

AUX CHANTIGNOLES

ENTREES

APPETIZERS

SOUP OF THE DAY	9	GRILLED CHICKEN BAGUETTE	19
ONION SOUP	13	remoulade, cheddar, tomato, cajun aioli	
CEASAR	16	CANADIAN BEEF BURGER	23
romaine lettuce, pancetta, parmesan, housemade dressing		bacon, onions, mushrooms, bourbon, Tête à Papineau cheese, arugula, candied garlic aioli	
<i>extra chicken or salmon</i>	9	FLANK STEAK	27
MIXED GREENS	13	fries, shallot demi-glace sauce	
endives, radicchio, apple, blue cheese, walnuts, apple cider and Kenauk honey dressing		CATCH OF THE DAY	23
<i>extra chicken or salmon</i>	9	VEGGIE BURGER	21
POUTINE	13	black bean patty, beets, arugula, hummus	
Montebello cheese curds		PASTA OF THE DAY	19
HUMMUS	13		
Lebanese cucumbers, cherry tomatoes, olives, chives, grilled pita			

DESSERTS

PECAN PIE	11
SUGAR PIE	11
SORBET	11
APPLE CRUMBLE	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. Taxes and service are extra. For groups of 8 and more, 15% is applicable.