

BAR LOUNGE

TO SHARE



HOUSEMADE FOCACCIA BREAD	5
MARINATED OLIVES	5
HOUSEMADE SALTED MIXED NUTS	5
PROSCIUTTO, OLIVES AND WARM BREAD	14
ADORAY HALF CHEESE <i>Chutney and brioche bread</i>	20
BEAUSOLEIL OYSTERS (6) <i>White mignonette, cocktail sauce, fresh raifort</i>	18
SEAFOOD PLATTER	
HALF PLATTER <i>Snowcrab leg, shrimps, oysters, clams, catch of the day</i>	80
FULL PLATTER <i>Snowcrab leg, shrimps, oysters, lobster tail, clams, catch of the day</i>	120
BEEF TARTARE <i>Egg yolk, grilled sourdough mustard seeds</i>	21
CEASAR <i>Romane lettuce, parmesan, bacon, croutons, vinaigrette</i>	15
HEIRLOOM TOMATOES FERME DU RUISSEAU NOIR <i>Burrata, parmesan chips</i>	18
HUMMUS <i>Lebanese cucumbers, cherry tomatoes, olives, chives, grilled pita</i>	13

ENTREES



LOBSTER TAIL	46
<i>Risotto, pan seared scallops, shaved asparagus</i>	
AAA NEW YORK STRIPLOIN (12oz)	42
<i>Seasonnal vegetables from Ruisseau noir Farm, black pepper sauce</i>	
RED TUNA STEAK	38
<i>corn, coriander, cherry tomatoes, balsamic caramel, zucchinis, black beans and lime</i>	
PAPPARDELLES	28
<i>Dried tomato pesto, asparagus, pine nuts, parmesan cheese</i>	
SEAFOOD CAVATELLIS	38
<i>lemon cream sauce</i>	
CANADIAN BEEF BURGER	22
<i>pancetta, brie, caramelized pear Greens, port aioli</i>	
RACK OF LAMB (12oz)	48
<i>Fried cauliflower, candied summer tomatoes, red chimichurri sauce</i>	
COBB SALAD	24
<i>lettuce, avocado, tomatoes, egg, pancetta, blue cheese, chicken or shrimp</i>	

DESSERTS

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