

## SOUPS

SOUP OF THE DAY	5
ONION SOUP WITH MOZZARELLA AND PARMESAN GRATIN	8

## APPETIZERS

GARLIC BREAD 6 / AU GRATIN 8	
GARLIC ESCARGOT 7 / AU GRATIN 9	
ESCARGOT IN A COGNAC CREAM SAUCE AU GRATIN	11
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES	11
FRIED CALAMARI	16
GIANT SHRIMP COCKTAIL	14
MUSSELS MARINIERE	11
SALMON TARTARE avocado, green apple and cilantro 17 / MEAL 28	
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad	16
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce	16
BEEF CARPACCIO garnished with arugula and parmesan	16
ANGUS BEEF TARTARE 18 / MEAL 30	
FANCY CHEESE PLATTER FOR ONE 17 / FOR TWO 26	

## SALADS

CLASSIC CESAR	10
TOM'S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	10
BOSC PEARS WITH ARAGULA roasted pecans, parmesan and shallots	11
BEETS WITH WARM GOAT CHEESE arugula, grapes and pecans 12 / MEAL 18	

ADD GRILLED POULTRY	8
OR TWO GIANT SHRIMPS	8

## PASTA

CHOICE OF PASTA - PENNE, LINGUINE OR FETTUCINE	
CHOICE OF SAUCE:	
ALLA GIGI mushrooms, pancetta, prosciutto and rosé sauce	21
ITALIAN SAUSAGES shallots, white wine and tomato sauce	23
GRILLED POULTRY red peppers, spinach and rosé sauce	23
SHRIMPS dill, cream and white wine sauce	24
SEAFOOD shrimps, scallops, mussels, white wine and tomato sauce	27

AU GRATIN	4
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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>35</b>	<b>/ (8 OZ)</b>	<b>42</b>
<b>NEW YORK STRIP LOIN (10 OZ)</b>	<b>31</b>	<b>/ (14 OZ)</b>	<b>39</b>
<b>NEW YORK STRIP LOIN DIANE (10 OZ)</b> mustard, demi-glace and pepper sauce flambé with Cognac, mushrooms and onions			<b>34</b>
<b>NEW YORK STRIP LOIN WITH MADAGASCAR GREEN PEPPER SAUCE (14 OZ)</b>			<b>41</b>
<b>RIB STEAK (16 OZ)</b>			<b>34</b>
<b>RIB EYE (14 OZ)</b>			<b>39</b>
<b>T-BONE (20 OZ)</b>			<b>46</b>
<b>TOMAHAWK (RIB EYE /RIB WITH BONE)</b> price varies according to weight			<b>2.95/oz</b>
<b>FLANK STEAK</b> with caramelized shallots (8 OZ)			<b>30</b>
<b>COWBOY (22 OZ)</b>			<b>65</b>
LIVEN UP YOUR STEAK WITH A BRIE OR BLUE CHEESE MELT			<b>5</b>
OR LE CRU DU CLOCHER FROM LORRAINVILLE			<b>7</b>
OR A FOIE GRAS ESCALOPE			<b>10</b>

SELECT A SAUCE AMONG THE FOLLOWING CHOICES  
PEPPER SAUCE    MUSHROOM SAUCE    BÉARNAISE SAUCE

### PRIME RIB

OUR PRIME RIB IS SEASONED, COOKED SLOWLY AND SERVED AU JUS  
(12 OZ) **32** / (16 OZ) **40** / (20 OZ) **48**

### COMBINATIONS

<b>FILET MIGNON (6 OZ) OR NEW YORK STRIP LOIN (10 OZ) WITH</b>	
3 scampi	<b>43</b>
3 giant shrimps	<b>43</b>
1 Caribbean lobster tail	<b>46</b>
<b>GRILLED POULTRY WITH</b>	
3 scampi	<b>34</b>
3 butterfly shrimps	<b>32</b>
1 Caribbean lobster tail	<b>38</b>

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

HOME FRIES	
MASHED POTATOES SEASONED WITH ROASTED GARLIC	
RICE	
BAKED POTATO	
ALL DRESSED BAKED POTATO	<b>3</b>

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## BABY BACK RIBS AND POULTRY

BBQ BABY BACK RIBS 29 / HALF PORTION 22	
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS	30
GRILLED POULTRY WITH MUSHROOMS AND SPINACH masked with a cream and white wine sauce	24
MONTEBELLO GRILLED POULTRY WITH MADERE SAUCE mushrooms, artichokes, pancetta and prosciutto	26

## LAMB

RACK OF LAMB in a mustard and herb crust with linguine and rosemary sauce or mashed potatoes seasoned with roasted garlic and vegetables	46
GRILL COOK'S DISH poultry breast, 2 lamb chops and Italian sausage served with mashed potatoes seasoned with roasted garlic and vegetables	30

## SEAFOOD

SEAFOOD PLATE Caribbean lobster tail, crab legs, 3 scampi, 3 shrimps and mussels	45
5 GIANT SHRIMPS À LA PROVENÇALE tomatoes, shallots and garlic, moistened with white wine	31
7 SCAMPI	37
7 BUTTERFLY SHRIMPS	37
3 CARIBBEAN LOBSTER TAILS	48
MUSSELS AND FRIES choice between mariniere, Moulin Noir or à la dijonnaise	22

## FISH

AMANDINE WALLEYE	29
FRESH ATLANTIC SALMON GRILLED WITH HONEY AND WHOLE-GRAIN MUSTARD	29
FRESH ATLANTIC SALMON GRILLED WITH AVOCADOS covered with cherry tomatoes, black olives and basil	29
GRILLED STRIPPED BASS fines herbes	31

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	5
SAUTEED MUSHROOMS	6
VEGETABLES	6
SHRIMP	5
3 SHRIMPS	13
SCAMPI	6
3 SCAMPI	15
2 SCALLOPS	10
GRILLED ASPARAGUS	8
GRILLED POULTRY	8
CARIBBEAN LOBSTER TAIL	16

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