

AUX CHANTIGNOLES

APPETIZERS

SOUP OF THE DAY	8
HOUSEMADE FOCACCIA BREAD	5
CAESAR SALAD Romaine lettuce, croutons, bacon, parmesan, dressing	15
BEAUSOLEIL OYSTERS (6) Mignonnette, cocktail and raifort sauce	18
BEEF TARTARE Egg yolk, grilled sourdough, mustard seeds	21
BEET CARPACCIO Goats cheese, marinated vegetables, pistachios	19
GRILLED SHRIMP Tomatoes salsa, smoked tomatoes espuma	21
SALMON TARTARE Yuzu jelly, beet croutons	19
HEIRLOOM TOMATOES <small>FERM DU RUISSEAU NOIR</small> Burrata, parmesan chips	18
SEAFOOD PLATTER	
HALF PLATTER Snowcrab leg, shrimps, oysters, clams, catch of the day	80
FULL PLATTER Snowcrab leg, shrimps, oysters, lobster tail, clams, catch of the day	120

ENTREES

LOBSTER TAIL Risotto, Pan seared scallops, shaved asparagus	46
RED TUNA STEAK Corn, coriander, cherry tomatoes, balsamic caramel, zucchini, black beans and lime	38
TROUT FILLET <small>KENNAUK</small> Green peas puree, roasted pepper, potatoes, citrus and tarragon gremolata	32
RACK OF LAMB (12oz) Fried cauliflower, candied summer tomatoes, red chimichurri sauce	48
AAA NEW YORK STRIP LOIN (12oz) Seasonal vegetables from Ruisseau noir Farm black pepper sauce	42
AAA TENDERLOIN FILET (8oz) Seasonal vegetables from Ruisseau noir Farm demi-glace	48
CANADIAN BEEF BURGER Brie, caramelized pear, bacon, greens, port aioli	22
PAPPARDELLES Dried tomatoes pesto, asparagus, pine nuts, parmesan cheese	28
SEAFOOD CAVATELLIS Lemon cream sauce	38
ROASTED EGGPLANT Quinoa, roasted red peppers, tofu and fine herbs sauce	25

DESSERTS

CARROT CAKE	11
VANILLA CRÈME BRULÉE	11
PECAN PIE	11
CHOCOLATE FONDANT	11
HOUSEMADE SORBET	11

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish and natural hormone-free pork, poultry and protein. For groups of 8 and more, 15% is applicable.