

SOUPS

SOUP OF THE DAY	4
ONION SOUP WITH MOZZARELLA AND PARMESAN GRATIN	7

APPETIZERS

GARLIC BREAD 5 / AU GRATIN 7	
GARLIC ESCARGOT 7 / AU GRATIN 9	
ESCARGOT WITH BLUE CHEESE GRATIN	10
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES	10
FRIED CALAMARI	15
GIANT SHRIMP COCKTAIL	13
MUSSELS MARINIÈRE	10
SALMON TARTARE avocado, green apple and cilantro	16 / MEAL 25
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad	15
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce	15
BEEF CARPACCIO garnished with arugula and parmesan chips	15
ANGUS BEEF TARTARE	17 / MEAL 27
FANCY CHEESE PLATTER FOR ONE	16 / FOR TWO 24

SALADS

CLASSIC CESAR	8
CHEF	8
TOM'S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	9
BOSC PEARS WITH ARAGULA roasted pecans, parmesan and shallots	
BEETS WITH WARM GOAT CHEESE arugula, grapes and pecans	11 / MEAL 17
ADD GRILLED POULTRY	8
OR TWO GIANT SHRIMPS	8

PASTA

CHOICE OF PASTA - PENNE, LINGUINE OR FETTUCINE

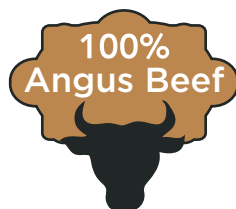
CHOICE OF SAUCE:

ALLA GIGI mushrooms, pancetta, prosciutto and rosé sauce	20
ITALIAN SAUSAGES shallots, white wine and tomato sauce	22
GRILLED POULTRY red peppers, spinach and rosé sauce	22
SHRIMPS dill, cream and white wine sauce	23
SEAFOOD shrimps, scallops, mussels, white wine and tomato sauce	26

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

FILET MIGNON (6 OZ)	33	/(8 OZ)	40
NEW YORK STRIP LOIN (10 OZ)	30	/(14 OZ)	37
NEW YORK STRIP LOIN DIANE (10 OZ)		mustard, demi-glace and pepper sauce flambé with Cognac, mushrooms and onions	34
NEW YORK STRIP LOIN WITH MADAGASCAR GREEN PEPPER SAUCE (14 OZ)			38
RIB STEAK (16 OZ)			32
RIB EYE (14 OZ)			38
T-BONE (20 OZ)			42
TOMAHAWK (RIB EYE /RIB WITH BONE)		price varies according to weight	2.75/oz
FLANK STEAK with caramelized shallots (8 OZ)			28
COWBOY (22 OZ)			62
LIVEN UP YOUR STEAK WITH A BRIE OR BLUE CHEESE MELT			5
OR ALLEGRETTO FROM LA FROMAGERIE LA VACHE À MAILLOTTE			7
OR A FOIE GRAS ESCALOPE			9
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) **30** / (16 OZ) **38** / (20 OZ) **46**

COMBINATIONS

FILET MIGNON (6 OZ) OR NEW YORK STRIP LOIN (10 OZ) WITH	
3 scampi	
3 giant shrimps	41
1 Caribbean lobster tail	41
½ lb of king crab legs	44
	46
GRILLED POULTRY WITH	
3 scampi	33
3 butterfly shrimps	31
1 Caribbean lobster tail	37

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	3

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BABY BACK RIBS AND POULTRY

BBQ BABY BACK RIBS 28 / HALF PORTION 22	
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS	29
GRILLED POULTRY WITH MUSHROOMS AND SPINACH	23
masked with a cream and white wine sauce	
MONTEBELLO GRILLED POULTRY WITH MADERE SAUCE	25
mushrooms, artichokes, pancetta and prosciutto	

LAMB

RACK OF LAMB in a mustard and herb crust with linguine and rosemary sauce	45
or mashed potatoes seasoned with roasted garlic and vegetables	
GRILL COOK'S DISH poultry breast, 2 lamb chops and Italian sausage	29
served with mashed potatoes seasoned with roasted garlic and vegetables	

SEAFOOD

SEAFOOD PLATE Caribbean lobster tail, king crab legs (¼ lb),	44
3 scampi, 3 shrimps and mussels	
5 GIANT SHRIMPS À LA PROVENÇALE tomatoes, shallots and garlic,	30
moistened with white wine	
KING CRAB LEGS (1¼ lb)	46
7 SCAMPI	36
7 BUTTERFLY SHRIMPS	36
3 CARIBBEAN LOBSTER TAILS	46
MUSSELS AND FRIES choice between mariniere, Moulin Noir or à la dijonnaise	21

FISH

AMANDINE WALLEYE	27
FRESH ATLANTIC SALMON GRILLED WITH HONEY AND WHOLE-GRAIN MUSTARD	28
FRESH ATLANTIC SALMON GRILLED WITH AVOCADOS	28
covered with cherry tomatoes, black olives and basil	
GRILLED STRIPPED BASS fines herbes	30

OUR FISH DISHES ARE SERVED WITH RICE AND VEGETABLES DU JOUR

EXTRAS

SAUCE	3
CHOICE OF POTATOES (fries, mashed or baked)	4
ALL DRESSED BAKED POTATO	6
RICE	4
SAUTEED MUSHROOMS	5
VEGETABLES	5
SHRIMP	5
3 SHRIMPS	13
SCAMPI	6
3 SCAMPI	15
2 SCALLOPS	10
GRILLED ASPARAGUS	7
GRILLED POULTRY	8
CARIBBEAN LOBSTER TAIL	15
KING CRAB LEGS (½ lb)	18

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