

COLD APPETIZERS

MARKET SALAD		6\$
MIXED GREENS WITH SEASONAL VINAIGRETTE		
STERLING CAESAR SALAD		8\$
ROMAINE LETTUCE, WARM LARDOONS, PARMESAN CHEESE AND GARLIC CROUTONS		
GRILLED MUSHROOMS AND ORGANIC YOUNG SPROUTS SALAD		10\$
AND WARM GOAT CHEESE CROUTONS		
BEEF TARTARE WITH TRUFFLE OIL, 4oz		15\$
FRESHLY GROUND, SERVED WITH MELBA TOASTS, SEASONED TO YOUR TASTE		
WILD SALMON TRIO		17\$
THREE DELICIOUS WAYS TO ENJOY SALMON: MARINATED, SMOKED AND TARTARE		
JUMBO SHRIMP COCKTAIL		21\$
WITH THE TRADITIONAL COCKTAIL SAUCE, LIGHTLY SPICED UP		
FRESH OYSTERS	12 PIECES	27\$
WITH SHALLOT WINE VINEGAR AND LEMON	6 PIECES	15\$

WARM APPETIZERS

SOUP OF THE DAY		5\$
ACCORDING TO THE CHEF'S DAILY MARKET		
ONION SOUP		9\$
TRADITIONAL ONION SOUP WITH APPLE CIDER, GRATINÉE WITH CAMEMBERT		
GRILLED CALAMARI		12\$
GRILLED AND SERVED WITH TOMATO AND VANILLA CHUTNEY, FRESH HERBS OIL		
FRICASSEE OF ESCARGOTS WITH SWEET CARROT FLAN,		13\$
ROASTED SHALLOTS AND HERB SALAD		
STERLING PORTOBELLO MUSHROOM NAPOLEON		13\$
GRILLED MUSHROOM, AU GRATIN WITH GORGONZOLA CHEESE SAUCE		
PAN SEARED GIANT SEA SCALLOPS		18\$
PROSCIUTTO AND PECCORINO DU PUY LENTILS RISOTTO, VERMOUTH AND SAFFRON FUMET		
CREAM POACHED VEAL SWEETBREADS		12\$
COATED WITH GREEN PEA POWDER, ASPARAGUS AND TRUFFLE VEAL JUS		
PAN SEARED DUCK FOIE GRAS		22\$
ROASTED MANGO AND TRUFFLE JUS EMULSION		

VEUILLEZ NOUS AVISER DE TOUTE ALLERGIE OU DEMANDE SPÉCIALE.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY CONCERN.

FISH AND SEAFOOD

	THREE PIECES	FIVE PIECES
SEA SCALLOP U6	18\$	28\$
SHRIMP 6/8	29\$	44\$
LOBSTER TAIL 4oz	32\$	48\$
SCAMPI 7-9	36\$	55\$
CARIBBEAN SEA ROCK LOBSTER TAILS	8oz 39\$	16oz 69\$

FRESH LOBSTER, PREPARED « À LA MINUTE » 45\$

FRESH PASTA

LINGUINI SERVED WITH SHRIMPS AND SEA SCALLOPS, LOBSTER BISQUE

ROASTED SEA BASS ON DELICATE PINK CLAMS CHOWDER 36\$
PARSLEY YUKON GOLD POTATO AND ASPARAGUS

SEARED SALMON, SERVED RARE 32\$
CITRUS AND LEMONGRASS CREAMY SAUCE,
SEAWEEED SALAD AND SALMON CAVIAR

SURF & TURF

*TO CREATE YOUR OWN SURF AND TURF, OR EVEN TO CREATE AN APPETIZER PLATTER!
PRICES ARE PER UNIT.*

SEA SCALLOP U6	6\$	
SHRIMP 6/8	8\$	
LOBSTER TAIL, 4oz	12\$	
SCAMPI 7-9	10\$	
CARIBBEAN SEA ROCK LOBSTER TAIL	8oz 32\$	16oz 59\$

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THE GRILL

PAPA'S CUT	20oz	40\$
SMALL N.Y. SIRLOIN	12oz	33\$
N.Y. SIRLOIN	16oz	39\$
SMALL FILET MIGNON	8oz	35\$
FILET MIGNON	12oz	45\$
PORTERHOUSE	24oz	48\$
QUEBEC RACK OF LAMB "À LA PROVENÇALE"	16oz	45\$
ROASTED CHICKEN SUPREME	8oz	24\$

LES SAUCES

BÉARNAISE

VELVETY SMOOTH

TWO PEPPERCORNS

DELICIOUS MIX OF GREEN AND PINK
PEPPER

WILD MUSHROOMS

FRESH CREAM AND SMOOTH
MUSHROOMS TASTE

PORT REDUCTION

PORT'S SWEETNESS AND VEAL JUS

PERIGOURDINE

SMOOTH TRUFFLE AND FOIE GRAS

CHOICE OF ACCOMPANIMENTS

BAKED POTATO

SERVED WITH OUR HERBED SOUR
CREAM

YUKON GOLD MOUSSELINE

HIGHLIGHTED WITH A HINT OF GARLIC

BASMATI RICE

WITH TINY VEGETABLES

FRITES MAISON

HAND CUT AND PERFECTLY SEASONED

THE SIDE ORDERS

BUTTERED ASPARAGUS 8\$

WILTED SPINACH 7\$

GREEN BEANS 8\$

SAUTÉED MUSHROOMS 9\$

Jean Pierre Bourghart
Exécutive Chef

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