



## OUR APPETIZERS

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<b>SOUP OF THE DAY</b>	5
<b>ONION SOUP <i>AU GRATIN</i></b>	8
<b>BLOOMING ONION</b> Seasoned to perfection, lightly breaded, served with our special sauce.	9
<b>BREADED MUSHROOMS</b>	10
<b>ESCARGOTS <i>AU GRATIN</i></b> Brushed with garlic butter, parsley and mozzarella cheese.	10
<b>WARM GOAT CHEESE</b> Served with croutons and bruschetta.	12
<b>SMOKED SALMON</b> Served on a bed of mesclun salad, capers and onions.	12
<b>FRIED CALAMARI</b> Served with spicy mayonnaise.	14
<b>BIFTHÈQUE POUTINE</b> Julienne fries, minced beef, barbecue sauce, cheese curds and shallots.	14
<b>SHRIMP COCKTAIL</b> Served with our spicy mayonnaise	4 / 15 8 / 25

## OUR SALADS

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Our homemade vinaigrette dressings are freshly prepared! Our choices: **Honey-mustard, ginger-lime, balsamic, blue cheese and caesar.**

<b>HOUSE SALAD</b>	STARTER 6	MEAL 10
<b>CAESAR SALAD</b>	STARTER 7	MEAL 11

ADD TO YOUR SALAD -

GRILLED CHICKEN 7      3 CHICKEN TENDERS 7      GRILLED SALMON 6 OZ 9

<b>BIFTHÈQUE SALAD</b> Romaine, mesclun, strips beef, julienne cucumber, cherry tomatoes, red onions, peppers and grated carrots. <b>BALSAMIC VINAIGRETTE.</b>	22
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<b>TATAKI TUNA SALAD</b> Mixed salad, 8oz tuna, won ton chips, red tobiko, julienne cucumber, cherry tomatoes, red onions, sesame seeds, lemon and olive oil. <b>GINGER-LIME VINAIGRETTE</b>	24
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<b>GIANT SHRIMP SALAD</b> Arugula, 5 giant shrimps, guacamole, julienne cucumber, cherry tomatoes, red onions, sliced roasted almonds and lemon. <b>HONEY-MUSTARD VINAIGRETTE.</b>	26
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## OUR TARTARES

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<b>SALMON TARTARE:</b> Fresh salmon, guacamole, red caviar, apple brunoise, soy and lemon ginger sauce served with won ton chips	STARTÉR 14	MEAL 21
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<b>BEEF TARTARE</b> Beef filet mignon 100% Angus, Dijon mustard, capers, chives, sriracha, French shallot, Grand Padano cheese served with croutons	STARTÉR 15	MEAL 25
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## OUR STEAKS

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**SERVED WITH OUR SIDES:** Hot bread straight out of the oven, croutons, baked potato, large crispy fries (steakhouse style), garlic mashed potatoes, vegetable of the day or seasoned rice. **Stuffed baked potato \$4. Add a house salad or Caesar salad for only \$4 more.**

All our steaks are aged for 30 days for extra tenderness and flavor.

**BLUE** lightly seared outside and completely red throughout

**RARE** seared outside and mainly red throughout

**MEDIUM RARE** seared outside and partially red

**MEDIUM** seared outside and pink throughout

**MEDIUM WELL** seared outside with a hint of pink

**WELL DONE** completely cooked

### PRIME RIB

Our prime rib are aged for a minimum of 30 days, marinated for a minimum of 48 hours and then slowly roasted for 12 hours to ensure tenderness.

"THE BIFTHÈQUE" CUT 10 oz 30

"THE KINGS" CUT 14 oz 35

"FORESTIÈRE" 40

1 LBS (16 oz) Prime rib *au jus*, garnished with mushrooms and blue cheese.

"THE BOSS" CUT WITH BONE - TWO LBS AND OVER 45 45

RIB STEAK 16 oz 34

Extremely tender, juicy and justifiably famous.

*Chef suggestion - Medium*

NEW YORK SIRLOIN 12 oz 34

Perfectly aged, expertly prepared, absolutely full of flavor.

*Chef suggestion - Medium Rare*

16 oz 39

NEW YORK SIRLOIN 12 oz WITH BRIE CHEESE 40

Sauteed mushrooms, wine sauce and pearl onion.

