

## SOUPS

SOUP OF THE DAY	6
ONION SOUP WITH MOZZARELLA AND PARMESAN GRATIN	11

## APPETIZERS

GARLIC BREAD 8 / AU GRATIN 10	
GARLIC ESCARGOT 9 / AU GRATIN 11	
ESCARGOT IN A COGNAC CREAM SAUCE AU GRATIN	13
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES	13
FRIED CALAMARI	18
GIANT SHRIMP COCKTAIL	17
MUSSELS MARINIÈRE	12
SALMON TARTARE avocado, green apple and cilantro	
19 / MEAL 31	
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad	18
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce	19
BEEF CARPACCIO garnished with arugula and parmesan	19
ANGUS BEEF TARTARE 21 / MEAL 33	
FANCY CHEESE PLATTER FOR ONE 20 / FOR TWO 29	

## SALADS

CLASSIC CESAR	10
TOM'S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	10
BOSC PEARS WITH ARUGULA roasted pecans, parmesan and shallots	12
BEETS WITH WARM GOAT CHEESE arugula, grapes and pecans	
15 / MEAL 20	
ADD GRILLED POULTRY	10
OR TWO GIANT SHRIMPS	10

## PASTA

### CHOICE OF PASTA - PENNE, LINGUINE OR FETTUCINE

#### CHOICE OF SAUCE:

ALLA GIGI mushrooms, pancetta, prosciutto and rosé sauce	24
ITALIAN SAUSAGES shallots, white wine and tomato sauce	24
GRILLED POULTRY red peppers, spinach and rosé sauce	26
SHRIMPS dill, cream and white wine sauce	26
SEAFOOD shrimps, scallops, mussels, white wine and tomato sauce	31

AU GRATIN	5
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In order to serve you better, please inform your server  
if you suffer from food allergies or intolerances.

ALL OUR CUTS ARE AGED A MINIMUM OF  
28 DAYS AND SEASONED WITH SEA SALT



### FROM THE GRILL

<b>FILET MIGNON (6 OZ)</b>	<b>38</b>	<b>(8 OZ)</b>	<b>45</b>
<b>NEW YORK STRIP LOIN (12 OZ)</b>			<b>38</b>
<b>NEW YORK STRIP LOIN DIANE (12 OZ)</b> mustard, demi-glace and pepper sauce flambé with Cognac, mushrooms and onions			<b>42</b>
<b>NEW YORK STRIP LOIN WITH MADAGASCAR GREEN PEPPER SAUCE (12 OZ)</b>			<b>45</b>
<b>RIB STEAK (16 OZ)</b>			<b>39</b>
<b>RIB EYE (14 OZ)</b>			<b>44</b>
<b>T-BONE (20 OZ)</b>			<b>50</b>
<b>TOMAHAWK (RIB EYE /RIB WITH BONE)</b> price varies according to weight			<b>3.50/oz</b>
<b>FLANK STEAK</b> with caramelized shallots (8 OZ)			<b>32</b>
<b>COWBOY (22 OZ)</b>			<b>69</b>
<b>LIVEN UP YOUR STEAK WITH A BRIE OR BLUE CHEESE MELT</b>			<b>5</b>
<b>OR LE CRU DU CLOCHER FROM LORRAINVILLE</b>			<b>7</b>
<b>OR A FOIE GRAS ESCALOPE</b>			<b>11</b>
<b>SELECT A SAUCE AMONG THE FOLLOWING CHOICES</b>			
<b>PEPPER SAUCE</b>	<b>MUSHROOM SAUCE</b>	<b>BÉARNAISE SAUCE</b>	

### PRIME RIB

OUR PRIME RIB IS SEASONED, COOKED SLOWLY AND SERVED AU JUS  
(12 OZ) **37** / (16 OZ) **45** / (20 OZ) **53**

### COMBINATIONS

<b>FILET MIGNON (6 OZ) OR NEW YORK STRIP LOIN (12 OZ) WITH</b>	
3 shrimps	<b>49</b>
3 butterfly shrimps	<b>49</b>
1 Caribbean lobster tail	<b>52</b>
<b>GRILLED POULTRY WITH</b>	
3 shrimps	<b>36</b>
3 butterfly shrimps	<b>36</b>
1 Caribbean lobster tail	<b>42</b>

ALL OF THE FOLLOWING MAIN DISHES ARE SERVED WITH VEGETABLES DU JOUR  
CHOOSE ONE OF THE FOLLOWING SIDE DISHES

<b>HOME FRIES</b>	
<b>SWEET POTATO FRIES</b>	<b>4</b>
<b>MASHED POTATOES SEASONED WITH ROASTED GARLIC</b>	
<b>RICE</b>	
<b>BAKED POTATO</b>	
<b>ALL DRESSED BAKED POTATO</b>	<b>4</b>

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## BABY BACK RIBS AND POULTRY

BBQ BABY BACK RIBS 30 / HALF PORTION 24	
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS	32
HALF PORTION OF BABY BACK RIBS WITH 3 BUTTERFLY SHRIMPS	33
GRILLED POULTRY WITH MUSHROOMS AND SPINACH masked with a cream and white wine sauce	27
MONTEBELLO GRILLED POULTRY WITH MADERE SAUCE mushrooms, artichokes, pancetta and prosciutto	29

## LAMB

RACK OF LAMB in a mustard and herb crust with linguine and rosemary sauce or mashed potatoes seasoned with roasted garlic and vegetables	50
GRILL COOK'S DISH poultry breast, 2 lamb chops and Italian sausage served with mashed potatoes seasoned with roasted garlic and vegetables	32

## SEAFOOD

SEAFOOD PLATE Caribbean lobster tail, crab legs, 3 scampi, 3 shrimps and mussels	49
5 GIANT SHRIMPS À LA PROVENÇALE tomatoes, shallots and garlic, moistened with white wine	33
7 BUTTERFLY SHRIMPS	38
3 CARIBBEAN LOBSTER TAILS	52
MUSSELS AND FRIES choice between mariniere, Moulin Noir or à la dijonnaise	24

## FISH

AMANDINE WALLEYE	32
FRESH ATLANTIC SALMON GRILLED WITH HONEY AND WHOLE-GRAIN MUSTARD	32
FRESH ATLANTIC SALMON GRILLED WITH AVOCADOS covered with cherry tomatoes, black olives and basil	32
GRILLED STRIPPED BASS fines herbes	33

OUR FISH DISHES ARE SERVED WITH RICE AND VEGETABLES DU JOUR

## EXTRAS

SAUCE	3
MASHED OR BAKED POTATO OR RICE	4
ALL DRESSED BAKED POTATO	6
FRIES	6
SWEET POTATO FRIES	7
SAUTEED MUSHROOMS	8
VEGETABLES	6
SHRIMP	5
3 SHRIMPS	14
3 SCALLOPS	15
GRILLED ASPARAGUS	8
GRILLED POULTRY	10
CARIBBEAN LOBSTER TAIL	18

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