

# AUX CHANTIGNOLES

## ENTREES

## APPETIZERS

SOUP OF THE DAY

8

CEASAR SALAD

romaine lettuce, black crostini, pancetta, parmesan

15

MIXED GREENS SALAD

Dried cranberries, marinated cauliflower,  
maple wild rice

12

Extra fish, poultry or marinated tofu

+9

HUMMUS

lebanese cucumber, heirloom tomatoes, olives,  
chives, grilled pita

13

COBB SALAD

lettuce, avocado, tomatoes, egg, pancetta, blue cheese,  
chicken or shrimp

24

CHICKEN BAGUETTE

emmental cheese, avocado, tomatoes

19

CANADIAN BEEF BURGER

pancetta, brie cheese, port aioli,  
served with French fries or salad

22

SMOKED MEAT

Housemade choucroute, dill pickles, basil mustard  
served with French fries or salad

21

CATCH OF THE DAY

23

VEGGIE BURGER

Black beans patty, grilled peppers, hummus, arugula

21

PASTA OF THE DAY

19

## DESSERTS

CAROTT CAKE

11

PECAN PIE

11

HOUSEMADE SORBET

11

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. For groups of 8 and more, 15% is applicable.