

AUX CHANTIGNOLES

APPETIZERS

SOUP OF THE DAY 9

ONION SOUP 18
foie gras, Tête à Papineau cheese, brioche bread

HOUSEMADE FOCACCIA BREAD 5
grilled pepper jam

CAESAR 16
romaine lettuce, pancetta, parmesan,
housemade dressing
Extra chicken or salmon 9

MIXED GREENS 13
endives, radicchio, apple, blue cheese, walnuts,
apple cider and Kenauk honey dressing
Extra chicken or salmon 9

BEAUSOLEIL OYSTERS (6) 18
apple mignonnette,
marinated Granny Smith apple

BEEF TARTARE 21
goat cheese and spinach coulis,
egg yolk, fried oyster

SCALLOPS 23
ratatouille, basil oil

SEAFOOD PLATTER

HALF PLATTER 80
snowcrab leg, shrimp, oysters, clams, catch of the day

FULL PLATTER 120
lobster tail, snowcrab leg, shrimp, oysters, clams,
catch of the day

ENTREES

LOBSTER TAIL 46
shrimp, roasted squash, risotto,
Jerusalem artichoke chips

COD 36
miso coffee, miso broth

BRAISED LAMB SHANK 42
white bean purée, roasted vegetables, chorizo,
lemon zest

AAA NEW YORK STRIP LOIN (12oz) 45
seasonal vegetables, black pepper sauce

AAA TENDERLOIN FILET (8oz) 48
seasonal vegetables, demi-glace sauce

PAPPARDELLES 32
pulled beef, cherry tomatoes, edamame,
meat glaze, green shallot cream cheese

CHEESE RAVIOLI 28
Adoray cheese sauce, sage, squash

BUTTERNUT SQUASH 28
beet purée, seasonal vegetables,
tofu and curry sauce

DESSERTS

CRÈME BRÛLÉE 11

CHOCOLATE FONDANT 11

HONEY PARFAIT 11

CORN PAVLOVA 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. Taxes and service are extra. For groups of 8 and more, 15% is applicable.