

DINNER MENU

AVAILABLE EVERYDAY AFTER 16H

CANAPÉS

- BLACK OLIVE TAPENADE | CROSTINI 8
CERVELLE DE CANUT | CUCUMBER 10
BRIE & MUSHROOM | CROSTINI 11
SALMON RILLETES | VOL-AU-VENT 12
FROMAGE FORT | CROSTINI 12
SHRIMP & AVOCADO | BISCUIT SALÉ 13

ENTRÉES

(SMALL COURSE PRECEDING MAIN COURSE)

PISSALADIÈRE

Pastry base | Olives | Caramelized Onions | Anchovy | Garlic 15

ESCARGOTS À LA BOURGUIGNONNE

Snails | Garlic-Herb Butter 14

FRIED CALAMARI

Flour Batter | Seasoning | Chipotle Aioli 14

SHRIMP PERNOD

Shrimp | Pernod Liqueur | Cream 18

OYSTERS

Fresh | Order of six oysters 18

TUNA TARTARE

Tuna | Onions | Roasted Red Pepper Jam | Cucumber | Radish 22

DUCK POUTINE

Fries | Cheese Curds | Duck Confit | Gravy 19

CHARCUTERIE BOARD

Variety of cured meats, pickled ingredients, spreads, assortment of cheese and selection of crackers 23 (½ Char Board 13)

BAKED BRIE

Brie | Rosemary | Honey | Sweet Jelly | Crostini 15

STEAK TARTARE

Minced Raw Beef | Onion | Shallots | Capers | Egg Yolk | Aioli | Crostini 22

PESTO BRUSCHETTA

Crostini | Pesto | Tomatoes | Basil | Onions | Parmesan Cheese 11

VEGAN TOFU DIP

Marinated Tofu | Vegan Sriracha Dip 14

CHEESE & ARTICHOKE DIP

Cheese | Artichoke | Spinach | Crostini | Spice 15

PLATS PRINCIPAUX

MOULES & FRITES

Mussels | Fries | Leek & Roasted Garlic Cream 21

STEAK FRITES

NY Striploin | Peppercorn Demi-Glaze 29

BAKED RATATOUILLE

Eggplant | Tomatoes | Peppers | Zucchini | Herbs | Onion 19

SEAFOOD PASTA

Spaghetti | Cream | Garlic | Mussels | Shrimp | Scallops 26

BEEF BOURGUIGNON

Beef | Potato | Carrots | Wine Sauce | Pearl Onions | Mushrooms | Bacon 26

VEGETARIAN POWER BOWL

Lettuce | Tofu | Chickpeas | Black Beans | Carrots | Avocado | Ancient Grain | Sweet Potato | Onions | Brie 22

PROVENÇAL STUFFED SQUID

Squid | Spinach, Onion, Bread Stuffing | Wine Reduction | Mixed Greens 24

COQ AU VIN

Wine Braised Chicken | Mushrooms | Bacon | Carrots 24

MAPLE GLAZED LAMB SHANK

Wild mushroom | Red Wine Demi-Glaze 28

BRANDY SAGE CHICKEN

Grilled Chicken | Brandy Sage Cream | Roasted Potatoes | Seasonal Vegetables 24

BAKED SALMON

Salmon Fillet | Herbed Rice | Dill Capered Hollandaise | Grilled Asparagus | Sautéed Mushrooms 26

SEARED SCALLOPS WITH CITRUS QUINOA

Quinoa Blend | Asparagus | Tomato | Mandarin Orange 28

VEGAN COCONUT LENTIL CURRY

Vegan Rice | Lentil | Sweet Potato | Chili Flakes | Kale | Curry | Shallots 19

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SOUP

FRENCH ONION

Craft beer base & red wine beef broth, Swiss cheese, croutons gratinée 12

6\$ CAESAR SUNDAYS – ALL DAY

SANDWICHES

SERVED WITH HOUSE CUT FRIES, SWEET POTATO FRIES (+3\$), MIXED GREENS (+2\$), POUTINE (+3\$), CAESAR SALAD (+3\$)

ROASTED CHICKEN CLUB

Chicken / Bacon / Tomatoes / Cheddar / Aioli / Lettuce / Ciabatta Loaf 18

SAVOY BURGER

Double Cream Brie / Onions / Bacon / Aioli / Tomatoes / Lettuce / Brioche Burger Bun 18

VEGGIE BURGER

Beyond Meat Plant Based Burger / Lettuce / Onions / Tomatoes / Brioche Burger Bun 19

CROQUE MONSIEUR (MADAME +2\$)

Béchamel Sauce / Bread / Ham / Gruyere / Parmesan / Side Mixed Greens 17

SMOKED SALMON BLT

Salmon / Red Onions / Bacon / Tomatoes / Cucumbers / Aioli / Baguette 16

AVOCADO & SWEET POTATO WRAP

Avocado / Sweet Potato / 7 Grain Quinoa / Cucumbers / Aioli / Lettuce 17

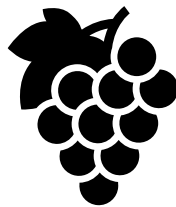
CAPRESE SANDWICH

Tomatoes / Mozza di Bufala / Pesto / Spring Mix Blend / Balsamic Reduction / Baguette 18

BLACKENED CHICKEN SANDWICH

Chicken Breast / Cajun Seasoning / Nut Butter / Roasted Red Pepper Jam / Tomatoes / Red Onion / Lettuce / Brioche Burger Bun 18

5\$ MIMOSA FRIDAYS
18\$ VIVA SPUMANTE 750ML
30\$ SANTA MARGHERITA BRUT VALDOBBIADENE
PROSECCO SUPERIORE 750ML



WINE WEDNESDAYS

BUCK AN OUNCE
& 30\$ BOTTLES
ON SELECT WINES

SALADES

AVOCADO CUCUMBER SALAD

Avocado / Cucumber / Sweet Potato / Carrots / Radish / Tomatoes 17

WHOLE EARTH SALAD

Cranberries / Sunflower Seeds / Seven Grain Medley / Mixed Legumes / Lemon Tarragon Dressing / Feta Cheese 19

GRILLED STEAK SALAD

Striploin / Goat Cheese / Spinach / Cherry Tomatoes / Red Onion / Fingerling Potatoes / Orange Balsamic Dressing 26

DUCK SALAD

Duck Magret / Tomatoes / Mixed Greens / Red Onion / Goat Cheese / Dried Cranberries / Mandarin Orange / Orange Balsamic Dressing 25

NIÇOISE SALAD

Tuna / Greens / Kalamata Olives / Tomatoes / Green Beans / Radish / Potatoes / Anchovy / Sherry Dijon Vinaigrette / Poached Egg 23

CHICKEN CAESAR SALAD

Chicken / Romaine Lettuce / Croutons / Anchovy / Garlic / Caesar Dressing / Parmesan 19

Check out our Cinq à Sept Menu

Sunday to Thursday



BUCK A SHUCK TUESDAYS

ORDERS OF SIX OYSTERS WITH
PURCHASE OF DRINK
TWO ORDER MAX PER DRINK