

COCKTAILS

- OLD FASHIONED À L'ÉRABLE 12
Bulleit Bourbon, Angostura, sirop d'érable, orange
- JACK LIMONADE 12
Gentlemen's Jack, limonade, citron confit, soda
- ESPRESSO MARTINI 13
Greygoose, Bailey's, Kalhua, espresso
- MINT CONDITION 11
Ciroc Pêche, jus de citron, thé glacé, menthe
- SANGRIA ROSÉ 14 | 45
Vin rosé, Grand Marnier, Campari, jus de canneberge blanc, Sprite
- SANGRIA ROUGE 12 | 42
Vin rouge, Bacardi Gold, Peach Schnapps, jus d'orange, Ginger Ale
- SANGRIA BLANCHE 12 | 42
Vin blanc, Giroc Coconut, jus d'ananas, Sprite
- GINGEMBRE VS 17
Hennessy VS, sirop simple au gingembre, lime, Angostura, concombre
- BAIES ROYALES 13
Ciroc Red Berry, Cointreau, coulis de fraises, vin mousseux Cuvée Hungaria
- ZÉPHYR 14
Belvedere, Redbull, jus de pamplemousse rose, jus de citron, sirop d'orgeat, tonic
- G&T CONCOMBRE ET FLEUR DE SUREAU 14
Hendricks, St-Germain, concombre, tonic
- LONG ISLAND ICE TEA 10
Smirnoff, Bombay Sapphire, Jose Cuervo Silver, Captain Morgan White, Cointreau, jus de citron, Coca-Cola

APPETIZERS

- FRENCH ONION SOUP AU GRATIN 8
- LOBSTER BISQUE 8
- HOMEMADE CRAB CAKE 11
Cream, white wine and Meaux mustard sauce
- FRIED CALAMARI 13
Diablo sauce
- BEEF TENDERLOIN CARPACCIO 19
Arugula, parmesan, truffle vinaigrette
- FOIE GRAS TORCHON 18
Maple jelly, pistachios and walnut croutons
- CAPRESE SALAD 15
Tomatoes and mozzarella di buffalo
- ARUGULA SALAD, BEETS AND GOAT CHEESE 15
Grapes, walnuts and raspberry vinaigrette
- ICEBERG WEDGE SALAD 9
Bacon, blue cheese, cherry tomatoes, onions and ranch dressing
- SHRIMP COCKTAIL (4) 17
Diablo sauce
- SALMON TARTARE S 14 | L 24
Green apple, mint, dill, lemon zest and tabasco
Large portion served with fries or arugula salad
- ESCARGOTS AU GRATIN AND GARLIC 8
- ROAST BEEF POUTINE 14
- QUEBEC CHEESE PLATE S 15 | L 26
Brie, Oka, St-Paulin and Paillot goat cheese

TABLE D'HÔTE \$15

Included appetizer, main course and a choice of coffee or tea

Monday-Friday 11:30am-2pm

CHOICE OF APPETIZERS

- SOUP OF THE DAY
GARDEN SALAD
CESAR SALAD +3
LOBSTER BISQUE +4
SALMON TARTARE +5

MAIN COURSES

- THAI STYLE SALAD
With grilled beef or shrimps
- HAMBURGER STEAK
Fried onions, gravy with french fries
- LINGUINI CARBONARA
Cream, bacon, herbs, parmesan
- CHICKEN BROCHETTE
Lemon emulsion, wild rice and roasted garlic spinach
- GRILLED SALMON FILET
Lemon sauce, wild rice and vegetables
- FLAT IRON STEAK 6OZ
Roasted garlic mashed potato and vegetables
- CHICKEN CAESAR SALAD +2
- FRESH LOBSTER LINGUINI +7
- VP BURGER +2
Swiss cheese, maple and Dijon bacon, grilled onions, dill pickles, homemade sambal oelek mayo, tomatoes and iceberg lettuce, with fries or salad
- GRILLED SHRIMP (6) +2
Wild rice and garlic spinach
- LAMB CHOPS (4) +4
Roasted garlic mashed potato and vegetables
- QUEBEC HANGER STEAK 8 OZ +7
Served with fries and shallot sauce
- 7OZ NY STYLE CUT BEEF SIRLOIN +4
Bacon butter and French fries or salad
- RIB STEAK AAA 12OZ +12
Vegetables and french fries or salad

DESSERTS

- VANILLA CREME BRULÉE +3
CHOCOLATE MOUSSE CAKE +3

OUR STEAKS

Served with roasted garlic mashed potatoes and vegetables

*Canadian AAA beef perfectly aged for
flavor and tenderness*

- TOP SIRLOIN, BASEBALL CUT 10 OZ 25
Bacon butter, thick cut, full of flavour
Maximum cooking—medium-rare
- FILET MIGNON MEDALLIONS (2) 36
Wrapped in bacon, mushroom sauce
- FILET MIGNON CENTER-CUT 8 OZ 39
Tenderloin: the most tender cut
- RIB STEAK, BONE-IN 16 OZ 39
Highly marbled for optimal flavor, mouth-watering
- NY CUT STRIPLOIN 10 OZ 31
Tender and rich flavor
- PORTERHOUSE "T-BONE" 22 OZ 58
Tender with the rich flavours of Striploin and Filet Mignon
- BISON RIB STEAK 16 OZ 48
Mushroom sauce