

Entrées

Cream of mushroom soup	6	Mussels with garlic cream	19
Caesar salad	12		1 lbs
Gibelotte des Îles <small>(Onions, carrots, broad beans, corn, tomatoes, fish broth, basil, garlic, vinegared onions, yellow perch fillets)</small>	15 Starter	Crispy lobster ravioli, creamy saffron bisque	20
Yellow Perch chips, pickled onions, tartar sauce	16	Fresh burrata, candied tomatoes, pistachios, basil pesto	23
Shrimp salad, watermelon, cucumber, quinoa, arugula, feta cheese, green goddess dressing	18	Salmon tartare, green and French shallots, chipotle mayonnaise, Dijon mustard, lemon juice	24 3oz 32 6oz
Fried calamari, spicy mayonnaise	19	Oyster, mignonette of the chef's choice	3 each

Main Courses

Gibelotte des Îles <small>(Onions, carrots, broad beans, corn, tomatoes, fish broth, basil, garlic, vinegared onions, yellow perch fillets)</small>	26 Meal Portion	Elk Sirloin, Broccoli Gratin Dauphinois, Port Sauce and Cranberries	45
Mussels with garlic cream	28 2lbs	Beef picanha, chimichurri	35 55 Surf'n'Turf 4 Butterfly Shrimps
Cappelacci stuffed with asparagus and ricotta from Giovedì Pasta, Louis d'Or cheese, parsley, lemon cream	30	Flank steak, shallot butter	35 55 Surf'n'Turf 4 Butterfly Shrimps
Creamy risotto, mushrooms, shredded beef, truffle cheese	30	CAB AAA beef tenderloin, Montreal spices, pepper sauce	55 75 Surf'n'Turf 4 Butterfly Shrimps
Yellow perch fillets, pickled onions, tartar sauce	31	Rib 16oz Sterling Silver AAA Dry Aged 45 Day, Fries, Pepper Sauce	65 85 Surf'n'Turf 4 Butterfly Shrimps
Salmon fillet, sun-dried tomato salsa, pineapple, zucchini, onions, olive oil	32		
Calf's liver, bacon	35		
Veal striploin, chanterelle demi-glace, curried cauliflower purée	38		

Dessert

Homemade crème brûlée of the moment	9
French toast and soft ice cream	9
Chef's Brownies	9

Extra

Caramelized onions	5
3 x Pan-fried shrimp	15
Blue Cheese	5
Cheddar Cheese	5
Sautéed button mushrooms	5,75
Pan-fried foie gras cutlet	18



BEERS AND COCKTAILS

In the bottle

Sleeman Clear 2.0	7.50	Carlborg 0%	5.75
Landshark	8.00	Guinness	9.00
Herd – Cerny Havran – 4.9% Czech Black Lager	10.00	Livestock – Pyra – 4.7% Smoked wheat lager - Tettngang	10.00
Herd – Oasis Club – 8.2% Dual NEIPA	13.00		

In cask

	10oz	20oz	60oz
Sapporo	7	9	24
Blanche from Chambly	7	9	24
Ale Rousse from Mont Saint-Caramel	7	9	24
NEIPA of Tropiques-on-the-Lake	7	9	24

Cocktails and Mocktail

The Golden Peach / MOCKTAIL Peach Syrup, Lemon Juice, Ginger Ale	8	Porn Star Martini Irma vodka, vanilla syrup, lime juice, passion fruit juice, sparkling wine	14
Cucumber Gin Marie-Victorin gin, cucumber puree, tonic	10	Beauty and Cherry Belle de Brillet, Amaretto Avril, lemon juice, cherries	14
Strawberry Piña Colada Flor de Cana 7 Year Old Rum, Coconut Rum, Lime Juice, Coconut Milk and Cream, Pineapple Juice, Strawberries	14	The Choco Old Fashioned Jura 10 Year Old, Calvados, Sugar, Angostura bitters, chocolate bitters	16
Spicy Margarita Tromba Tequila, Triple Sec, Lime Juice, Simple Syrup, jalapeno, Tajin	14	Sparkling Orange Mai Tai / TIKI Flor de Cana 7 Year Old Rum, White Rum, Triple Sec, Lime Juice, Orange Juice, Sparkling	16
Elder Cloud Marie-Victorin gin, St-Germain, simple syrup, lemon juice	14	The Local Island White Rum, Triple Sec, Marie-Victorin Gin, Irma Vodka, Tromba Tequila, Lemon Juice, Rolling Loud Lemonade Iced Tea by the Subversives	16

