



APPETIZERS

- ONION SOUP AU GRATIN 8
- BLOOMING ONION 9**
- BREADED MUSHROOMS 10
- ESCARGOTS AU GRATIN 10
- FRIED CALAMARI 14
- BIFTHÈQUE POUTINE 14
- SHRIMP COCKTAIL 4 / 15 8 / 25

SALADS

- HOUSE SALAD starter 8 meal 10
- CAESAR SALAD starter 7 meal 11
- ENHANCE YOUR SALAD WITH
- GRILLED CHICKEN 7
- GRILLED SALMON 6 oz 9
- TUNA 8 oz 10



HOMEMADE VINAIGRETTE DRESSINGS CHOICES:
Honey-mustard, ginger-lime, balsamic, blue cheese.

TARTARES

- SALMON TARTARE** starter 14 meal 21
Fresh salmon, guacamole, red caviar, apple brunoise, soy and lemon ginger sauce served with won ton chips.
- BEEF TARTARE** starter 15 meal 25
Beef filet mignon 100% Angus, Dijon mustard, capers, chives, sriracha, French shallot, Grand Padano cheese served with croutons.

BURGERS

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

- VEGETARIAN BURGER 13
- BIFTHÈQUE BURGER 16**
100% beef 8 oz burger, onion petals, cheddar cheese and bacon.
- DOUBLE PORTOBELLO BURGER 18**
Two 5 oz Angus patties, portobello mushrooms and cheese.
CHOICE OF CHEESE: goat, blue, or brie cheese.
- FILET MIGNON BURGER 20**
8 oz 100% Angus filet mignon patty.
- PRIME RIB BURGER 20**
Tender slices of beef with au jus sauce, caramelized onions, and mozzarella cheese.
- HAMBURGER STEAK 10 oz ANGUS 20**
Ground beef patty topped with caramelized onions, served with pepper sauce.



CHICKEN

- CHICKEN WITH MUSHROOMS 21**
Chicken breast cooked on the grill, served with portobello mushrooms and mushroom sauce.



RIBS

Our tender baby back ribs, generously covered with our famous homemade BBQ sauce and accompanied by coleslaw.

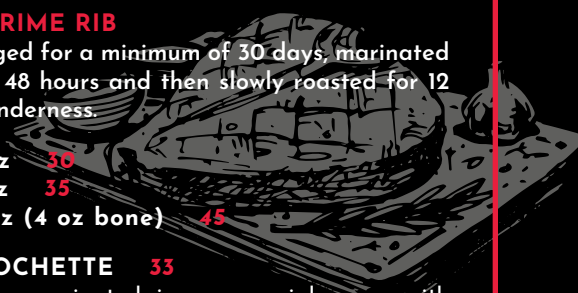
- BABY BACK RIBS 10 oz 18 | 16 oz 25
- HALF BABY BACK RIBS COMBO**
- GRILLED CHICKEN 24
- 3 CHICKEN FILETS 24
- 4 BUTTERFLY SHRIMP 28

STEAKS

All our steaks are aged for 30 days for extra tenderness and flavor. Hand selected from our best AAA cuts. +\$4 for our starter house salad or caesar.

OUR FAMOUS PRIME RIB
Our prime rib is aged for a minimum of 30 days, marinated for a minimum of 48 hours and then slowly roasted for 12 hours to ensure tenderness.

- PRIME RIB 10 oz 30
- PRIME RIB 14 oz 35
- PRIME RIB 32 oz (4 oz bone) 45



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.

RIB STEAK 16 oz 34
Extremely tender, juicy and justifiably famous.

CONTREFILET NEW YORK 12 oz 34 | 16 oz 39
Perfectly aged, expertly prepared, absolutely full of flavor.

FILET MIGNON 38
Extremely tender filet mignon cooked to perfection.

SURF N TURF 45
Filet mignon 6 oz, top with 4 giant shrimps on rice and garlic butter.

ENHANCE YOUR STEAK

- MUSHROOM OR PEPPER SAUCE 4
- BRIE / GOAT / BLUE CHEESE 4
- CARAMELIZED ONIONS 4
- SAUTEED MUSHROOMS 7



FROM THE SEA

- SALMON FILET 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.

