

Lunch Menu

Servi entre 11 H et 17 H du lundi au samedi et de 11H à 14 H le dimanche

Served from 11:00am to 5pm daily and 11am to 2pm on Sundays

-Features-

Petit New York steak 5oz 15.95

New York strip with mixed greens, matchstick potatoes and mashed potato

Quesadilla with home made salsa

Vegetarian 8.50

Chicken 10.50

Shrimp 11.50

Baked Pasta Primavera with vegetables, white wine and cream

Vegetarian 10.50

Chicken 11.95

Shrimp 12.95

Gnocchi with roasted bell pepper cream & olive tapenade

Vegetarian 10.50

Chicken 11.95

Shrimp 12.95

Tourtière 10.95

Served with mashed potato and house salad

Calamars frits 9.95

Fried calamari served with saffron aioli

Moules frites 14.00

Mussels topped with matchstick potatoes

Quiche du Jour 9.95

Served with house salad

Boeuf Bourguignon 12.95

Beef with onions, mushrooms and red wine with potato and house salad

Poutine Petite: 6.95

Fries with Bothwell cheese curds and foie gras gravy Grande: 9.95

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-Soupes-

La grande portion inclut une tranche de pain rôti
"Grandes portions" includes a slice of toast

Soupe du jour	Petite:	4.25
Soup of the day	Grande:	5.00
Bortsch	Petite:	4.50
Beets, cabbage, caraway and beef	Grande:	5.50
Soupe à l'oignon	Petite:	4.95
Caramelized onions topped with Gruyere cheese	Grande:	6.50

-Salades-

Add Chicken 4.00 or Shrimp 5.00

Salade maison		10.50
House salad with strawberry vinaigrette and brie crouton		
Salade d'épinards		11.50
Spinach salad with bacon, mushrooms and creamy herb dressing		
Salade Grecque	Petite:	6.00
Mixed greens with tomatoes, peppers and feta cheese	Grande:	9.50
Salade César	Petite:	5.00
Romaine with bacon and crispy capers	Grande:	8.00

* Un pourboire de 15% de la facture sera ajouté pour les groupes de 8 et plus

A 15% gratuity will be added to groups with 8 or more guests

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-Sandwiches-

Tous nos sandwichs sont servis avec de la salade, des frites ou la Soupe du Jour. Ou pour 1,50 de plus servis avec la salade César, ou la Salade Grecque. Ou pour 2,50 de plus, le Borscht ou la Poutine.

All sandwiches are served with your choice of Fries, House Salad or Soupe du Jour.

Substitute side for a Greek salad, Caesar Salad for an additional 1.50

Substitute side for Borscht or Poutine for an additional 2.50

Croissant au Prosciutto, poire et brie 11.95

Pear & Brie cheese with Prosciutto in a croissant

Baguette au poulet 11.95

Chicken with spinach, roasted peppers, olive tapenade in baguette

Clubhouse 10.50

Bacon, tomato, chicken, cheddar cheese and lettuce

Reuben 9.95

Corned beef, Russian dressing, sauerkraut on rye bread

French Bistro 12.95

Beef tenderloin tips with mushrooms, green peppercorns on garlic toast

Wrap du Jour 11.00

Served with house salad

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Dinner Menu

-Hors D'oeuvres-

Paté maison	9.50
House paté with grainy mustard, cornichon and pickled red onion	
Calamars frits	9.95
Fried calamari served with saffron aioli	
Champignons crostini	10.50
Mixed mushrooms on baguette with blue cheese and truffle oil	
Crevettes	10.50
Sauteed shrimp with sweet potato chips with shallots and peppers	
Saumon Fumé	9.95
Smoked salmon crepe with pickled onion and horseradish crème fraîche	
Moules frites	14.00
Mussels topped match stick potatoes	

-Soupes-

Soupe du jour	Soup of the Day	5.00
Bortsch	Borscht	5.50
Soupe à l'oignon	French Onion	6.50

-Salades-

Salade César	7.00
Romaine with bacon and crispy capers	
Salade d'épinards	7.50
Spinach salad with bacon, mushrooms and creamy herb dressing	
Salade maison	8.00
House salad with strawberry vinaigrette and brie crouton	
Salade aux champignons	9.95
Mixed mushrooms with greens tossed in a vinaigrette with blue cheese	

-Plats principaux-

Les viandes et le poulet sont accompagnés de pommes de terre.

