

STARTER


HOMEMADE BREAD 6
WITH GRAIN & CEREAL
Flavored butter


APPETIZERS

PAN-SEARED FOIE GRAS 24
Quince confits

ONION SOUP 12
Montebello cheese gratin |
white wine broth

SHRIMP COCKTAIL 16-30
Half pound | pound
Unscaled

 **ENDIVE SALAD** 15
Radicchio | vinaigrette made from
old-fashioned mustard | cider vinegar |
Kenauk honey and grape seed oil |
roasted pistachios and goat cheese

 **GEM LETTUCE SALAD** 14
Croutons | parmesan | bacon |
garlic flower vinaigrette

BEEF TARTARE | 2.5 OZ 14
Walnuts | pears | blue cheese


CREAMY ADORAY CHEESE 17
CROQUETTE
Brioche bread, candied onions

DESSERTS

CRÈME BRÛLÉE 12
Vanilla flavor

DESSERT OF THE MP
MOMENT
Inquire with your server

CHOCOLATE CAKE 14
Montebello beer | sudachi crème anglaise

 These items can be modified to become vegetarian. Please
inquire with your server.

MAIN DISHES


INDIAN STYLE BRAISED 42
LAMB SHANK
Basmati rice, eggplant confits

 **CATCH OF THE DAY** MP
Inquire with your server

8 OZ FILET MIGNON 58
Porto sauce | pan-fried seasonal
vegetables

 **SEAFOOD PAPPARDELLES** 40
Market arrivals | citrus cream

PAN-SEARED GNOCCHIS 38
WITH BISON MACREUSE
Bone marrow and red onions purée

 **ROASTED CAULIFLOWER** 28
Cereal crust | tahini vinaigrette | local
Québec citrus from Vyckie

BUTCHER'S: MP
CUT OF THE DAY
Roasted pleurotes mushrooms

BEEF TARTARE | 7.5 OZ 37
Walnuts | pears | blue cheese | served
with fries

TO SHARE

SURF AND TURF 129
Filet mignon | catch of the day | lobster |
foie gras sauce | seasonal vegetables

ON THE SIDE

STIR-FRY MUSHROOMS 10

PAN-SEARED FOIE GRAS 16

LOBSTER TAIL 24

MP: MARKET PRICE

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