

LOUNGE

APPETIZERS

FOCCACIA BREAD 5

SOUP OF THE DAY 9

ONION SOUP 13
Croutons and Mozzarella cheese

HUMMUS 13
Lebanese cucumbers, cherry tomatoes, olives,
green shallots, grilled pita

CAESAR 16
Romaine lettuce, bacon, 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

POUTINE 13
Montebello cheese curds

BEEF TARTARE 21
Egg yolk and croutons

CHICKEN WINGS (12) 20
BBQ Sauce

ENTREES

BEEF BURGER 25
Bacon, onion, mushrooms, bourbon,
Tête a Papineau cheese

COD 36
Miso broth

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

VEGGIE BURGER 21
Black bean patty, marinated beets, arugula, hummus

AAA TENDERLOIN FILET (8oz) 48
Seasonal vegetables, pepper sauce

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

GRILLED CHICKEN BAQUETTE 19
Remoulade, cheddar, tomatoes, cajun aioli

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

DESSERTS

TRIO SORBET 11

CRÈME BRÛLÉE 11

SUGAR PIE 11

CHOCOLATE CAKE 11
Vanilla ice cream, cherry puree

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.