25
SEA BASS, Grilled or Poached	\$12.95
SWORDFISH, Grilled	\$14.25
TROUT, Poached or Sauteed	\$ 9.95

Choice of Sauces: Avocado Mousseline flavored
with Lime

Grilled Pepper Coulis with
Fresh Basil

Sauteed Prawns
With Pernod & Peppercorns
\$15.75

Specials

Emince of Beef with Tarragon & Mustard Sauce
Served with Wild Rice
\$12.25

Broiled Rock Lobster
With Fresh Herbs & Garlic
\$24.00

Light and Lively

Cold Sliced Veal Loin
With Fresh Raw Vegetables & Salad
\$12.25

Tax and Gratuity Not Included.
Thank You for Not Smoking Pipes or Cigars.

English Grill Cippino

A House Specialty – Crab, Clams, Shrimp, Scallops and
Fresh Fish, in a Seasoned Tomato Fish Broth
with a Garlic Parmesan Crouton.

15.95

Meat and Poultry

BROILED FILET OF BEEF, SAUCE BEARNAISE

6 ounce 11.75 8 ounce 14.50

BROILED NEW YORK STRIP, NAPA CABERNET SAUCE

8 ounce 12.95 12 ounce 15.50

BROILED BREAST OF CHICKEN

Pommery Mustard Sauce.

10.95

GRILLED LAMB CHOPS

Glazed with Roquefort Cheese.

16.50

SAUTEED VEAL MEDALLIONS

Oyster Mushrooms, Zinfandel Peppercorn Sauce.

16.75

ROAST LOIN OF VENISON

Spaetzle, Chanterelles and Port Wine Sauce.

13.95

Lunch Specials

ROAST NEW YORK STRIP SANDWICH
Sharp Cheddar, Grilled Red Onions and Fresh Potato Chips.
9.75

SMOKED CHICKEN PRIMAVERA SALAD
Tossed with Pesto Dressing.
8.25

HOT OPEN-FACED DUNGENESS CRAB
AND SHRIMP SANDWICH
Topped with Cheddar Cheese, then Baked.
8.75

FRESH AHI TUNA SALAD
Marinated French Green Beans and Dark Rye.
9.25

WARM SMOKED TURKEY AND PROVOLONE CROISSANT
Fresh Fruits and Berries.
7.95

CALIFORNIA FRUIT PLATE
Fresh Seasonal Fruits with Choice of Sherbet,
Yogurt or Cottage Cheese.
6.95



Light and Lively

Each day we offer a special entrée containing
less than 400 calories.

8800331



THE WESTIN ST. FRANCIS
San Francisco