

SHAREABLES

Assorted Artisanal Cheese Plate \$30 – A selection of 5 types of Quebec's finest cheeses served with our house bacon jam, mango chutney, candied nuts, olives and warmed baguette and garlic & fennel dipping oil.

Charcuterie & Cheese Board \$36 – Smoked prosciutto, Alpen salami, Cervelat salami, spicy chorizo salami, deep fried camembert cheese with mango chutney. House bacon jam, grained mustard, olives, candied nuts and warmed baguette with garlic & fennel dipping oil.

Potato Chip Nachos \$19 – House made kettle chips, sweet red curry sauce, cheddar beer cheese, fried jalapenos, scallions, sour cream. Add Chorizo Sausage \$6 | Add Chicken \$6 | add shrimp \$9

APPETIZERS

Oysters \$3 each – Served with a variety of sauces.

Pork Belly Crostini \$16 – Grilled baguette, lemon garlic aioli, crispy fried kale, pickled shallots and sweet pear.

Cauliflower Wings \$14 – Spicy buffalo sauce, with creamy garlic dip and scallions OR Korean BBQ sauce, sesame seeds, scallions, coriander and garlic dip. Or combo of half & half.

Tempura Shrimp \$13 – Lightly battered fried shrimp, sweet Thai chili sauce.

Calamari \$13 – Lightly battered and fried with sour cream dill sauce.

Potato Croquette Poutine \$13 – House made croquettes with curds, gravy & scallions.

Korean Duck Wings \$17 – Duck drumettes in rosemary & garlic confit, tossed in Korean BBQ sauce, with sesame seeds and scallions.

Thai Steamed Mussels \$17 – Spicy red curry, coconut milk, bell peppers, garlic & cilantro. Add fries with lemon garlic aioli \$6

SALADS (with garlic & fennel dipping oil, warm baguette)

Beet & Goat \$19 – Red beets, strawberries, fried goat cheese puck, red onion, candied walnuts and red apple vinaigrette tossed over mixed greens. Add chicken \$6 | Add Shrimp \$9

Classic Caesar \$14 – Romaine, garlic dressing, croutons, parmesan cheese, bacon. Add chicken \$6 | Add Shrimp \$9

MAINS (with garlic & fennel dipping oil, warm baguette)

\$17 French Fries

with a magnificent side order of striploin steak and caesar salad

Add sautéed mushrooms & caramelized onions \$4

Add horseradish crème fraîche \$3

Upgrade to poutine \$5 or to sweet potato fries \$3

Add sautéed garlic shrimp \$9

Crispy Chicken & Waffles \$23 – Spicy fried buttermilk chicken, Belgian waffles, sirracha dots, honey drizzles with maple syrup.

Croque Monsieur \$21 – Black forest ham, Swiss cheese, bacon jam, bechamel sauce on thick crusty bread, dill pickle, fries.

Chicken Parmesan \$24 – Breaded chicken, marinara sauce, mozza & parmesan cheese, with creamy Alfredo linguine.

Tortellini Gorgonzola \$24 – Cheese tortellini, rich gorgonzola cream sauce, mushrooms, sweet red grapes, parmesan cheese. Add Chicken \$6 | Add Shrimp \$9

Sun-Dried Tomato Pesto Linguine \$21 – Roasted garlic & sun-dried tomato pesto, mushrooms, black olives, basil and peppers over linguine. Add Chicken \$6 | Add Shrimp \$9

Add On's

- Poutine \$7
- Fried potato croquette \$6
- Fries with lemon garlic aioli \$6
- Sweet potato fries & lemon garlic aioli \$7
- Garlic shrimp added to any main \$9
- Grilled chicken added to any main \$6
- Chorizo Sausage \$6
- Pork Belly Bacon \$4