



SOUP OF THE DAY

SERVED WITH CROUTONS

۵00

ONION SOUP

HOMEMADE, CHEESE, WHITE BREAD

850

SMºKED SALMON

SERVED WITH ZUCCHINI SALAD, LEMON DRESSING, BLINIS, SOUR CREAM WITH HERBS

1200

CHEESE FONDUE WITH CHORIZO

1675

SERVED WITH MARINARA SAUCE

1100

GREEN S≙LAD ❖ PR CAESAR SALAD

500

3 RIBS STOUT BBO SA

STOUT BBQ SAUCE, SERVED WITH COLESLAW

900

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INTERMEDIATE

MAC N CHEESE

CLASSIC ♦ 1000
TORTIGLIONI, HOMEMADE CHEESE SAUCE

WEEKLY 13⁵⁰

SMOKED SALMON LINGUINES 22

CHEESE TORTELLINIS 20

CHERRY TOMATOES AND ASPARAGUS

CLASSIC CHEESEBURGER 185

LETTUCE, TOMATO, RED ONION, SLICE OF ORANGE CHEESE, SERVED WITH FRENCH FRIES AND GREEN SALAD (5 9Z BEEF PATTY 100% ANGUS AAA)

BEET'S BURGER ❖ 17⁵⁰

HOMEMADE BEETROOT, PARSNIPS AND WALNUTS PATTY, ARUGULA, TOMATO, LEMON SOUR CREAM, MEAUX AND HONEY MUSTARD SAUCE, SERVED WITH FRENCH FRIES AND GREEN SALAD

BEEF DIP 18⁵⁰

MINCED BEEF, MUSHROOM, ONION, MARBLED CHEESE, FRENCH FRIES, GREEN SALAD AND BEEF JUS SERVED ON A SUB BUN

FISH & CHIPS 1875

7 ºZ HADDOCK FILLET (FROM ECO-RESPONSIBLE FISHING), HOMEMADE TARTAR SAUCE, FRENCH FRIES AND CREAMY HOMEMADE COLESLAW

PORK STEW WITH MEATBALLS

WITH POTATOES, SERVED WITH BUN AND BUTTER

BAVETTE 30

6 9Z AAA BEEF COOKED SOUS VIDE AND FINISHED ON THE GRILL, SERVED WITH FRENCH FRIES AND PEPPER SAUCE

RIBS

SERVED WITH FRENCH FRIES AND CREAMY HOMEMADE COLESLAW, STOUT BBQ SAUCE

6:17⁵⁰ | 12:30⁰⁰ | 18:45⁰⁰

TEMPEH CH≟LI ❖ 16⁷⁵

SERVED WITH NACHO CHIPS, GUACAMOLE AND SOUR CREAM

BRUTUS SALAD 1800

ROMAINE HEART, CROUTONS, PARMESAN SHAVINGS, BACON CHIPS AND CHICKEN

GRILLED CHEESE 17°

WHITE BREAD, SLICED YELLOW CHEESE, BACON, TOMATO CREAM, SERVED WITH FRENCH FRIES

PIZZAS 20°°

SERVED WITH FRENCH FRIES

ALL-DRESSED
PEPPERONI, MUSHROOMS, BACON, TOMATOES,
MOZZARELLA, PARMESAN, TOMATO SAUCE

NEAPOLITAN

 ${\tt BASIL\ PESTO\ SAUCE,\ MOZZARELLA,\ TOMATOES}$

WEEKLY

FRENCH FREES 5^{50} FRIED ONION BLOCK 10⁵⁰ SERVED WITH CAJUN MAYO POUTINE ® CLASSIC CHEESE CURDS (FROMAGERIE LES RIVIÈRES), **12**00 HOMEMADE POUTINE SAUCE ITALIAN SPAGHETTI SAUCE, CHEESE CURDS SMOKED MEAT 18⁵⁰ CHEESE CURDS, HOMEMADE POUTINE SAUCE 18^{50} WEEKLY **NACHOS QUATRE-FOYERS** ⊗ ❖ **20**50 NACHO CHIPS, SALSA, OLIVES, HOT PEPPERS, JALAPEÑOS CHEESE SAUCE, SOUR CREAM AND GUACAMOLE CHICKEN WENGS 6:10° | 12:185° NATURAL / SALT, PEPPER AND LIME / BUFALO / BBQ **PULLED PORK GUACAMOLE** 350 500 CHICKEN SALSA BACON SOUR CREAM 500 ITALIAN SAUCE 300 SMOKED MEAT

350

350

POUTINE SAUCE

COLESLAW

300





CALZONE 1100

PEPPERONI. MOZZARELLA. TOMATO SAUCE. SERVED WITH FRENCH FRIES



TEX-MEX CHEESE

MOZZARELLA

DESSERT OF THE DAY ASK YOUR SERVER	5 ⁵⁰
FRUIT SALAD HOMEMADE WITH MARKET FRUITS	5 ⁵⁰
MUG CAKE CAKE BAKED AND SERVED IN A CUP	5 ⁵⁰
LE QUATRE-FOYERS 4-OLIART MARRI ED CHOCOL ATE AND VANILLA CAKE	5 ⁵⁰

TAXES ARE NOT INCLUDED.

TOPPED WITH GINGER CUSTARD