

# AUX CHANTIGNOLES

## ENTREES

## APPETIZERS

FOCCACIA BREAD 5

SOUP OF THE DAY 9

ONION SOUP 13

CEASAR 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

HUMMUS 13

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

CHICKEN WINGS (12) 20

BBQ sauce

GRILLED CHICKEN BAGUETTE 19

remoulade, cheddar, tomato, cajun aioli

CANADIAN BEEF BURGER 25

bacon, onions, mushrooms, bourbon,  
Tête à Papineau cheese, arugula,  
candied garlic aioli

FLANK STEAK 27

fries, pepper sauce

CATCH OF THE DAY 23

VEGGIE BURGER 21

black bean patty, beets, arugula, hummus

PASTA OF THE DAY 19

SMOKED MEAT 21

Rye bread, pickles

## DESSERTS

TRIO SORBET 11

CRÈME BRULÉE 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.