

ENTREES

APPETIZERS

SOUP OF THE DAY	8
HOUSEMADE FOCACIA 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
GRILLED SHRIMP Tomatoes salsa, smoked tomatoes espuma	21
SALMON TARTARE yuzu jelly, crispy tapioca, squid ink	19
SEAFOOD PLATTER	
Half platter	80
Snowcrab leg, shrimps, oysters, clams, catch of the day	
Full platter	120
Snowcrab leg, shrimps, oysters, lobster tail, clams, catch of the day	

COBB SALAD Lettuce, avocado, tomato, egg, bacon, blue cheese chicken or shrimp	24
RED TUNA STEAK Corn, coriander, cherry tomatoes, balsamic caramel, zucchinis, black beans and lime	38
KENAUK TROUT FILLET Green peas puree, roasted pepper, potatoes, citrus and tarragon gremolata	32
AAA NEW YORK STRIP LOIN(12oz) Seasonnal vegetables from Ruisseau noir Farm black pepper sauce	42
AAA TENDERLOIN FILET (8oz) Seasonnal vegetables from Ruisseau noir Farm demi-glace	48
CANADIAN BEEF BURGER Brie, caramelized pear, bacon, greens, port aioli	21
PAPPARDELLES Dried tomatoes pesto, asparagus, pine nuts parmesan chips	25
SEAFOOD CAVATELLIS Lemon cream sauce	38
ROASTED EGGPLANT Quinoa, roasted red peppers, tofu and fine herbs sauce	23

DESSERTS

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.