

TAKEOUT

(519) 538-9262

- Wednesday & Thursday 3pm - 8pm -

- Friday & Saturday 11am - 8pm -

SOUP & SALADE

Soup du Jour | 9

Chef's daily soup creation, please ask your server for today's choice

French Onion Soup | 14

caramelized onion | bordeaux | beef broth | crouton | cheese | served as a bake at home kit

Salade Nicoise | 16

mixed greens | egg | french beans | olives | capers
roasted cherry tomato | anchovies | dijon vinaigrette

Salade Jardinière | 12

mixed greens | tomato | onion | peppers | cucumber | mushroom | toasted almond | house vinaigrette

POUTINERIE

La Québécoise | 13

house cut fries | cheese curds | gravy

Chef's Poutine | 16

house cut fries | mushroom | fried onion | house smoked brisket | cheese curds | gravy

Ilot (Island) | 26

chef's 7oz burger | bacon | mushroom | onion
house cut fries | cheese curds | gravy

La Galvaude | 15

house cut fries | shredded chicken | green peas | cheese curds | gravy

East Coast | 19

house cut fries | deep fried clams | cheese curds | lobster coulis

Vege' Heaven | 16

house cut fries | spinach pesto | fried leeks | roasted sweet peppers | cheese curds | vegetarian gravy

SANDWICHES

- served with house cut fries or salade jardinière -
- upgrade to poutine | 5 or soup du jour | 4 -

Croque Madame/Monsieur | 17

house made bread | parisian ham | provolone cheese | béchamel | with or without fried egg

Brisket Croissant | 18

house smoked brisket | provolone cheese | sautéed onion, pepper & mushroom | croissant

Club Maison Au Poulet | 19

toasted house made bread | grilled chicken | bacon | avocado | provolone cheese | lettuce | tomato | aioli

Salmon Petit Pan | 18

pan seared salmon | sautéed onion, pepper & mushroom | lettuce | tomato | aioli | boulangerie bun

Chef's Burger | 20

7oz house made beef pattie | 2 slices bacon | cheddar cheese | sautéed onion & mushroom | aioli | boulangerie bun

APPETIZERS

Chicken Wings | 16/lb

lightly dusted & locally sourced | blue cheese dip
mild (BBQ) | medium | hot | ancho chipotle |
honey garlic | garlic parmesan (dry) | all dressed (dry)

Scallops Poêle | 19

pan seared scallops | parsnip puree | fried pancetta

Calamari | 16

lightly dusted and fried | roasted garlic aioli

ENTREES

Steak Frites | 38

12oz AAA Ribeye | house cut fries | chef's choice vegetables | au jus

Champignon Saffron Risotto | 30

arborio rice | medley of mushroom | parmesan | add pan seared scallops or shrimp | 12

Sweet Potato & Chickpea Stew | 26

delicate thai peanut curry | sweet potato | green peas | chickpea | peppers | spinach | pilaf rice

Salmon Poêle | 32

pan seared salmon | pilaf rice | almond | maple honey glaze | chef's choice vegetables

Halibut & Frites | 22

Hand battered halibut | house cut fries | - small portion also available -

Sole Meunière et Maritime Crepe | 38

breaded filet of sole | pan fried crepe | lobster meat | spinach | mushroom | asparagus | lobster coulis

DESSERT

house and locally made desserts | 9

please ask for today's selections