

Lunch & Dinner

SERVED FROM 12:00 P.M. TO 11:00 P.M. DAILY

STARTERS

SOUP OF THE DAY 10
chef's choice

**QUÉBEC CHEESE &
CHARCUTERIE PLATTER*** *n* 27
nuts, marinated mustard, crackers

SALMON TARTARE* 22
avocado, cucumber, croutons, spicy mayonnaise

CAESAR SALAD small 13 | large 16
romaine lettuce, caesar dressing, parmesan,
croutons, applewood-smoked bacon
add grilled chicken* 12 | add grilled shrimps* 16

THE MONTREAL CLASSIC POUTINE 14
fries, gravy, cheese curds

DESSERTS

**SWEET CLOVER
CRÈME BRÛLÉE** *gf* 16

CHEESECAKE 16
maple caramel, dune pepper

CHOCOLATE FONDANT 16
white chocolate cream, sweetgrass yogurt, haskap gel

FRUIT PLATTER *gf vg df* 12
watermelon, honeydew melon, cantaloupe, pineapple,
red grapes

MAINS

**THE MONTREAL SMOKED MEAT
SANDWICH*** 26
rye bread, mustard, pickles, fries, coleslaw

CANADIAN BEEF BURGER* 29
applewood-smoked bacon, cheddar,
spicy mayonnaise, stir-fried mushrooms,
lettuce, tomato, fries, coleslaw

CHICKEN BURGER* 29
applewood-smoked bacon, guacamole, cheddar,
lettuce, tomato, fries, coleslaw

VEGAN BURGER *vg* 29
bean & corn patty, guacamole, lettuce,
tomato, fries, coleslaw

PAN-FRIED SALMON* *gf* 38
miso, maple, cauliflower mousseline,
seasonal vegetables

BEEF PICANHA* *gf* 42
slow-cooked steak, chimichurri, seasonal
vegetables, mashed potatoes

CARAMELIZED CAULIFLOWER *gf vg* 28
romanesco sauce, mushrooms, tomato confit,
pumpkin seeds, pine nuts

SEAFOOD LINGUINE* 34
shrimps, scallops, mushrooms, spinach, tomato sauce

COBB SALAD* *gf* 27
lettuce, blue cheese, hard-boiled egg, tomato,
avocado, applewood-smoked bacon,
chicken, ranch dressing

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include taxes.