

LIMITED MENU AT THE START OF THE SEASON

APPERTIZERS

OLIVE MIX SUNDRIED TOMATO PESTO	9
MIXED NUTS 	8
FONDANT BRIE OP  MAPLE, SEASON FRUITS, NUTS	25
NACHOS  MONTEREY JACK, HOT PEPPER, OLIVE, SALSA, SOUR CREME, (EXTRA GUACAMOLE 3\$) (EXTRA PULLED PORK 9\$)	28
AILES DE POULET (10)  SPICY HOUSE SAUCE	17
FRITES WITH HOUSE PESTO MAYO	9
SQUID WITH HOUSE AIOLI MAYO	21
FRENCH ONION SOUP WITH RAOLETTE CHEESE	14

JUNIORS

MINI POUTINE	10
LINGUINI WITH BUTTER	12

+ DISH SELECTION ON BLACKBOARD



NO GLUTEN



NO GLUTEN OPTION

MAIN COURSES

DOUBLE BACON CHEESEBURGER 2 BEEF PATTY, CHEDDAR, BACON, BRIOCHE BREAD, HOUSE SAUCE « BIG MAC » STYLE, ONIONS, LETTUCE, SERVED WITH FRIES AND COLESLAW (EXTRA POUTINE 6\$)	27
FISH'N CHIPS BREADED HADDOCK FISH SERVED WITH FRIES AND COLESLAW	29
CHICKEN SKEWER OP  GARLIC, HONEY AND MUSTARD HOUSE SAUCE , SERVED WITH RICE AND CESAR SALAD (EXTRA CHICKEN SKEWER 12\$)	26
LINGUINI CARBONARA CREAMY PARMESAN AND PECORINO HOUSE SAUCE, BACON, GREEN ONION	26
MARGHERITA PIZZA HOUSE TOMATO SAUCE, MOZZARELLA DI BUFALA, FRESH BASIL	26
CLASSIC POUTINE HOUSE SAUCE AND CHEESE CURDS FROM LA FROMAGERIE ST-GUILLAUME	17
PULLED PORK POUTINE PULLED PORK, HOUSE SAUCE AND CHEESE CURDS FROM LA FROMAGERIE ST-GUILLAUME	25
CHICKEN CESAR SALAD BACON, PARMESAN, CROUTONS	26
SMOKED MEAT RYE BREAD, MUSTARD, PICKLE, SERVED WITH FRIES AND COLESLAW (EXTRA POUTINE 6\$)	26

LIQUOR STORE
RESTAURANT | BAR