

SOUP OF THE DAY 8

FRENCH ONION SOUP 13

St-Arnould beer, Tomme de Grosse-Île cheese

TREMBLANT NACHOS 16

Black olives, red onions, jalapenos, guacamole,
pico de gallo, sour cream

POUTINE 14

French fries, St-Guillaume cheese curds, classic gravy
+ shredded smoked meat 7

SIGNATURE CHEESEBURGER 20

Mushrooms, 1608 cheese, bacon, lettuce, tomatoes, onions

TURKEY CLUB 19

Focaccia, bacon, tomatoes, cranberry mayo

VEGETARIAN BURGER 20

Black bean and corn patty, goat cheese, tomatoes, arugula,
onions, roasted garlic aioli

FORGOTTEN TOMATOES AND QUEBEC MOZZARELLA 18

Heirloom tomatoes, Quebec mozzarella, focaccia croutons, prosciutto chips

AXE CAESAR SALAD Starter 11 | Main course 16

SALMON TARTARE

Trio: fresh salmon, smoked and candied with maple, herb and Granny
Smith sour cream, flax and fennel flatbread

Appetizer 14 | Main course served with French fries 23

QUINOA CROQUETTES 21

Corn, jackfruit, vegan curry mayonnaise

SEAFOOD AND ARGENTINE PESTO PAPPARDELLES 25

Octopus confit, scallops, shrimp and lobster, parmesan

BEEF FLANK STEAK 1855 (8 OZ) AND FRIES 28

Maple and balsam fir marinade, veal jus and spicy mayo

PAN SEARED SALMON 27

Smoked olive tapenade, Nantes carrot purée, asparagus,
cherry tomatoes, mushrooms

TO ACCOMPANY ANY DISH

Marinated poultry cutlet 8

Grilled salmon steak 10

French fries or green salad 6

DESSERTS

Crème brûlée and sugar cream pie 9

Vanilla or chocolate ice cream 7

Sorbet 8

Gluten-free chocolate cake 9

KID'S MENU

Chicken fingers (3) and fries 9

Tomato spaghetti 9

Mini burger and fries 9

Steamed salmon, with vegetables 9

Mac'n'cheese 9