

SOUPS

SOUP OF THE DAY	6
ONION SOUP WITH MOZZARELLA AND PARMESAN GRATIN	11

APPETIZERS

GARLIC BREAD 8 / AU GRATIN 11	
GARLIC ESCARGOT 9 / AU GRATIN 12	
ESCARGOT IN A COGNAC CREAM SAUCE AU GRATIN	14
WARM GOAT CHEESE CROUTONS WITH CHERRY TOMATOES	14
FRIED CALAMARI	19
GIANT SHRIMP COCKTAIL	18
MUSSELS MARINIERE	13
SALMON TARTARE avocado, green apple and cilantro	
21 / MEAL 31	
SCALLOPS GLAZED WITH MAPLE SYRUP garnished with a spinach and bacon salad	19
SHRIMPS FLAMBÉED WITH SAMBUCA masked with a creamy sauce	20
BEEF CARPACCIO garnished with arugula and parmesan	20
ANGUS BEEF TARTARE 23 / MEAL 33	
FANCY CHEESE PLATTER FOR ONE 20 / FOR TWO 30	

SALADS

CLASSIC CESAR	10
TOM'S MIX OF YOUNG LETTUCE LEAVES tomatoes, cucumbers, cranberries and pecans	10
BOSC PEARS WITH ARUGULA roasted pecans, parmesan and shallots	13
BEETS WITH WARM GOAT CHEESE arugula, grapes and pecans	
16 / MEAL 21	
ADD GRILLED POULTRY	10
OR TWO GIANT SHRIMPS	10

PASTA

CHOICE OF PASTA - PENNE, LINGUINE OR FETTUCINE

CHOICE OF SAUCE:

ALLA GIGI mushrooms, pancetta, prosciutto and rosé sauce	24
SICILIAN Italian sausage, black olives, mushrooms, Cognac, white wine and tomato sauce	26
GRILLED POULTRY red peppers, spinach and rosé sauce	26
SHRIMPS dill, cream and white wine sauce	26
SEAFOOD shrimps, scallops, mussels, white wine and tomato sauce	31

AU GRATIN	5
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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)	40	(8 OZ)	47
NEW YORK STRIP LOIN (12 OZ)			40
NEW YORK STRIP LOIN DIANE (12 OZ) mustard, demi-glace and pepper sauce flambé with Cognac, mushrooms and onions			44
NEW YORK STRIP LOIN WITH MADAGASCAR GREEN PEPPER SAUCE (12 OZ)			46
RIB STEAK (16 OZ)			43
RIB EYE (14 OZ)			46
T-BONE (20 OZ)			52
TOMAHAWK (RIB EYE /RIB WITH BONE) price varies according to weight			3.75/oz
FLANK STEAK with caramelized shallots (8 OZ)			36
COWBOY (22 OZ)			70
LIVEN UP YOUR STEAK WITH A BRIE OR BLUE CHEESE MELT			6
OR LE CRU DU CLOCHER FROM LORRAINVILLE			7
OR A FOIE GRAS ESCALOPE			13
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) **40** / (16 OZ) **48** / (20 OZ) **56**

COMBINATIONS

FILET MIGNON (6 OZ) OR NEW YORK STRIP LOIN (12 OZ) WITH	
3 shrimps	49
3 butterfly shrimps	49
1 Caribbean lobster tail	53
GRILLED POULTRY WITH	
3 shrimps	36
3 butterfly shrimps	36
1 Caribbean lobster tail	43

ALL OF THE FOLLOWING MAIN DISHES ARE SERVED WITH VEGETABLES DU JOUR
CHOOSE ONE OF THE FOLLOWING SIDE DISHES

HOME FRIES	
SWEET POTATO FRIES	4
MASHED POTATOES SEASONED WITH ROASTED GARLIC	
RICE	
BAKED POTATO	
ALL DRESSED BAKED POTATO	4

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BABY BACK RIBS AND POULTRY

BBQ BABY BACK RIBS 32 / HALF PORTION 25	
GRILLED POULTRY AND HALF PORTION OF BABY BACK RIBS	35
HALF PORTION OF BABY BACK RIBS WITH 3 BUTTERFLY SHRIMPS	35
GRILLED POULTRY WITH MUSHROOMS AND SPINACH masked with a cream and white wine sauce	28
MONTEBELLO GRILLED POULTRY WITH MADERE SAUCE mushrooms, artichokes, pancetta and prosciutto	29

LAMB

RACK OF LAMB in a mustard and herb crust with linguine and rosemary sauce or mashed potatoes seasoned with roasted garlic and vegetables	54
GRILL COOK'S DISH poultry breast, 2 lamb chops and Italian sausage served with mashed potatoes seasoned with roasted garlic and vegetables	33

SEAFOOD

SEAFOOD PLATE Caribbean lobster tail, crab legs, 3 scampi, 3 shrimps and mussels	52
5 GIANT SHRIMPS À LA PROVENÇALE tomatoes, shallots and garlic, moistened with white wine	33
7 BUTTERFLY SHRIMPS	38
3 CARIBBEAN LOBSTER TAILS	55
MUSSELS AND FRIES choice between mariniere, Moulin Noir or à la dijonnaise	26

FISH

AMANDINE WALLEYE	33
FRESH ATLANTIC SALMON GRILLED WITH HONEY AND WHOLE-GRAIN MUSTARD	33
FRESH ATLANTIC SALMON GRILLED WITH AVOCADOS covered with cherry tomatoes, black olives and basil	33
GRILLED STRIPPED BASS fines herbes	34

OUR FISH DISHES ARE SERVED WITH RICE AND VEGETABLES DU JOUR

EXTRAS

SAUCE	3
MASHED OR BAKED POTATO OR RICE	4
ALL DRESSED BAKED POTATO	6
FRIES	6
SWEET POTATO FRIES	7
SAUTEED MUSHROOMS	8
VEGETABLES	6
SHRIMP	5
3 SHRIMPS	14
3 SCALLOPS	15
GRILLED ASPARAGUS	9
GRILLED POULTRY	10
CARIBBEAN LOBSTER TAIL	18

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