



Hors d'oeuvres

SOUPE AUX POIX French-Canadian pea soup	4.50
SOUPE DU JOUR Chef's special selection	4.50
STEAK TARTARE Cold-style chopped beefsteak	8.00
ESCARGOTS Snails in garlic-parsley butter	7.50
STEAM'D MUSSELS Quebec Ale, shallots and parsley	7.75
STEAM'D CLAMS Dozen on the half shell	7.75
PRAWN COCKTAIL Jumbo shrimp, cocktail sauce	8.50
CALMARS FRITES Fried calamari & bistro sauce	7.50
LA BRANDADE Baked cod, potato and cheddar dip	7.50
OYSTERS ROCKEFELLER With spinach, bacon and garlic	8.50

Salades

WEDGE Iceberg lettuce, bleu cheese, bacon	4.75
CAESAR Romaine hearts tossed with classic dressing	4.50
BIBB Boston lettuce, English cucumber, tomato	3.95
CLUB Mixed greens, ham, turkey, bacon and tomato	5.50

Sides

CREAM'D SPINACH	3.00
CELERI REMOULADE	3.00
FEVES AU LARD	3.00
POUTINE	5.00
OIGNONS FRITES	3.50
POTATO	
Baked 3.00 Loaded Baker 5.00	
Mashed 3.00 Pommes Frites 3.50	

Steaks

Beef

STEAK MONTREAL NY strip, classic seasoning, and poutine	19.00
STEAK FRITES Grilled NY strip, french fries, bistro sauce	18.00
STEAK AU POIVRE Peppercorn crusted NY strip, choice of potato	19.00
STEAK BEARNAISE Grilled rib-eye, oignon frites, bearnaise sauce	21.00
FILET MIGNON Beef tenderloin, truffle madeira sauce, choice potato	22.00
SURF AND TURF Filet Mignon and jumbo shrimp, choice potato	26.00
PRIME RIB Horseradish mustard and au jus, choice potato	23.00
COTE DE BOEUF Grilled bone-in rib-eye for two, with trimmings	52.00
CHATEAUBRIAND Roasted beef tenderloin for two, with trimmings	48.00

Cochon

Pork

NATURAL PORK CHOP Dijon-parmesan crusted, potato puree & pork veloute	18.00
PLAT DE COTES BBQ baby back ribs	1/2 Slab 18.00 Full 26.00
BBQ RIBS AND CHICKEN DUET 1/2 slab ribs, 1/4 chicken, frites and celeri remoulade	24.00
CANADIAN BACON House-cured pork loin with hollandaise	18.00
PORK AND BEANS Maple baked beans, with pork belly and shoulder	17.00

Poissons

Fish/Shellfish

BARBEQUE SALMON Maple-hoisin BBQ glaze, choice of potato	18.00
SASHIMI TUNA STEAK Wasabi, seaweed salad, rice	18.00
SWORDFISH STEAK Lemon, garlic, hot pepper over linguine	19.00
GRILLED SEA SCALLOPS Canadian whiskey sauce and mashers	20.00
GRILLED JUMBO PRAWNS Marinated peel and eat shrimp	19.00