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 20
Chutney and brioche bread

BEAUSOLEIL OYSTERS (6) 18
White mignonette, cocktail sauce, fresh raifort

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

BEEF TARTARE 21
Egg yolk, grilled sourdough mustard seeds

CEASAR 15
Romane lettuce, parmesan, bacon, croutons, vinaigrette

HUMMUS 13
Lebanese cucumbers, cherry tomatoes, olives, chives, grilled pita

ENTREES

COBB SALAD 24
lettuce, avocado, tomatoes, egg, pancetta, blue cheese, chicken or shrimp

AAA NEW YORK STRIPLOIN (12oz) 42
Seasonnal vegetables from Ruisseau noir Farm, black pepper sauce

RED TUNA STEAK 38
corn, coriander, cherry tomatoes, balsamic caramel, zucchinis, black beans and lime

PAPPARDELLES 28
Dried tomato pesto, asparagus, pine nuts and parmesan

SEAFOOD CAVATELLIS 38
lemon cream sauce

CANADIAN BEEF BURGER 22
pancetta, brie, caramelized pear Greens, port aioli

DESSERTS

PECAN PIE 10

HOUSEMADE SORBET 7

VANILLA CRÈME BRULÉE 10