

## HORS D'OEUVERS

**CRAB CAKES** served with *rémoulade and slaw* 10

**STEAMED ARTICHOKE** served with a warm lemon garlic butter drizzle 8

**MUSSELS** in a saffron broth with Spanish chorizo 10

**SHRIMP ORLEANS** jumbo prawns sautéed in a Creole butter sauce 9

**CALAMARI APPETIZER** fried calamari, banana peppers and lemon, served with sriracha aioli 9

**TRUFFLE FRIES** hand-cut fries with Parmesan and truffle oil 6

## SOUPS AND SALADS

**SEASONAL SOUPE de JOUR** 7

**FRENCH ONION SOUP** with sherry, fresh thyme, crouton and Gruyère 10

**FRIED GREEN TOMATO SALAD** with arugula, chèvre, and crisp prosciutto 10

**CAESAR SALAD** with focaccia croutons 6 **with chicken** 3 **with grilled salmon** 5

**CALAMARI SALAD** baby arugula, banana peppers, lemon and spicy sriracha dressing 14

**SMOKED SALMON SALAD NIÇOISE** smoked wild Nova salmon, capers, olives, egg, tomato and potato 14

## ÉNTREES

**ANGUS RIBEYE** sautéed spinach, mashed potatoes and roasted tomato with maître'd butter 24

**STEAK FRITES** flat iron steak with béarnaise and pommes frites 18

**FILET of TROUT** grilled ratatouille gratin and, beurre noisette 16

**CHICKEN FRICASSEE POT PIE** with wild mushrooms and a thyme biscuit top 14

**BISTRO CHICKEN** oven roasted free-range chicken with buttery mashed potatoes and green beans 14

**CHICKEN SCHNITZEL** breadcrumb encrusted chicken, with caper beurre blanc and sautéed asparagus 14

**BLT PASTA** broccolini, leek and tomato 12 **with grilled shrimp** 16

**VEGETABLE PLATE** farm fresh vegetables (changes nightly) 14 **with grilled salmon** 24

**CHEESEBURGER** with caramelized onions and white cheddar served on brioche, with pommes frites 12

## PIZZAS

**MOZZERELLA, TOMATOS AND FRESH BASIL** 11

**SAUSAGE, FONTINA AND OREGANO** 12

**PROSCIUTTO, PARMESAN AND ARUGLA** 12

## COMPLEMENTS 6

GRILLED ASPARAGUS

MASHED POTATOES

POMMES FRITES

SAUTÉED SPINACH

HARICOT VERT

**Tuesday Night Steak Frites Prix Fixe dinner \$15**