Tous les poissons sont accompagnés de riz. Tous les plats sont accompagnés de légumes frais

All meat and chicken entrees are accompanied with Chef's choice of potato.

All fish entrees are accompanied with rice. All entrees include fresh seasonal vegetables

New York steak	29.00
10 oz steak with matchstick potatoes and mixed greens tossed with a sherry vinaigrette	
Saumon	24.00
Salmon with smoked salmon horseradish cream	
Agneau	23.00
Slow roasted lamb shanks with truffled chick peas, shitake mushrooms and blue cheese	
Filet de porc	23.00
Pork tenderloin with napoleon brandy and maple glaze	
Confit de canard	25.00
Duck leg with a berry gastrique	
Poulet du voyageur	23.00
Chicken stuffed with shallots, herbs, Oka cheese and bacon	
Pâtes aux fruits de mer	25.00
Penne with salmon, shrimp and mussels in a saffron vegetable broth	
Gnocchi	18.00
Potato pasta with mixed mushrooms, roasted peppers and spinach, baked in a cream sauce with pine nuts and cheese	

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Bistro Menu

-Hors D'oeuvres-

Paté maison	9.50
House paté with grainy mustard, cornichon and pickled red onion	
Calamars frits	9.95
Fried calamari served with saffron aioli	
Champignons crostini	10.50
Mixed mushrooms on baguette with blue cheese and truffle oil	
Crevettes	10.50
Sauteed shrimp with sweet potato chips with shallots and peppers	
Saumon fumé	9.95
Smoked salmon crepe with pickled onion and horseradish crème fraîche	
Moules frites	14.00
Mussels topped match stick potatoes	

-Features-

Croissant au Prosciutto, poire et brie	11.95
Pear & Brie cheese with Prosciutto in a croissant	
Baguette au poulet	11.95
Chicken with spinach, roasted peppers, olive tapenade in baguette	
French Bistro	12.95
Beef tenderloin tips with mushrooms, green peppercorns on garlic toast	
Tourtière	10.95
Served with mashed potato and house salad	
Boeuf Bourguignon	12.95
Beef with onions, mushrooms and red wine with potato and house salad	
Poutine	Petite: 6.95
Fries with Bothwell cheese curds and foie gras gravy	Grande: 9.95
Petit New York Steak 5oz	15.95
New York strip with mixed greens, matchstick potatoes and mashed potato	

-Soupes-

La grande portion inclut une tranche de pain rôtie

“Grandes portions” includes a slice of toast

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Soup of the day	Grande:	5.00
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Beets, cabbage, caraway and beef	Grande:	5.50
Soupe à l'oignon	Petite:	4.95
Caramelized onions topped with Gruyere cheese	Grande:	6.50

-Salades-

Add Chicken 4.00 or Shrimp 5.00

Salade maison	10.50
House salad with strawberry vinaigrette and brie crouton	
Salade d'épinards	11.50
Spinach salad with bacon, mushrooms and creamy herb dressing	
Salade César	Petite: 5.00
Romaine with bacon and crispy capers	Grande: 8.00

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-Plats principaux-

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Penne with salmon, shrimp and mussels in a saffron vegetable broth	
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-Bière-

All bottled beers are 341ml unless noted

Toutes les bières ont une contenance de 341 ml si non spécifié dans le menu

Import	Corona, Heineken (330ml)	5.50
	Sleeman Honey Brown, MGD (330ml)	5.00
	Fort Garry Dark	
Domestic	Kokanee, Moosehead, Coors Lite, Canadian	3.75

-Vin-

Rouge & Blanc de la maison

House Red and White

5 oz (144ml) glass	6.00
16 oz Carafe (500ml)	15.00
26 oz btl (750ml)	24.00

-Boissons-

Coffee (regular and decaf)	2.50
Cappuccino & Latte	3.75
Regular Tea	2.25
Herbal Tea	2.75
Loose Tea	3.25

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