

THE appetizers


White Bean Cream 15

Fennel, blood orange, Chioggia beet, slivered almond, pomegranate

 Omikron, Rhoditis-Moschofilero

Salt & Pepper Fried Calamari 17

Stewed heirloom tomato with oregano

 Ormarine, Picpoul de Pinet

Grilled Octopus 21

Roasted bell pepper hummus, chorizo Vierge sauce, extra virgin olive oil

 Cantina Lavis, Chardonnay

Beef Carpaccio 22

Caperberry, Parmesan, arugula, black pepper, extra virgin olive oil

 Doudet Naudin, Pinot noir




Antipasto Board



Grilled Octopus

Burrata 24

Figs stewed in Sherry, heirloom tomato, balsamic caramel, basil chips

 Maison Bretonnière, Chardonnay

À PARTAGER

Local Gourmet Tasting Board 39

Three Québec cheeses (30g each), three charcuteries, fresh fruit, homemade chutney & croutons

 Cantina Lavis, Chardonnay

Mediterranean Antipasto Board 40

Tabbouleh, hummus, marinated feta, grilled halloumi, grilled artichoke, mixed olives, dried fruit, mini cucumbers, pita chips, stuffed grape leaf, mini spanakopita

 Maison Bretonnière, Sauvignon blanc



Albacore Tartare

FROM THE grill

Meat seasoned with a house mix of spices, cooked to order

Served with vegetables, sauce & purée of the day

	Half	Whole
Cornish Hen	23	27

Lemon, oregano, black pepper

Fontamara, Trebbiano d'Abruzzo

Flank Steak	37
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AAA Angus flank steak (8 oz) rubbed with spices and cooked on the grill

Gabbiano, Chianti

Blade Steak	40
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AAA Angus Beef (8 oz)

Altopiano Rosso Bio, Montepulciano

Filet mignon	48
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AAA Angus Beef (6 oz)

Vignoble Cogné, Pinot noir

Strip Loin	60
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AAA Angus Beef (9 oz)

Consentido, Cabernet Sauvignon

Choice of sauce :

Green pepper | Cacciatore | Bordelaise
Chimichurri



Cornish Hen

THE tartares

	Appetizer	Meal
Fisherman	17	30

Salmon, caper, shallot, fresh oregano, lemon zest

Maison Bretonnière, Sauvignon blanc

	Appetizer	Meal
Classic	18	32

Beef, shallot, egg yolk, fried onion, caper, Béarnaise powder, tarragon emulsion

Cecchi, Chianti

	Appetizer	Meal
Albacore	18	32

Tuna, avocado, shallot, blood orange, fresh basil, chive

Ca'di Frara, Pinot grigio

Greek Salad



THE salads

	Classic	Chicken	Shrimp
Caesar	15	20	22

Romaine lettuce heart, crunchy pancetta, creamy anchovy sauce, onion & garlic crouton, grilled lemon, Parmesan shavings

Classic and chicken: Cantina Lavis, Chardonnay
Shrimp: Ormarine, Picpoul de Pinet

	Classic	Chicken	Shrimp
Greek	20	25	27

Heirloom tomato, grilled red bell pepper, cucumber, red onion, feta, Kalamata olive, fresh basil, oregano, balsamic

Classic: Maison Bretonnière, Sauvignon blanc
Chicken: Fontamara, Trebbiano d'Abruzzo
Shrimp: Ca'di Frara, Pinot grigio

FROM THE sea

Grilled Salmon 28

Smashed lemon-infused potato, Vierge sauce

Maison Bretonnière, Sauvignon blanc

Black Cod 30

Creamy fennel orzo, lime caviar, rémoulade

Omikron, Rhoditis-Moschofilero

Seared Scallops 32

Smoked celeriac mousseline, braised pork belly

Cantina Lavis, Chardonnay

Northerner 22

Cold water shrimp, iceberg lettuce, cucumber, celeriac, sumac, smoked yogurt sauce

Omikron, Rhoditis-Moschofilero

Seared Scallops





Potato Gnocchi

THE pasta

Cacio e Pepe Spaghetti 19

Black pepper & Pecorino cheese

🍷 Altopiano Bio, Trebbiano

Ginger's Bolognese Spaghetti 21

Spaghetti pasta with our homemade Bolognese meat sauce

🍷 Cecchi, Chianti

Cannelloni 24

Pasta stuffed with braised beef, caponata, sage-infused meat reduction

🍷 Altopiano Rosso Bio, Montepulciano

Potato Gnocchi 27

King, oyster & shiitake mushroom, sage, pancetta, cream, pine nut, Parmesan emulsion

🍷 Cantina Lavis, Chardonnay

THE pizzas

Margarita 24

Tomato sauce, Fior di latte, fresh basil, extra virgin olive oil

🍷 Cecchi, Chianti

Italian 26

Prosciutto, arugula, Fior di latte, balsamic reduction

🍷 Doudet Naudin, Pinot noir

Mediterranean 27

Fresh tomato, black olive, artichoke, feta, Parmesan, basil coulis

🍷 Maison Bretonnière, Sauvignon blanc



Mediterranean Pizza

THE sweet cravings

House Mille-Feuille 12

Chef's Crème Brûlée 12

Chocolate Lava Cake 12

Signature Tiramisu 12

Seasonal Gelato Truffle 12

Lemon Ricotta Torte 12

Chef's Cheesecake 14