

LUNCH

- LES PLATS PREMIERS -

soup du jour ~ 11
Changes daily...

salade maison ~ 14
*Roasted Beets, Hothouse Greens,
Fromage Blanc, Toasted Almonds,
Lemon Vinaigrette*

escargot 14
Roasted Mushroom, Herb Butter

lobster poutine ~ 19
Cheese Curds, Sauce Américaine

calamar escovitch ~ 16
*Flash Fried Breaded Squid
Red Pepper Relish, Citrus Aioli*

- LES PLATS PRINCIPAUX -

steak frites ~ 29
*Grilled Sirloin, Café de Paris Butter,
House Cut Fries*

burger maison ~ 21
*Angus Beef, Swiss Cheese, Roasted
Mushrooms, Bacon Crumble,
Brioche Bun, House Cut Fries*

moules frites ~ 29
*Fresh P.E.I. Mussels, Fries, Bread & Aioli
~ Vadouvan Curry Broth ~
~ Provençal (Tomato, Wine, Butter) ~*

beef tartare ~ 24
*Cornichon, Shallot, Dijon, Sriracha Aioli
Toasted New England Roll,
Hot House Greens w/Lemon Vinaigrette*

LUNCH

- LES PLATS PREMIERS -

soup du jour ~ 12
Changes daily...

salade maison ~ 15
*Roasted Beets, Hothouse Greens,
Fromage Blanc, Toasted Almonds,
Lemon Vinaigrette*

escargot 15
Roasted Mushroom, Herb Butter

lobster poutine ~ 21
Cheese Curds, Sauce Américaine

calamar escovitch ~ 18
*Flash Fried Breaded Squid
Red Pepper Relish, Citrus Aioli*

- LES PLATS PRINCIPAUX -

steak frites ~ 29
*Grilled Sirloin, Café de Paris Butter,
House Cut Fries*

burger maison ~ 21
*Angus Beef, Swiss Cheese, Roasted
Mushrooms, Bacon Crumble,
Brioche Bun, House Cut Fries*

moules frites ~ 29
*Fresh P.E.I. Mussels, Fries, Bread & Aioli
~ Vadouvan Curry Broth ~
~ Provençal (Tomato, Wine, Butter) ~*

beef tartare ~ 24
*Cornichon, Shallot, Dijon, Sriracha Aioli
Toasted New England Roll,
Hot House Greens w/Lemon Vinaigrette*