

A La Carte

THE APPETIZERS



Hot

CREVETTE á la DIABLO 10.75

(Butterflied Jumbo Shrimp, sauteed in lemon grass and red chili pepper marinade)

ESCARGOTS FORESTIERE 8.95

(Tender Snails nestled in mushroom caps, deglazed with red wine and butter Bordelaise)

CHAMPIGNONS PIEMONTAISE 7.50

(Lemon and herb seasoned Mushrooms with fresh bread crumbs and Asiago cheese)

COQUILLES au POIVRE 9.95

(Pan seared scallops, coated with Melange of cracked white, pink & green pepper corns)

BRIE en CROUTE 9.75

(Rosette of flakey pastry centered with a wedge of Brie topped with sundried tomatoes and chopped pistachio nuts)

Cold

COEURS de PALMIER 7.95

(Tender palm shoots on a bed of seasonal greens with red peppercorn vinaigrette)

BOCCONCINI CAPRISE 8.95

(Marinated Bocconcini, sliced tomato, roasted red pepper and red wine vinaigrette)

SALADE de CREVETTE 10.75

(A creole version of shrimp cocktail drizzled with Dijon mustard and tarragon Remoulade)

SAUMON FUME "ORLOFF" 10.75

(Thinly sliced smoked salmon layered over julienne of celeriac, chopped egg bound in mousseline sauce)

CRABES au AVOCAT 11.95

(Delectable mixture of Alaskan Crab, puree of avocado, roasted red pepper and cilantro)

The Soups

FRENCH ONION SOUP au GRATIN ... 5.50

(Baked French Onion soup topped with crispy crouton and mozzarella cheese, gratinated)

SOUP du JOUR 4.50

(Homemade soup of the day)

POTAGE au CONCOMBRES 5.50

(Puree of English cucumber, sour cream, fresh dill and spices)

The Salads

CAESAR SALAD 6.50

(Our famous recipe, crispy romaine, homemade croutons, garlic, anchovies, lemon, red wine vinegar, and parmesan cheese)

EXOTIC GREENS 5.25

(Caramelized spicy pecans, mandarin sections and house dressing)

SLICED RIPE TOMATOES 7.95

(A fan of sliced tomatoes and English cucumber served with aged Balsamic vinegar)



Gourmet Dinner Special

"TABLE D'HÔTE"



Soup Du Jour

and

Exotic Greens with House Dressing

and

Sirloin Steak à la Maitre'd

*(Black Angus New York cut striploin grilled to your liking
Topped with Lemon Parsley Butter)*

or

Pheasant à la Connaught

*(Young roasted pheasant stuffed with rosemary bread
and chestnuts dressing, deglazed with juniper berry
and black currant reduction)*

or

Noisettes de Porc aux Champignons

*(Medallions of Pork Tenderloin flamed in calvados,
served with bacon sauteed mushrooms and angel hair)*

or

Fresh Fish of the Day

(Please ask your server for today's selection)

Entrées Served with Chef's selection of Fresh Vegetables and Potato of the Day

and

Parfait aux Liqueur

or

Cream Caramel

and

Coffee / Tea

\$34.95

A La Carte

THE FISH, SEAFOOD, GAME & BEEF

DOVER SOLE AMANDINE **36.95**

(Delicately seasoned pan fried Dover Sole, garnished with roasted almonds, boned at your table)

Suggested wine: Beringer - Napa Valley

GRILLED PRAWNS **29.95**

(Coriander and garlic grilled Tiger prawns served on a bed of lemon zest Risotto)

Suggested wine: Henry of Pelham chardonnay

SAUMON GISMONDA **23.95**

(Poached Filet of Atlantic Salmon, garnished with salmon roe caviar)

Suggested wine: Inniskillin chardonnay

TRUITE SAINT-FLORENTINE **21.95**

(Boneless, skinless, Trout filet lightly dusted with corn meal, seasoned with dill, truffle oil emulsion and orange essence)

Suggested wine: Babich Sauvignon blanc

COQUILLE SAINT JACQUES au GRATIN **24.95**

(A classic preparation of sea scallops in mornay sauce garnished with truffle infused potato)

Suggested wine: Macon Village

LA LANGOUSTE GRILLÉE **42.95**

(Succulent oven grilled lobster tail with caramelized salsify and almonds)

Suggested wine: Champs Royaux chablis

FRUIT de MER **32.95**

(A seafood feast featuring grilled prawns, garlic sauteed frog legs and seared sea scallops)

Suggested wine: Pinot Grigio Santa Margherita

LE PINTADE FERMIÈRE RÔTIE **24.95**

(Roasted supreme of Guinea Hen with wild mushroom sauce and home made lemon noodles)

Suggested wine: Côtes de Beaune villages

DUCK à L'ORANGE **23.95**

(Half of a King Cole Duckling, roasted to perfection, enhanced with caramelized orange sauce and flamed with Grand Marnier)

Suggested wine: St. Emilion

TOURNEDOS à la NAPOLEON THE GENERAL **28.95**

(Two centre cuts of beef tenderloin crowned with Foisgras filled mushroom caps and gratinated with Bernaise sauce, our signature entrée)

Suggested wine: Chateau de Terrefort

STEAK DIANE PETIT THEATRE **31.95**

(Mignonettes of Beef Tenderloin, sautéed in a copper skillet with shallots, sliced mushrooms, Dijon mustard and Merchant de Vin sauce)

