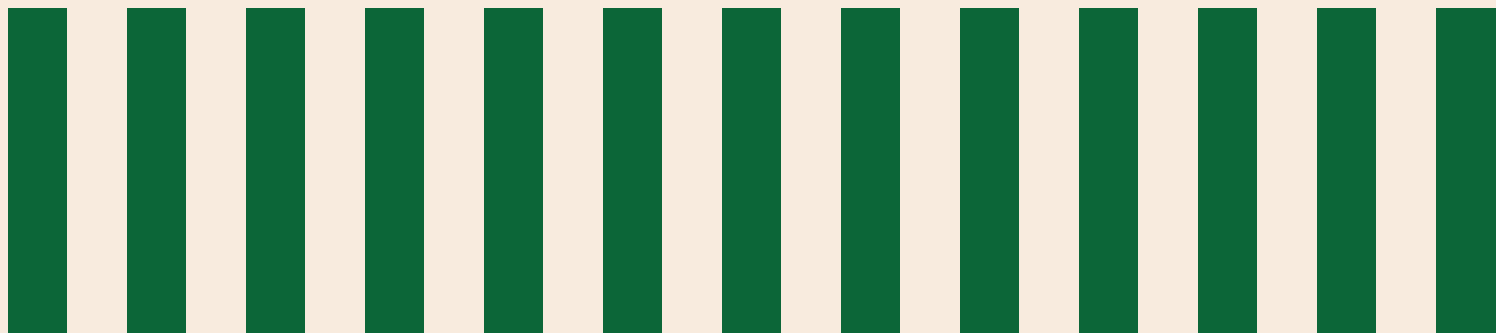




STEVE
STEAKHOUSE

MENU

PREPARED BY OUR CHEF
RAFAEL HURTADO



STARTERS

	Soup of the day _____	9		Bang Bang Shrimp _____	19
	<i>Sauce made with love by Rafael</i>			<i>Sweet and salty, spicy sauce</i>	
	Roasted Brussels sprouts _____	17		Full meal with green salad and fries _____	34
	<i>Homemade marinade</i>			Green Salad _____	11
	Breaded cod bites _____	18		<i>Balsamic and maple vinaigrette</i>	
	<i>Over garden salad</i>			Cesar Salad _____	14
	Crispy hot goat cheese _____	18		<i>Available without croutons</i>	
	<i>A great classic</i>			Salmon tartare _____	19
	Snails au gratin with garlic _____	14		Full meal with green salad and fries _____	34
	<i>Homemade Spanish sauce</i>			<i>Available gluten free</i>	
	Fried squid _____	19		Beef tartare _____	19
	<i>House mayonnaise</i>			Full meal with green salad and fries _____	34
				<i>Available gluten free</i>	

SIGNATURE STARTERS

Steve's Crab Cake _____	17		Seared scallop tapas _____	27
<i>Side dish of the day</i>			<i>Side dish of the day</i>	
French onion soup _____	16		Braised octopus _____	27
<i>Secret recipe</i>			<i>Side dish of the day</i>	
Lobster bisque _____	18			

Oysters

Subject to availability

Natural or mignonette
3⁰⁰ / each

Rockefeller
4⁵⁰ / each

MAIN DISHES

	Pasta of the day _____	31		Charlevoix calf's liver _____	34
	<i>Chef's creation</i>			<i>Served with vegetables, bacon, red wine sauce, fried onions, and Yukon Gold puree or fries</i>	
	Signature Burger _____	27		Spare ribs _____	28/42
	<i>Chef's burger (minced filet mignon). Served with fries.</i>			<i>BBQ sauce, vegetables, and Yukon Gold puree or fries</i>	
	Vegetarian version available ★			Mac'N Cheese Bacon _____	28
	Pan-fried scallops _____	48		Hamburger Steak _____	33
	<i>Side dish of the day and served with fries</i>			<i>Freshly ground beef, Yukon Gold puree or fries, caramelized onions, vegetables, a choice of dressing</i>	
	Sesame-crusted tuna tataki salad _____	41		Atlantic grilled salmon _____	39
	<i>Wasabi mayonnaise, served with fries</i>			<i>Served with vegetables, chimichurri sauce, and Yukon Gold puree or fries</i>	
	Duck leg confit from Lake Brome _____				
	<i>Served with vegetables, Yukon Gold puree and red wine sauce</i>				
	1 leg ____ 31				
	2 legs ____ 44				

