

RESTRICTED MENU FROM APRIL 15TH TO MAY 15TH

## APPETIZERS

**OLIVE MIX & MARINATED LUPIN**  9

**SPICY MIXED NUTS**  8

**FONDANT BRIE** OP  24  
MAPLE, SEASON FRUITS

**NACHOS** S 16 / TS 28  
MOZZARELLA, OLIVE, HOT PEPPER,  
SALSA, AVOCADO, SOUR CREME, CILANTRO,  
LIME ( EXTRA CHICKEN 8\$ )

**CHICKEN WINGS (10)**  17  
CHOICE OF SAUCE ( 1 ):  
BLUE RANCH - BBQ - HONEY

**FRIES** 9  
WITH HOUSE MAYO

## JUNIORS

**BREADED CHICKEN WITH JULIENNE VEGETABLES** 12

**MINI POUTINE** 10

## MAIN COURSE

**DOUBLE CHEESEBURGER** 28  
2 BEEF PATTIES, CHEDDAR CHEESE, BRIOCHE BREAD,  
HOUSE SAUCE « BIG MAC » STYLE, ONIONS, LETTUCE,  
SERVED WITH FRIES

**CHICKEN BURGER** 27  
FRIED CHICKEN, BRIOCHE BREAD, MAYO, ONIONS,  
PICKLES, DILL, LETTUCE, COLESLAW,  
SERVED WITH FRIES

**STEAK & FRIES (8 OZ)** 34  
FLANK STEAK, PEPPER SAUCE, SERVED WITH FRIES  
AND JULIENNE VEGETABLES  
( EXTRA CEASAR 6\$ )



**MUSHROOM RAVIOLI** 29  
LIGHTLY TRUFFLED NANTES BUTTER,  
PARMESAN, HERBS

**MARGHERITA PIZZA** 25  
HOUSE SAUCE, FIOR DI LATTE CHEESE, BASIL

**CLASSIC POUTINE** 18  
ST - ARNEAULT FRIES, HOUSE SAUCE,  
ST - GUILLAUME CHEESE CURDS

**BUFFALO POUTINE** 25  
FRIED CHICKEN, SPICY SAUCE,  
ST - GUILLAUME CHEESE CURDS,  
ST - ARNEAULT FRIES

+ SELECTION OF DISHES ON THE BLACKBOARD

S ——— SINGLE PERSON  
TS ——— TO SHARE  
 ——— GLUTEN FREE  
OP  ——— OPTION WITH GLUTEN FREE

**LIQUOR STORE**  
**RESTAURANT | BAR**