

## 100% Canadian Beef

**Rib Eye 12oz** \$60

**Tenderloin 8oz** \$53

**New-York 10oz** \$50

Add prawns \$8, double smoked bacon (2 slices)  
\$6 or sauté mushrooms \$9

## Starters

**Chef's Soup of the Day** \$8

**Char Chowder** \$11

**French Onion Soup** \$13

**Asian Tuna Salad** \$22

Tuna loin diced & marinated with Asian flavors,  
rice noodle, avocado, red onions, green onion  
& bell peppers with fresh cilantro.

**Classic Caesar** \$15

Crispy romaine, house-made dressing,  
parmesan cheese, croutons, and bacon bits.

**Char and Crab Cake** \$24

Fresh char and crab mix with green onions on  
a bed of green with spicy mayo.

**Mussels** \$18

With white wine, green onions and parsley.

**Baked Brie** \$14

Softly baked brie with cranberry, nuts and maple  
syrup on a bed of arugula salad.

**Duck Duo** \$18

Mousse and fried smoked duck breast with  
crostini's on a bed of fresh greens.

**Chef's Salad of the Day**

Ask your server for details.

## Mains

**Chicken Pesto Fettuccini** \$26

Grill chicken breast with a creamy pesto sauce,  
pine nuts and garlic bread.

**Char Pappardelle** \$30

Fresh char in a creamy white wine sauce and  
garlic bread.

**St-Jacques** \$36

Scallops and shrimps in a white wine bechamel  
with Yukon gold mash potato and crostini's.

starter size \$20

**\*Arctic Char** \$41

Glazed with maple syrup.

**\*Sesame Crusted Tuna** \$42

Pan seared tuna in a sesame crust with a  
creamy wasabi sauce

**\*Stuffed Pork Tenderloin** \$32

Quebec pork tenderloin stuffed with leek,  
sundried tomatoes spinach and provolone

**\*Oxtail** \$33

Slow braised in demi-glace, tomato & honey

**\*Honey-Garlic Pork Baby Back Ribs**

**1/2 Rack** \$31

**Full Rack** \$41

Marinated for 24 hours & slowly braised

**\*all main course are served with  
vegetable of the day and choice mash  
potato, baked potato, rice or homemade  
fries.**