



STARTERS








Soup of the day	8
 Fried cod bites	16
<i>Homemade marinade</i>	
Crispy goat cheese	16
<i>Salad & homemade pesto</i>	
Gratinated garlic snails	14
<i>A grand classic</i>	
Fried calamari	19
<i>Homemade spanish sauce</i>	
Onion rings	9
<i>Spicy mayo</i>	
 Braised octopus	27
<i>Side of the moment</i>	
 Bang Bang shrimp	19
<i>Sweet, salty, and spicy sauce</i>	
As a meal with a side of fries and salad 31	
 Green salad	8
Cesar salad	14
 <i>Option without croutons</i>	
Salmon tatar	19
As a meal with a side of fries and salad 32	
 <i>Gluten free option available</i>	
Beef tartar	19
As a meal with a side of fries and salad 32	
 <i>Gluten free option available</i>	

 **GLUTEN FREE**

SIGNATURE STARTERS

Lobster bisque	13	
Steve's crab cake	16	
<i>Tarragon sauce</i>		
Pan-seared scallops	27	
<i>Composed daily</i>		
French onion soup	13	
<i>Secret recipe</i>		

MAIN COURSE

 SIGNATURE BURGER	27	
<i>Chef's Burger (ground filet mignon)</i>		
<i>Served with fries</i>		
Vegetarian option available		
Atlantic Salmon	33	
<i>Served with vegetables and fries or Yukon Gold mash</i>		
Sesame-crusted tuna tataki	33	
<i>Served on salad or vegetables with fries</i>		
Duck leg confit from Lake Brome	39	
<i>Served with vegetables, Yukon Gold mash and red wine sauce</i>		
Veal liver from Charlevoix	33	
<i>Served with vegetables, Yukon Gold mash and red wine sauce</i>		
Ribs	27/39	
<i>Served with vegetables and fries or Yukon Gold mash</i>		
Lobster Mac & Cheese	33	
<i>Lobster, chorizo, cream cheese and roasted garlic</i>		
Bacon Mac & Cheese	27	
Hamburger Steak	31	
<i>Freshly ground, Yukon Gold mash or fried, caramelized onions, vegetable and a choice of sauce</i>		
Pan-seared scallops	48	
<i>Composed daily</i>		
<i>Served with fries</i>		



 GLUTEN FREE STEAK AND SPICES

OUR STEAKS

Served with vegetables, fries and sauce

SIRLOIN 32
(7 oz) AAA+

RACK OF LAMB 45
(12 oz) persillade sauce New

BAVETTE (FLANK STEAK) 38
(8 oz)

STEAK FRITES (FLAT IRON) 39
(8 oz) AAA+ aged 60 days

SURF & TURF 46
Bavette & 3 butterfly tiger shrimps



5oz FILET MIGNON & LOBSTER TAIL 66

STRIP LOIN 52
(14 oz) AAA+ aged 60 days

RIBEYE 63
(15 oz) AAA+ aged 60 days, d'ARGENTIN beef
Private import

TENDERLOIN (FILET MIGNON)

AAA+ aged 21 days
5 oz 42
8 oz 55

Butcher's Cut 149
sharing steak for 2

Tomahawk - 38 oz


AAA Angus beef from Quebec dry-aged for 21
Served with vegetables, mushrooms, fries and our 3 sauces

CHATEAUBRIAND for 2 125

(17 oz) AAA+ aged 21 days

Served with vegetables, mushrooms, fries and our 3 sauces

SAUCES

- Red wine
- Green peppercorn
- Blue cheese 1\$ 

SIDES

Celeri root fried  7

Lobster tail from Gaspésie 26

Sweet potato fries 6

Yukon Gold mash 7

Monte Carl potato 7
Mix of chorizo, cream, chives topped with gratin cheese

Market vegetables 7
Generous portion

Mushroom mix 7
Sautéed vegetables

Blue cheese 6
Torched on steak

Butterfly tiger shirmp 8
3 shrimp (16-20)

Fries 4

Chimichurri sauce 3 

KIDS' MENU

Includes cupcake

Bacon Mac & Cheese 12

Meat pasta 12

Chicken tenders and fries 12

Burger and fries 12

Poutine 12
Gluten free sauce

 SANS GLUTEN