*Chef suggestion - Medium Rare*

FILET MIGNON 38

Extremely tender filet mignon cooked to perfection.

SIRLOIN STEAK - T-BONE 24 oz 45

Perfectly aged, prepared and grilled to perfection.

SURF & TURF 45

Filet mignon 6 oz, top with 4 giant shrimps on rice and garlic butter.

KANSAS CUT WITH BONE - SIRLOIN 20 oz 38

Served with bone for more flavour.

BIFTHÈQUE BROCHETTE 33

Filet mignon cubes marinated in our special sauce with onions and peppers, served with our mushroom sauce on a bed of rice.

RACK OF LAMB 34

Tender rack of lamb seasoned with Dijon mustard and a special blend of spices, grilled to perfection and served with mint jelly.

Enhance your grill by adding brie cheese, goat cheese or blue cheese. 4

## OUR SEAFOOD

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SALMON FILLET 24

Salmon cooked on the grill, served with a creamy dill and lemon sauce.

BUTTERFLY SHRIMPS 28

6 garlic butterfly shrimps on a bed of rice.

TUNA STEAK 30

Tataki-style tuna steak with grilled sesame seeds.

GIANT LOBSTER TAIL 14 oz MARKET PRICE

Perfectly prepared 14 oz lobster tail with garlic butter sauce.

## OUR RIBS

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BABY BACK RIBS HALF PORTION 10 oz 18

A full portion of remarkable tender baby back ribs, generously covered with our famous homemade BBQ sauce and accompanied by coleslaw.

16 oz 25

BABY BACK RIBS COMBO

Half portion of our ribs 10 oz accompanied by:

Grilled chicken 24

Chicken Filets (3) 24

Butterfly Shrimp (4) 28

## OUR CHICKEN

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<b>BARBEQUE CHICKEN</b>	18
Chicken breast cooked on the grill and brushed with our homemade BBQ sauce.	
<b>CHICKEN WITH MUSHROOMS</b>	21
Chicken breast cooked on the grill, served with portobello mushrooms and mushroom sauce.	
<b>GARDEN CHICKEN</b>	22
Chicken breast cooked on the grill, served with goat cheese, sautéed vegetables and sundried tomato pesto.	

## OUR BURGERS & SANDWICHES

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All our Angus burgers are served on a brioche bun with lettuce, tomato, pickles and red onion, coleslaw and fries. For an extra \$4 replace your fries for a poutine.

<b>CLASSIC BURGER</b>	13
<b>VEGETARIAN BURGER</b>	13
Vegetable patty.	
<b>GRILLED CHICKEN BURGER</b>	14
<b>BIFTHÈQUE BURGER</b>	16
100% beef 8 oz burger, onion petals, cheddar cheese and bacon.	
<b>DOUBLE PORTOBELLO BURGER</b>	18
Two 5 oz Angus patties, portobello mushrooms, goat cheese, blue cheese or brie.	
<b>FILET MIGNON BURGER</b>	20
8 oz 100% Angus filet mignon patty.	
<b>PRIME RIB SANDWICH</b>	20
Tender slices of beef with <i>au jus</i> sauce, caramelized onions, and mozzarella cheese served on ciabatta bread with fries.	

## OUR SIDES

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<b>PEPPER SAUCE, MUSHROOM SAUCE, OR WINE SAUCE</b>	4
<b>COLESLAW WITH PICKLE</b>	4
<b>REGULAR POUTINE</b>	4
<b>VEGETABLES OF THE DAY</b>	5
<b>PRIME RIB POUTINE</b>	6
<b>STUFFED POTATO</b>	6
Stuffed with parmesan and romano cheese, bacon, shallot, sour cream and <i>au gratin</i> with Monterey Jack cheese.	
<b>SAUTEED MUSHROOMS</b>	7
<b>GRILLED SHRIMPS SKEWER (5)</b>	14
<b>LOBSTER TAIL 4-5 oz</b>	18

## OUR DESSERTS

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<b>OUR TRADITIONAL MILLE-FEUILLE</b>	8
<b>SMALL MILLE-FEUILLE</b>	10
<b>BIG MILLE-FEUILLE</b>	30

Ask for our selection of desserts.