

SOUPS

SOUP OF THE DAY	6
ONION SOUP with mozzarella and parmesan gratin	11

APPETIZERS

GARLIC BREAD	8 / au gratin	11
GARLIC ESCARGOT	10 / au gratin	12
ESCARGOT IN A COGNAC CREAM SAUCE AU GRATIN		15
COQUILLE ST-JACQUES		16
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES		15
FRIED CALAMARI		20
GIANT SHRIMP COCKTAIL		18
MUSSELS MARINIÈRE		15
SALMON TARTARE avocado and green apple	23 / meal	34
BEEF TARTARE	24 / meal	35
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad		21
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce		21
BEEF CARPACCIO garnished with arugula and parmesan		22
FANCY CHEESE PLATTER	for one 21 / for two	32

SALADS

CLASSIC CESAR	10 / meal	18
TOM’S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	12 / meal	18
BOSC PEARS WITH ARUGULA ROASTED PECANS, parmesan and shallots	14 / meal	20
BEETS WITH WARM GOAT CHEESE arugula, grapes and pecans	16 / meal	22
ADD GRILLED POULTRY		12
OR TWO GIANT SHRIMPS		12

PASTA

CHOICE OF PASTA

Penne, linguine or fettucine

CHOICE OF SAUCE

ALLA GIGI mushrooms, pancetta, prosciutto and rosé sauce	26
SICILIAN italian sausage, black olives, mushrooms, cognac, white wine and tomato sauce	27
GRILLED POULTRY red peppers, spinach and rosé sauce	27
SHRIMPS DILL cream and white wine sauce	28
SEAFOOD shrimps, scallops, crab flavoured pollock, mushroom, green onion and a creamy white wine sauce	33
AU GRATIN	5

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) 44 / (8 OZ) 52
NEW YORK STRIP LOIN (12 OZ)	44
NEW YORK STRIP LOIN DIANE (12 OZ) mustard, demi-glace and pepper sauce flambé with cognac, mushrooms and onions	47
NEW YORK STRIP LOIN with madagascar green pepper sauce (12 OZ)	47
RIB STEAK (16 OZ)	45
RIB EYE (14 OZ)	50
T-BONE (20 OZ)	55
TOMAHAWK (rib eye / rib with bone) price varies according to weight	4 / oz
FLANK STEAK with caramelized shallots (8 OZ)	40
COWBOY (22 OZ)	70

LIVEN UP YOUR STEAK WITH

A brie or blue cheese melt among or le cru du clocher from lorraineville	7
Or a foie gras escalope	15

SELECT A SAUCE AMONG THE FOLLOWING CHOICES

Pepper sauce, Mushroom sauce, Béarnaise sauce

PRIME RIB

OUR PRIME RIB IS SEASONED,	(12 OZ) 45
COOKED SLOWLY AND SERVED AU JUS	(16 OZ) 50
	(20 OZ) 59

COMBINATIONS

FILET MIGNON (6OZ) OU OR NEW YORK STRIP LOIN (12 OZ) WITH		GRILLED POULTRY WITH	
3 Butterfly shrimps	54	3 Butterfly shrimps	38
3 Shrimps	54	3 Shrimps	38
1 Gaspesian lobster tail	59	1 Gaspesian lobster tail	49

LAMB

RACK OF LAMB	58
in a mustard and herb crust with linguine and rosemary sauce or mashed potatoes seasoned with roasted garlic and vegetables	
GRILL COOK'S	37
dish poultry breast, 2 lamb chops and italian sausage	

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	
Sweet potato fri	5
All dressed baked potato	5

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SKEWERS

CHICKEN	28
MIX CHICKEN AND FILET MIGNON	29
SHRIMP	29
SURF AND TURF (Filet mignon and shrimp)	37
PORK SOUVLAKI	22

All skewers are served with rice, Greek potatoes and
choice of either Cesar salad or chef salad

BABY BACK RIBS AND POULTRY

BBQ BABY BACK RIBS	35 / half portion	28
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS		38
HALF PORTION OF BABY BACK RIBS WITH 3 BUTTERFLY SHRIMPS		38
GRILLED POULTRY WITH MUSHROOMS AND SPINACH masked with a cream and white wine sauce		30

SEAFOOD

SEAFOOD PLATE	58
caribbean lobster tail, crab legs, 3 scampi, 3 shrimps and mussels	
5 GIANT SHRIMPS À LA PROVENÇALE	35
tomatoes, shallots and garlic moistened with white wine	
3 GASPESIAN LOBSTER TAILS	60
MOULES ET FRITES	29
mussels and fries choice between mariniere, moulin noir or à la dijonnaise	

FISH

AMANDINE WALLEYE	35
FRESH ATLANTIC SALMON GRILLED with honey and whole-grain mustard	35
FRESH ATLANTIC SALMON GRILLED WITH AVOCADOS	35
covered with cherry tomatoes, black olives and basil	

Our fish dishes are served with rice and vegetables du jour

EXTRAS

Sauce	3	1 Shrimp	6
Mashed or baked potato or rice	5	3 Shrimps	15
All dressed baked potato	6	3 Scallops	18
Fries	6	Grilled asparagus	9
Sweet potato fries	7	Grilled poultry	12
Sauteed mushrooms	8	Gaspesian lobster tail	20
Vegetables	6		