

SOUPS

- CLASSIC FRENCH ONION.....12**
- EAST COAST SEAFOOD.....12**
- INSPIRATION OF THE MOMENT.....7**

STARTERS

- STEAK TARTARE.....15**
Lemon Pearls | Croutons | Fried Capers
Main Course.....30
- TWO SALMONS TARTARE.....15**
Cucumbers | Mascarpone Cream
Main Course30
- FRIED CALAMARI.....14**
Sriracha and Lime Dipping Sauce
- POUTINE.....12**
Montebello Cheese Curds
- BAKED BRIE.....14**
Smoked Apple | Maple Pecans
Croutons
- VEGETARIAN FLAT BREAD.....15**
Marinated Vegetables | Mozzarella

SALADS

- BURRATINI AND TOMATOES.....16**
Olive Oil | Pine Nuts
- CLASSIC CAESAR.....15**
Parmesan | Bacon | Croutons
Half Portion.....10
With Chicken Breast or Grilled Salmon.....23
- MESCLUN.....12**
Balsamic Dressing
Half Portion.....8
With Chicken Breast or Grilled Salmon.....20

SIGNATURE

- SWORDFISH STEAK.....25**
Roasted Potatoes
Cucumber and Red Pepper Salsa
- TARTARE TWO WAYS30**
Salmon | Beef | French Fries
- POUTINE23**
Shredded Duck Confit
Panseared Foie gras | Montebello Cheese
- THE FAMOUS SMOKER35**
BBQ Ribs | Mini Pulled Pork Sandwich | Montebello
Smoked Meat | Sausages

MEATS

- STEAK-FRITES.....26**
Flat Iron Cut of Beef | Pepper Sauce
- ROASTED CHICKEN LEG.....22**
Seasonal Vegetables | Beef Reduction
Two Legs.....29
- SPARE-RIBS.....26**
French fries
Choice of BBQ or spicy BBQ Sauce

FISH

- FISH & CHIPS.....23**
Fries | Tartare Sauce
- GRILLED ATLANTIC SALMON.....23**
Farro & Kale Salad | Tomato
Citrus Infused Oil

PASTA

- CRISPY RAVIOLIS.....22**
Mozzarella | Red Pepper Coulis
Pesto | Parmesan
- BAKED SPAGHETTI
WITH MOZZARELLA.....21**
Tomato or Meat Sauce | Garlic Bread

SANDWICHES

Served w/ Mesclun Salad or Fries

**BEEF
HAMBURGER.....21**
Cheddar
Pancetta
Château Sauce

**LOBSTER
ROLL24**
Celery
Tarragon
Lemon

**CHICKEN
CIABATTA.....21**
Cheddar
Pancetta
Chipotle Mayo

**SMOKED
MEAT.....21**
Pretzel Bread
Fried Pickle
Basil Mustard