

COLD APPETIZERS

STERLING HOUSE SALAD		15\$
Mixed greens and arugula, cucumbers, tomatoes and balsamic vinaigrette		
STERLING CAESAR SALAD		17\$
Romaine lettuce, warm lardons, Parmesan cheese and Garlic crouton		
BURRATA SALAD		20\$
Served with heritage tomatoes, olive oil, lemon and balsamic		
BEEF TARTAR WITH TRUFFLE OIL, 4oz		19\$
Freshly hand cut, served with our in house croutons, seasoned to your taste		
WILD SALMON TRIO		25\$
Three delicious ways to enjoy salmon: Gravlax, smoked and tartar		
PEPPER CRUSTED STERLING BEEF CARPACCIO		29\$
Arrugula, parmesan shavings, truffle oil and pickled shallots		
JUMBO SHRIMP COCKTAIL		29\$
With a traditional cocktail sauce, lightly spiced		
FRESH OYSTERS	12 pieces	market price
With port wine and balsamic vinegar	6 pieces	market price
SURF AND TURF		19\$
2oz of our hand cut beef tartar and one giant cocktail shrimp		

WARM APPETIZERS

SOUP OF THE DAY		10\$
Chef's inspiration		
ONION SOUP		13\$
Traditional onion soup with apple cider, Gruyere gratinée		
FRIED CALAMARI		22\$
Garnished with shallots, cilantro and spicy aioli		
ESCARGOTS FEUILLETÉ,		18\$
Wilted spinach and goat cheese sauce		
LOBSTER BISQUE		21\$
With sour cream and truffle oil		
BRAISED GIANT SEA SCALLOPS		26\$
Braised scallops with maple oyster sauce , Heritage carrot mousseline		

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

FISH AND SEAFOOD

1/2 POUND GIANT SHRIMPS	49\$
Served with a fine herb butter, basmati rice and vegetables	
½ POUND GIANT SCALLOPS	55\$
Served with a sweet port reduction wine sauce, garlic potato puree and vegetables	
6oz CARIBBEAN SEA ROCK LOBSTER TAIL (upon availability)	market price
Aromatic basmati rice, fresh vegetables and homemade drawn garlic butter	
PAN ROASTED SALMON FILLET, SERVED MEDIUM	47\$
Roasted wild mushroom risotto with asparagus, covered in creamy béarnaise sauce	
ICELANDIC COD	47\$
Chef inspired preparation with red pepper coulis	

SURF & TURF

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

Prices are per unit.

SEA SCALLOP U10	11\$
SHRIMP 6/8	13\$
LOBSTER TAIL, 3-4oz	23\$
6oz CARIBBEAN SEA ROCK LOBSTER TAIL (upon availability)	market price

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CHEF SUGGESTION'S

SURF AND TURF 6oz FILET MIGNON WITH ¼ POUND TIGER SHRIMP	80\$
Choice of sides , sauce and accompaniment of seasonal vegetables	
8oz BURNT GOAT CHEESE STERLING FILET MIGNON	79\$
Served with garlic potato puree and seasonal vegetables	
18oz RACK OF WILD BOAR	62\$
Honey mustard marinade, baked potato and seasonal vegetables	
12oz NY SIRLOIN OSCAR	76\$
Served with a giant shrimp and scallop, potato puree and topped with béarnaise sauce	

THE GRILL

COWBOY STEAK	20oz	75\$
SMALL N.Y. SIRLOIN	12oz	63\$
N.Y. SIRLOIN	16oz	75\$
SMALL FILET MIGNON	8oz	69\$
FILET MIGNON	12oz	85\$
RACK OF LAMB “À LA PROVENÇALE”	16oz	69\$
ROASTED CHICKEN SUPREME	8oz	39\$

CHOICE OF ACCOMPANIMENTS

LES SAUCES

BEARNAISE

Velvety smooth

TWO PEPPERCORNS

Delicious mix of green and pink pepper

PORT REDUCTION

Port’s sweetness and veal “jus”

BLUE CHEESE MOURNAY

Light blue cheese and cream

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\$
BLUE CHEESE (100g)	13\$

BUTTERED ASPARAGUS	12\$
SAUTEED SPINACH	10\$
SAUTÉED MUSHROOMS	10\$
SAUTÉED PEARL ONIONS	8\$

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