

## SOUPS

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

## APPETIZERS

GARLIC BREAD	8 / au gratin	11
GARLIC ESCARGOT	11 / au gratin	13
ESCARGOT IN A COGNAC CREAM SAUCE AU GRATIN		15
COQUILLE ST-JACQUES		16
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES		16
FRIED CALAMARI		21
GIANT SHRIMP COCKTAIL		19
MUSSELS MARINIÈRE		16
SALMON TARTARE avocado and green apple	24 / meal	35
BEEF TARTARE	25 / meal	36
FRIED FILET MIGNON BITES beef tenderloin pieces wrapped in maple bacon, served with maple-chipotle mayo		20
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad		22
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce		22
BEEF CARPACCIO garnished with arugula and parmesan		23
FANCY CHEESE PLATTER	for one 22 / for two	32

## SALADS

CLASSIC CESAR	10 / meal	18
CHEF'S SALAD mix green, cucumbers, carrots, and our house dressing	10 / meal	18
TOM'S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	12 / meal	20
BOSC PEARS WITH ARUGULA ROASTED PECANS, parmesan and shallots	15 / meal	21
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	27
SICILIAN italian sausage, black olives, mushrooms, cognac, white wine and tomato sauce	28
GRILLED POULTRY red peppers, spinach and rosé sauce	28
SHRIMPS DILL cream and white wine sauce	29
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) 47 / (8 OZ) 54
NEW YORK STRIP LOIN (12 OZ)	47
NEW YORK STRIP LOIN DIANE (12 OZ) mustard, demi-glace and pepper sauce flambé with cognac, mushrooms and onions	48
NEW YORK STRIP LOIN with madagascar green pepper sauce (12 OZ)	48
RIB STEAK (16 OZ)	46
RIB EYE (14 OZ)	54
T-BONE (20 OZ)	57
TOMAHAWK (rib eye / rib with bone) price varies according to weight	4 / oz
FLANK STEAK with caramelized shallots (8 OZ)	42
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	16

### 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) 46 (16 OZ) 52 (20 OZ) 60
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## COMBINATIONS

FILET MIGNON (6OZ) OU OR NEW YORK STRIP LOIN (12OZ) WITH		GRILLED POULTRY WITH	
3 Butterfly shrimps	55	3 Butterfly shrimps	40
3 Shrimps	55	3 Shrimps	40
1 Gaspesian lobster tail	60	1 Gaspesian lobster tail	45

## LAMB

RACK OF LAMB in a mustard and herb crust with linguine and rosemary sauce or mashed potatoes seasoned with roasted garlic and vegetables	60
GRILL COOK'S dish poultry breast, 2 lamb chops and italian sausage	40

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	29
MIX CHICKEN AND FILET MIGNON	30
SHRIMP	30
SURF AND TURF (Filet mignon and shrimp)	38
PORK SOUVLAKI	23

**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	37 / half portion 30
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS	40
HALF PORTION OF BABY BACK RIBS WITH 3 BUTTERFLY SHRIMPS	40
GRILLED POULTRY WITH MUSHROOMS AND SPINACH masked with a cream and white wine sauce	33

## SEAFOOD

SEAFOOD PLATE caribbean lobster tail, crab legs, 3 scampi, 3 shrimps and mussels	60
SHRIMP THERMIDOR CASSEROLE 7 shrimp in a creamy sauce with mushrooms, green onions, garlic, Dijon mustard, white wine, cognac, parmesan top with melted cheese	35
3 GASPESIAN LOBSTER TAILS	64
MOULES ET FRITES mussels and fries choice between mariniere, moulin noir or à la dijonnaise	32

## FISH

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

**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	20
Fries	6	Grilled asparagus	10
Sweet potato fries	7	Grilled poultry	12
Sauteed mushrooms	8	Gaspesian lobster tail	20
Vegetables	6		

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