

BAR LOUNGE

TO SHARE



HOUSEMADE FOCACCIA BREAD <i>grilled pepper jam</i>	5
MARINATED OLIVES	5
SEASONED MIXED NUTS	5
ONION SOUP	18
<i>foie gras, Tête à Papineau cheese, brioche bread</i>	
BEAUSOLEIL OYSTERS (6)	18
<i>apple mignonnette, marinated Granny Smith apple</i>	
POUTINE	13
<i>Montebello cheese curds</i>	
HUMMUS	13
<i>Lebanese cucumbers, cherry tomatoes, olives, green shallots, grilled pita</i>	
BEEF TARTARE	21
<i>goat cheese and spinach coulis, egg yolk, fried oyster</i>	
CEASAR	16
<i>romaine lettuce, parmesan, pancetta, housemade dressing</i>	
extra chicken or salmon	9
MIXED GREENS	13
<i>endives, radicchio, apple, blue cheese, walnuts, apple cider and Kenauk honey dressing</i>	
extra chicken or salmon	9
ADORAY CHEESE CASSEROLE	16
<i>focaccia bread</i>	

ENTREES



FLANK STEAK	27
<i>fries, shallot demi-glace sauce</i>	
GRILLED CHICKEN BAGUETTE	19
<i>remoulade, cheddar, tomato, cajun aioli</i>	
CAVATELLI	25
<i>ratatouille, tofu, fine herbs oil</i>	
CANADIAN BEEF BURGER	23
<i>bacon, onions, mushrooms, bourbon, Tête à Papineau cheese, arugula, candied garlic aioli</i>	
SALMON FILLET	25
<i>beet purée, seasonal vegetables, Jerusalem artichoke chips, green shallot cream cheese</i>	
VEGGIE BURGER	21
<i>black bean patty, marinated beets, arugula, hummus</i>	

DESSERTS

CHOCOLATE FONDANT	11
HONEY PARFAIT	11
CRÈME BRÛLÉE	11
CORN PAVLOVA	11