★ Swap your fries for
a classic baked potato or
Yukon Gold mashed potatoes (+5)
with sour cream (+2)

Served with vegetables, sauce and fries

Braised beef cheek _____	39
<i>Mashed potatoes or fries, vegetables and red wine sauce</i>	
Rack of lamb _____	55
<i>(12 oz) In a herb crust</i>	
Beef flank steak _____	47
<i>(8 oz) AAA+</i>	
Beef flank steak with blue cheese _____	54
<i>(8 oz) AAA+</i>	
Steak and fries (Macreuse) _____	44
<i>(8 oz) AAA+</i>	

DRESSING	-Red wine	
	-Green pepper	
	-Steve's Dijon mustard	3
	-Blue cheese	3
	-Chimichurri	3

CHATEAUBRIAND for 2 **128**
(18 oz) AAA+
Served with vegetables, mushrooms, our 3 dressing and fries

 Surf and Turf _____	56
<i>Flank of beef AAA+ and 3 Butterfly shrimp</i>	
 6 oz filet mignon and lobster tail _____	74
Counter fillet (Sirloin tip) _____	61
<i>(14 oz) AAA+</i>	
Ribeye _____	71
<i>(15 oz) AAA+</i>	
Filet Mignon AAA+	
<i>The tenderest cut of beef, with a delicate flavor</i>	
6 oz _____	53
8 oz _____	65



The butcher's cut to share **169**
(for two)

Ribeye steak
AAA+ Angus beef
Dry aged for 45 days

Served with vegetables, sautéed garlic mushrooms, fries, and our 3 dressings

Local product



LE 3 BOEUF

OUR STEAKS

 Celeriac fries 	7
 Lobster tail _____	26
<i>4-5 oz</i>	
Sweet potato fries _____	8
Yukon Gold Puree _____	5
 Argentine butterfly shrimps _____	9
<i>3 shrimps 13-15</i>	
Monte Carlo potato _____	10
<i>A mixture of chorizo, butter, sour cream and chives. All topped with a gratin topping.</i>	

Sautéed Mushrooms _____	7
<i>With Garlic</i>	
 Blue cheese _____	7
<i>Torched on your steak</i>	
Fries _____	4
Market vegetables _____	6
<i>Generous portion</i>	

Swap your fries or vegetables
for our green salad or Caesar salad (+4)

ON THE SIDE

12 years and under. Cupcake included.

Mac'N cheese Bacon _____	14
Pasta with meat _____	14
Chicken fingers and fries _____	14

 Beef burger and fries _____	14
Chicken burger and fries _____	14
 Poutine _____	14
Beef flank steak for children _____	28

CHILDREN'S MENU

 **Gluten-free steak seasoning**

Non-alcoholic beers		
Heineken		8
★ Lagabière - Local product		
Blonde		9
NEIPA		9
Corona		8
Virgin Caesar		8
Atypique		
Amaretto sour		8 ⁵⁰
Aperol Spritz		8 ⁵⁰
Gin & Tonic		8 ⁵⁰
★ Maison Perrier - Chic Mojito		8

San Pellegrino Limonata - Lemon	4
Vegetable juice	3 ⁷⁵
Orange juice or apple juice	3 ⁵⁰
Milk	3 ⁵⁰
Coffee, tea, herbal tea	3
Latte coffee	5
Flavored sparkling water	4
Sparkling water 355 ml	4
Sparkling water 750 ml	7
Ice tea	3 ⁵⁰
Soda	3 ⁵⁰



FIND OUT MORE ABOUT OUR DIFFERENT MOCKTAILS

