

COLD APPETIZERS

MARKET SALAD		11\$
Mixed Greens with seasonal vinaigrette		
STERLING CAESAR SALAD		13\$
Romaine lettuce, warm lardons, Parmesan cheese and Garlic croutons		
ASPARAGUS SALAD, HEARTS OF PALM AND GRILLED PORTOBELLO		15\$
Truffle vinaigrette		
BEEF TARTAR WITH TRUFFLE OIL, 4oz		19\$
Freshly hand cut, served with our in house croutons, seasoned to your taste		
WILD SALMON TRIO		21\$
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		
FRESH OYSTERS	12 pieces	39\$
With citrus vinegar	6 pieces	21\$

WARM APPETIZERS

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		
FOIE GRAS POUTINE		26\$
Our house fries, périgourdine sauce and camembert cheese		
STERLING PORTOBELLO MUSHROOM NAPOLEON		14\$
Grilled mushrooms with Gorgonzola sauce		
BRAISED GIANT SEA SCALLOPS		24\$
Braised scallops Sicilian style, parsnip purée		
PAN SEARED FOIE GRAS		29\$
Caramelized apples, blueberry chutney and almond crumble		

Please inform your server of any food allergies or dietary concern.

FISH AND SEAFOOD

	Two pieces	Three pieces	Five pieces
SEA SCALLOPS U10		33\$	49\$
SHRIMPS U 6/8		39\$	56\$
LOBSTER TAILS 3-4oz	48\$	65\$	-
SCAMPI U 7-9		45\$	65\$

PLATES

CARIBBEAN SEA ROCK LOBSTER TAIL	8oz	46\$	16oz	78\$
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PASTA, CHEF'S INSPIRATION				31\$
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PAN ROASTED SALMON FILLET, SERVED MEDIUM				37\$
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Roasted wild mushroom risotto with asparagus, covered in creamy béarnaise sauce

FISH OF THE DAY				market price
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Chef inspired preparation and sauce, basmati rice and vegetables

SURF & TURF

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

Prices are per unit.

SEA SCALLOP U10				10\$
SHRIMP 6/8				12\$
LOBSTER TAIL, 3-4oz				19\$
SCAMPI 7-9				14\$
CARIBBEAN SEA ROCK LOBSTER TAIL	8oz	40\$	16oz	72\$

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THE GRILL

PAPA'S CUT	20oz	54\$
SMALL N.Y. SIRLOIN	12oz	47\$
N.Y. SIRLOIN	16oz	59\$
SMALL FILET MIGNON	8oz	43\$
FILET MIGNON	12oz	65\$
PORTERHOUSE	24oz	65\$
QUEBEC RACK OF LAMB "À LA PROVENÇALE"	16oz	49\$
ROASTED CHICKEN SUPREME	8oz	29\$

CHOICE OF ACCOMPANIMENTS

LES SAUCES

BEARNAISE

Velvety smooth

TWO PEPPERCORNS

Delicious mix of green and pink pepper

WILD MUSHROOMS

Fresh cream with a smooth mushroom taste

PORT REDUCTION

Port's sweetness and veal "jus"

PERIGOURDINE

Smooth truffle and foie gras

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

FRITES MAISON

Hand cut and perfectly seasoned

THE SIDE ORDERS

EXTRA SAUCE	4\$
FOIE GRAS (100g)	22\$
BLUE CHEESE (200g)	13\$

BUTTERED ASPARAGUS	10\$
WILTED SPINACH	8\$
GREEN BEANS	8\$
SAUTÉED MUSHROOMS	10\$
SAUTÉED ONIONS	8\$

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