

COLD APPETIZERS

MARKET SALAD		13\$
Mixed Greens with seasonal vinaigrette		
STERLING CAESAR SALAD		15\$
Romaine lettuce, house Caesar dressing, lardons, parmesan snow and garlic croutons		
STONE FRUIT SALAD		15\$
Fresh stone fruits, honey dijon vinaigrette, goat cheese, bitter greens, toasted pepita		
STERLING BEEF TARTARE		19\$
Sterling AAA Tenderloin, classic seasonings, cured egg yolk, truffle oil, croutons		
BEEF CARPACCIO		29\$
Fried capers, bitter greens, pickled shallots, parmesan snow and truffle oil		
JUMBO SHRIMP COCKTAIL		28\$
Poached Jumbo Tiger Prawns, house cocktail sauce, citrus		
FRESH OYSTERS	12 pieces	39\$
Fresh East Coast oysters, house mignonettes and accoutrements	6 pieces	21\$

WARM PLATES

SOUP OF THE DAY		8\$
Chef's Daily Creation		
STERLING FRENCH ONION SOUP		14\$
Traditional Style, apple cider, pearl onions, croutons, gruyere cheese		
FRIED CALAMARI		18\$
Atlantic Squid, house batter, served with burnt garlic aioli and hot sauce		
GNOCCHI À LA PARISIENNE		17\$
Herbe de Provence with gorgonzola Béchamel, popped barley, wild Quebec mushrooms, parmesan and truffle oil		
BEEF FRITTERS		22\$
Togarashi spices, fresh herbs and teriyaki mayonnaise		

FISH AND SEAFOOD

PLATES

	Two pieces	Three pieces	Five pieces
SEA SCALLOPS U10		35\$	52\$
SHRIMPS U 6/8		41\$	59\$
LOBSTER TAILS 3-4oz	62\$	79\$	-
CARIBBEAN SEA ROCK LOBSTER TAIL		8oz 56\$	16oz 85\$
PAN SEARED SALMON			37\$
Served over roasted wild mushroom risotto, seasonal vegetables, and béarnaise sauce			
COQUILLE ST JACQUES			44\$
Classic style, Seared Giant Scallops, seafood medley, goat cheese béchamel, potato mousseline, gruyere cheese			
FISH OF THE DAY			market price
Chef inspired, served with seasonal vegetables and Chef choice garnishes			

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		28\$
CARIBBEAN SEA ROCK LOBSTER TAIL	8oz 46\$	16oz 75\$

THE GRILL

PAPA’S CUT	24oz	75\$
SMALL N.Y. SIRLOIN	12oz	59\$
N.Y. SIRLOIN	16oz	70\$
SMALL FILET MIGNON	8oz	65\$
FILET MIGNON	12oz	79\$
QUEBEC RACK OF LAMB “À LA PROVENÇALE”	16oz	62\$
ROASTED CHICKEN SUPREME	8oz	29\$
RACK OF WILD BOAR	18oz	62\$

LES SAUCES

- BEARNAISE**
Velvety smooth
- PEPPERCORN SAUCE**
Delicious mix of green and pink pepper
- CHASSEUR SAUCE**
Classic sauce with mushrooms and shallots
- PORT DEMI-GLACE**
Classic reduction of Port and Demi-Glace

EXTRA SAUCE	6\$
BLUE CHEESE (100g)	13\$

CHOICE OF TWO

- ACCOMPANIMENTS**
- TWICE BAKED POTATO**
Served with sour cream, chives and cheese
- YUKON GOLD MOUSSELINE**
Highlighted with a hint of garlic
- ROASTED WILD MUSHROOMS**
Roasted and finished with garlic butter
- SEASONAL VEGETABLES**
Assorted seasonal vegetables
- FRITES MAISON**
Hand cut and perfectly seasoned

ADDITIONAL SIDE ORDERS

SAUTÉED MUSHROOMS (with melted gruyere)	12\$
SIDE SEASONAL VEG.	8\$
SIDE GARLIC MASH	8\$
SIDE FRIES & AIOLI	7\$
SAUTEED PEARL ONIONS	8\$