



Lunch & Dinner SERVED FROM 12:00 P.M. TO 11:00 P.M. DAILY

STARTERS

SOUP OF THE DAY 10 chef's choice

QUÉBEC CHEESE & CHARCUTERIE PLATTER* n 27 nuts, marinated mustard, crackers

SALMON TARTARE* 22 avocado, cucumber, croutons, spicy mayonnaise

CAESAR SALAD small **13** | large **16** romaine lettuce, caesar dressing, parmesan, croutons, applewood-smoked bacon add grilled chicken* **12** | add grilled shrimps* **16**

THE MONTREAL CLASSIC POUTINE 14 fries, gravy, cheese curds

DESSERTS

SWEET CLOVER CRÈME BRÛLÉE gf 16

CHEESECAKE 16 maple caramel, dune pepper

CHOCOLATE FONDANT 16 white chocolate cream, sweetgrass yogurt, haskap gel

FRUIT PLATTER *gf vg df* **12** watermelon, honeydew melon, cantaloupe, pineapple, red grapes

MAINS

THE MONTREAL SMOKED MEAT SANDWICH* 26 rye bread, mustard, pickles, fries, coleslaw

CANADIAN BEEF BURGER* 29 applewood-smoked bacon, cheddar, spicy mayonnaise, stir-fried mushrooms, lettuce, tomato, fries, coleslaw

CHICKEN BURGER* 29 applewood-smoked bacon, guacamole, cheddar, lettuce, tomato, fries, coleslaw

VEGAN BURGER vg 29 bean & corn patty, guacamole, lettuce, tomato, fries, coleslaw

PAN-FRIED SALMON* *gf* **38** miso, maple, cauliflower mousseline, seasonal vegetables

BEEF PICANHA* *gf* **42** slow-cooked steak, chimichurri, seasonal vegetables, mashed potatoes

CARAMELIZED CAULIFLOWER *gf vg* 28 romanesco sauce, mushrooms, tomato confit, pumpkin seeds, pine nuts

SEAFOOD LINGUINE* 34 shrimps, scallops, mushrooms, spinach, tomato sauce

COBB SALAD* *gf* **27** lettuce, blue cheese, hard-boiled egg, tomato, avocado, applewood-smoked bacon, chicken, ranch dressing

gf GLUTEN-FRIENDLY vg VEGAN n CONTAINS NUTS/PEANUTS df DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include taxes.