



STARTERS








Soup of the day	9
 Roasted burssel sprouts <i>Served with Raphael's secret sauce</i>	17
 Fried cod bites <i>Homemade marinade</i>	16
Crispy goat cheese <i>Salad & homemade pesto</i>	17
 Gratinated garlic snails <i>A grand classic</i>	14
Fried calamari <i>Homemade spanish sauce</i>	19
Onion rings <i>Spicy mayo</i>	10
 Braised octopus <i>Side of the moment</i>	27
 Bang Bang shrimp <i>Sweet, salty, and spicy sauce</i> As a meal with a side of fries and salad	19 31
 Green salad <i>Balsamic and maple vinaigrette</i>	11
Cesar salad <i>Option without croutons</i>	14
Salmon tatar <i>As a meal with a side of fries and salad</i> <i>Gluten free option available</i>	19 32
Beef tartar <i>As a meal with a side of fries and salad</i> <i>Gluten free option available</i>	19 32

 GLUTEN FREE

SIGNATURE STARTERS

Lobster bisque	15	
Steve's crab cake <i>Tarragon sauce</i>	16	
Pan-seared scallops <i>Composed daily</i>	27	
French onion soup <i>Secret recipe</i>	13	

MAIN COURSE

 SIGNATURE BURGER <i>Chef's Burger (ground filet mignon)</i> <i>Served with fries</i> Vegetarian option available	27	
Atlantic Salmon <i>Served with vegetables and fries or Yukon Gold mash</i>	35	
Sesame-crustad tuna tataki <i>Served on salad or vegetables with fries</i>	36	
Duck leg confit from Lake Brome <i>Served with vegetables, Yukon Golf mash and red wine sauce</i>	43	
Veal liver from Charlevoix <i>Served with vegetables, Yukon Golf mash and red wine sauce</i>	33	
Ribs <i>Served with vegetables and fries or Yukon Gold mash</i>	27/41	
Lobster Mac & Cheese <i>Lobster, chorizo, cream cheese and roasted garlic</i>	38	
Bacon Mac & Cheese	27	
Hamburger Steak <i>Freshly ground, Yukon Gold mash or fried, caramelized onions, vegetable and a choice of sauce</i>	31	
Pan-seared scallops <i>Composed daily</i> <i>Served with fries</i>	48	



 GLUTEN FREE STEAK AND SPICES

OUR STEAKS

Served with vegetables, fries and sauce

BEEF CHEEK 35

Served with mashed potatoes, vegetables and red wine sauce

RACK OF LAMB 54

(12 oz)

New

BAVETTE (FLANK STEAK) 41

(8 oz)

STEAK FRITES (FLAT IRON) 39

(8 oz) AAA+ aged 60 days

SURF & TURF 49

Bavette & 3 butterfly tiger shrimps



5oz FILET MIGNON & LOBSTER TAIL 67

STRIP LOIN 56

(14 oz) AAA+ aged 60 days

RIBEYE 65

(15 oz) AAA+ aged 60 days,

TENDERLOIN (FILET MIGNON)

AAA+ aged 21 days

5 oz 45

8 oz 58

Butcher's Cut 161

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 2 128


(17 oz) AAA+ aged 21 days

Served with vegetables, mushrooms, fries and our 3 sauces

SAUCES

- Red wine

- Green peppercorn

- Blue cheese 2\$ 

- Steve's dijon 2\$

SIDES

Celeri root fried  7

Goat cheese Risotto with spinach and pesto 8

Lobster tail from Gaspésie 26

Sweet potato fries 6

Yukon Gold mash 7

Monte Carl potato 10

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