

COLD APPETIZERS

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|---|-----------|------|
| MARKET SALAD | | 9\$ |
| Mixed Greens with seasonal vinaigrette | | |
| STERLING CAESAR SALAD | | 11\$ |
| Romaine lettuce, warm lardons, Parmesan cheese and Garlic croutons | | |
| ASPARAGUS SALAD, HEARTS OF PALM AND GRILLED PORTOBELLO | | 14\$ |
| 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 | | 19\$ |
| Three delicious ways to enjoy salmon: Marinated, smoked and tartar | | |
| STERLING BEEF CARPACCIO | | 19\$ |
| Apple and chive rémoulade, parmesan shavings | | |
| JUMBO SHRIMP COCKTAIL | | 24\$ |
| With a traditional cocktail sauce, lightly spiced | | |
| FRESH OYSTERS | 12 pieces | 36\$ |
| With citrus vinegar | 6 pieces | 20\$ |

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 | | |
| FOIE GRAS POUTINE | | 25\$ |
| Our house fries, périgourdine sauce and camembert cheese | | |
| STERLING PORTOBELLO MUSHROOM NAPOLEON | | 13\$ |
| Grilled mushrooms with Gorgonzola sauce | | |
| BRAISED GIANT SEA SCALLOPS | | 21\$ |
| Braised scallops Sicilian style, parsnip purée | | |
| PAN SEARED FOIE GRAS | | 28\$ |
| Caramelized apples, blueberry chutney and almond crumble | | |

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

FISH AND SEAFOOD

| | Three pieces | Five pieces |
|---------------------|--------------|-------------|
| SEA SCALLOPS U10 | 32\$ | 45\$ |
| SHRIMPS U 6/8 | 36\$ | 49\$ |
| LOBSTER TAILS 3-4oz | 46\$ | 69\$ |
| SCAMPI U 7-9 | 42\$ | 62\$ |

PLATES

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|---|----------|--------------|
| CARIBBEAN SEA ROCK LOBSTER TAIL | 8oz 45\$ | 16oz 74\$ |
| FRESH LOBSTER, PREPARED « A LA MINUTE » | | market price |
| PASTA, CHEF'S INSPIRATION | | 29\$ |
| PAN ROASTED SALMON FILLET, SERVED MEDIUM | | 35\$ |
| Roasted wild mushroom risotto with asparagus, covered in creamy béarnaise sauce | | |
| FISH OF THE DAY | | market price |
| 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.*

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|---------------------------------|----------|-----------|
| SEA SCALLOP U10 | | 10\$ |
| SHRIMP 6/8 | | 11\$ |
| LOBSTER TAIL, 3-4oz | | 15\$ |
| SCAMPI 7-9 | | 13\$ |
| CARIBBEAN SEA ROCK LOBSTER TAIL | 8oz 39\$ | 16oz 69\$ |

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THE GRILL

| | | |
|--|-------------|-------------|
| PAPA'S CUT | 20oz | 49\$ |
| SMALL N.Y. SIRLOIN | 12oz | 47\$ |
| N.Y. SIRLOIN | 16oz | 57\$ |
| SMALL FILET MIGNON | 8oz | 46\$ |
| FILET MIGNON | 12oz | 56\$ |
| PORTERHOUSE | 24oz | 63\$ |
| 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) | 12\$ |

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|---------------------------|------------|
| BUTTERED ASPARAGUS | 9\$ |
| WILTED SPINACH | 7\$ |
| GREEN BEANS | 8\$ |
| SAUTÉED MUSHROOMS | 9\$ |
| SAUTÉED ONIONS | 7\$ |

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