Suggested wine: Chateau Puyfromage

FILET MIGNON **31.95**

(A generous cut of Beef Tenderloin, charbroiled to your liking, Bernaise sauce served separately)

Suggested wine: Chateau de Terrefort

CARRE D'AGNEAU a'la MOUTARDE **35.95**

(Broiled Rack of Lamb annointed with honey dijon mustard and pistachios, encrusted to golden brown)

Suggested wine: R.H. Phillips Shiraz

ENTRECOTE de BOEUF au POIVRE **24.95**

(A generous cut of Black Angus striploin, rolled in crushed peppercorns, flamed in cognac and topped with red wine sauce)

Suggested wine: Cassillero del Diablo Merlot

CHATEAUBRIAND BOUQUETIÈRE (for two) **68.95**

(Beef Tenderloin charbroiled to your liking, served with a colorful assortment of fresh vegetables, carved and flamed with cognac at your table)

Suggested wine: Chateauneuf du Pape

ENTRÉES WITH CHEF'S SELECTION OF VEGETABLES AND POTATO OF THE DAY

subject to 8% sales tax and 6% GST

Suggested 15% gratuity

The Desserts

CHEESE CAKE	4.50
CREAM CARAMEL	4.00
CREME BRULÉE	5.25
PARFAIT AUX LIQUEUR	4.25
PEACH MELBA	3.75
SABAYON AU GRAND MARNIER	6.75
CREPES SUZETTE <i>(for two)</i>	12.50 <i>(flamed at your table)</i>
CHERRIES JUBILEE <i>(for two)</i>	12.50 <i>(flamed at your table, choice of Peaches, Bananas, Strawberries)</i>

The Beverages

COFFEE - TEA	2.00
ESPRESSO	2.50
CAPPUCINO	3.00
IRISH COFFEE	7.25 <i>(Irish Whiskey)</i>
SPANISH COFFEE	7.25 <i>(Brandy and Tia Maria)</i>
GENERAL'S COFFEE	7.75 <i>(Tia Maria, Cointreau, Drambuie, and Grand Marnier)</i>
BLUEBERRY TEA	7.25 <i>(Amaretto, and Grand Marnier)</i>





Sparkling Wines

<i>Segura Viudas</i>	35.00
<i>Henkell Trocken</i>	32.00
<i>Asti Spumante</i>	30.00
<i>Bright's President</i>	22.00

Imported Champagne

<i>Dom Perignon (V)</i>	240.00
<i>Laurent-Perrier Cuvee Rose</i>	118.00
<i>Veuve Clicquot Brut</i>	85.00
<i>Moët & Chandon Brut</i>	82.00
<i>Mumm Cordon Rouge</i>	78.00

Imported Dinner Wines

RED

	<i>Bottle</i>	<i>Carafe</i>	<i>Glass</i>
<i>Mouton Cadet Rouge</i>	32.00	24.00	8.00
<i>Villa Regia Reserva</i>	30.00	22.50	7.50
<i>Beaujolais</i>	30.00		
<i>Finea Antigua Tempranillo</i>	32.00		
<i>Cassillero del Diablo</i>	32.00	24.00	8.00
<i>Valpolicella Masi</i>	34.00		
<i>Chateau Puyfromage (V)</i>	38.00		
<i>R. H. Phillips Shiraz</i>	35.00	26.25	8.75
<i>Wolf Blass Yellow label</i>	36.00	27.00	9.00
<i>Chateau de Terrefort</i>	36.00		
<i>Escudo Rojo (V)</i>	38.00		
<i>Pinot Noir Latour</i>	42.00		
<i>St. Emilion Calvet</i>	45.00		
<i>Cote de Beaune Village</i>	55.00		
<i>Chianti Classico Antinori</i>	59.00		
<i>Chateauneuf Du-Pape (V)</i>	69.00		

Imported Dinner Wines

WHITE

	<i>Bottle</i>	<i>Carafe</i>	<i>Glass</i>
<i>Chateau Bonnet</i>	28.00	21.00	7.00
<i>Mondavi Sauvignon Blanc</i>	28.00	21.00	7.00
<i>Beringer Zinfandel Rose</i>	28.00	21.00	7.00
<i>Orvieto Classico Antinori</i>	28.00		
<i>Lurton Pinot Gris</i>	28.00		
<i>Wolf Blass Yellow Label</i>	32.00	24.00	8.00
<i>Mouton Cadet Blanc</i>	34.00	25.00	8.00
<i>Macon Village</i>	34.00		
<i>Chardonnay LaTour</i>	37.00		
<i>Pinot Grigio St. Margherita</i>	38.00		
<i>Babich Sauvignon Blanc</i>	39.00		
<i>Chablis Champs Royaux</i>	48.00		
<i>Beringer Napa Chardonnay</i>	52.00		
<i>Soave Classico</i>	30.00		

Domestic Wines

	<i>Bottle</i>
<i>Inniskillin Cabernet Franc VQA</i>	35.00
<i>Pelee Island Cabernet Merlot VQA</i>	36.00
<i>Cave Spring Cabernet VQA</i>	38.00
<i>Henry of Pelham</i>	32.00
<i>Inniskillin Chardonnay VQA</i>	32.00
<i>Cave Spring Reisling VQA</i>	36.00



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