

COLD APPETIZERS

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| MARKET SALAD | 12\$ |
| Mixed Greens with seasonal vinaigrette | |
| STERLING CAESAR SALAD | 13\$ |
| Romaine lettuce, warm lardons, Parmesan cheese and Garlic croutons | |
| BEEF TARTAR WITH TRUFFLE OIL, 4oz | 19\$ |
| Freshly hand cut, served with our in house croutons, seasoned to your taste | |
| WILD SALMON TRIO | 22\$ |
| Three delicious ways to enjoy salmon: Marinated, smoked and tartar | |
| STERLING BEEF CARPACCIO | 21\$ |
| Apple and chive rémoulade, parmesan shavings | |
| JUMBO SHRIMP COCKTAIL | 28\$ |
| With a traditional cocktail sauce, lightly spiced | |

WARM APPETIZERS

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| SOUP OF THE DAY | 6\$ |
| Chef's inspiration | |
| ONION SOUP | 10\$ |
| Traditional onion soup with apple cider, Camembert gratinée | |
| FRIED CALAMARI | 16\$ |
| Garnished with shallots, cilantro and spicy aioli | |
| ESCARGOTS FEUILLETÉ, | 14\$ |
| Wilted spinach and goat cheese sauce | |
| BRAISED GIANT SEA SCALLOPS | 24\$ |
| Braised scallops Sicilian style, parsnip purée | |

FISH AND SEAFOOD

| | Two pieces | Three pieces | Five pieces |
|----------------------------|-------------|--------------|-------------|
| SEA SCALLOPS U10 | | 33\$ | 49\$ |
| SHRIMPS U 6/8 | | 39\$ | 56\$ |
| LOBSTER TAILS 3-4oz | 52\$ | 69\$ | - |

CARIBBEAN SEA ROCK LOBSTER TAIL **8oz 46\$**

PAN ROASTED SALMON FILLET, SERVED MEDIUM **37\$**

Served with basmati rice and seasonal vegetables, topped with béarnaise sauce

SURF & TURF

To create your own surf and turf, or even to create an appetizer platter!

Prices are per unit.

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| SEA SCALLOP U10 | 10\$ |
| SHRIMP 6/8 | 12\$ |
| LOBSTER TAIL, 3-4oz | 21\$ |
| CARIBBEAN SEA ROCK LOBSTER TAIL | 8oz |
| 42\$ | |

THE GRILL

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| N.Y. SIRLOIN | 12oz | 57\$ |
| FILET MIGNON | 8oz | 59\$ |
| QUEBEC RACK OF LAMB “À LA PROVENÇALE” | 16oz | 54\$ |
| PAPA’S CUT | 20oz | 69\$ |

LES SAUCES

BEARNAISE

Velvety smooth

TWO PEPPERCORNS

Delicious mix of green and pink pepper

PORT REDUCTION

Port’s sweetness and veal “jus”

EXTRA SAUCE 4\$

BLUE CHEESE (200g) 13\$

CHOICE OF ACCOMPANIMENT

TWICE BAKED POTATO

Served with sour cream, chives and cheese

YUKON GOLD MOUSSELINE

Highlighted with a hint of garlic

AROMATIC BASMATI RICE

With mini vegetables and herbs

HOUSE FRIES

Hand cut and perfectly seasoned

THE SIDE ORDERS

BUTTERED ASPARAGUS 10\$

SAUTÉED MUSHROOMS 10\$

SAUTÉED ONIONS 8\$

MEDITERRANEAN CHICKEN SALAD 25\$

Marinated grilled chicken served with tomatoes, feta, Kalamata olives, red onions, peppers topped with delicious balsamic vinaigrette.

BRIOCHE BURGERS (6 oz. beef) *Burgers are served with house fries and salad.*

AMERICANA: Aged cheddar, tomato, lettuce. 18\$

EURO BURGER: Truffle aioli, goat cheese, arugula, oven roasted tomato. 19\$

FOIE GRAS BURGER: Seared Foie Gras, brie cheese and lettuce 25\$

SOUTHERN YARD BIRD: Grilled chicken, BBQ sauce, mustard, Swiss cheese and pickle. 18\$

BEYOND BURGER: Tomato, lettuce cheddar. 18\$

LOBSTER MAC N’ CHEESE

Canadian 5oz Lobster tail with truffle mac n’ cheese, accompanied with fresh asparagus. 30\$

COLD SURF & TURF

Sterling surf and turf, 4 oz. beef tartare served with house croutons and a jumbo cocktail shrimp. 25\$

SHRIMP TACOS

Marinated grilled shrimp, Pico de Gallo salsa, shredded lettuce and cheese, served in a crispy blue corn tortilla. 19\$

STEAK TACOS

Marinated steak, caramelized onions, Pico de Gallo salsa, shredded lettuce and cheese, served in a flour tortilla. 19\$