



## RAW desire

### Green Gaspacho 11

Cold soup, cucumbers, cooked onions, asparagus, confit garlic, green peas, mint, oyster shavings

### Shrimp Tempura and Quinoa Poke Bowl 23<sup>95</sup>

Wakame, pickled radish, raspberries, edamame, grated carrots, cucumbers, dried fried onions

### Octopus Salad 24<sup>95</sup>

Octopus cooked in red beer, juniper berries, bay leaf, thyme, pepper, arugula, vitelotte potatoes, citrus vinaigrette

### Tuna and Flavoured Rice Poke Bowl 26<sup>95</sup>

Wakame, pickled radish, raspberries, edamame, grated carrots, cucumbers, dried fried onions

### Seafood Platter to Share 38<sup>95</sup>

Seafood spread with escabeche, oyster and escargot spread with parsley, salmon gravlax, smoked fish rilletes with curry, shallot and cauliflower pickles, pickled radish, croutons

### Cocktail Oysters 14<sup>50</sup> 28<sup>50</sup>

6x

12x

### Exclusive Medium Oysters 20<sup>50</sup> 39<sup>50</sup>

6x

12x

Oysters served on ice with classic Ginger mignonette

*Subject to availability and arrivals*



### Treat Yourself!

- Signature Ginger Mignonette +1.50
- Homemade Tangy Mignonette +1.25
- Spicy Mignonette +1.50

## TO share

### Cheesy Nachos 22

Corn chips, black and green olives, jalapeños, tomato sauce, fresh herbs, au gratin with our blend of grated cheeses, salsa, sour cream, guacamole

### The Chef's Plank 38

Charlevoix chorizo, prosciutto, Mamirolle, Cantonier, Alexis de Portneuf Brie, marinated olives, confit, croutons, salad

### The Tapas Plank 39

Shrimp acras, Fried calamari, Fried onions, Chicken wings, 3 Chef's sauces



**TH** **TABLE**  
**D'HÔTE** Add \$20  
to your main course

**Get more**  
Appetizer, Chef's choice of dessert, coffee or tea

## teases

						Starter	Main
	Soup of the day				4 <sup>75</sup>		
<b>TH</b>	<b>Onion Rings</b>				12		
	Beer batter, BBQ sauce						
	<b>Chicken Wings</b>	6x	12x	18x			
		12	22	30			
	Choice of sauce:						
	Spicy honey   BBQ   Honey & garlic   911						
<b>TH</b>	<b>Steamed Chicken Dumplings</b>				13		
	Chicken, wafu sauce or sweet chili, Thai salad						
<b>TH</b>	<b>Fried Calamari</b>				14		
	Aioli mayonnaise, small greens						
	<b>Escargot Salad</b>					14	24
	Mesclun, escargots sautéed in Chef's garlic and Parmesan butter, spicy Genoa salami, homemade balsamic vinaigrette						
<b>TH</b>	<b>Classic French Onion Soup</b>						15
	Swiss cheese gratin						
	<b>Shrimp acras</b>						18
	Spicy mayonnaise						
<b>TH</b>	<b>Melted Brie</b>						14
	Alexis de Portneuf Brie, cranberries, maple syrup, croutons, salad						
	<b>Salmon Tartare</b>					3 oz	6 oz*
						16	29
	Salmon, mandarin segments, chives, tangy mayonnaise, lime juice, panko breadcrumbs, croutons						
	<b>Beef Tartare</b>					3 oz	6 oz*
						18	34
	Beef, chives, shallots, basil, sun-dried tomatoes, tomato and Dijon sauce, croutons						

\*6 oz tartares are served with fries and salad

### Treat Yourself!

Homemade vinaigrette + 1.50	Gratin + 3.5
Croutons + 1.50	Shrimp (1s) + 9
BBQ, 911, honey & garlic, wafu sauce, roasted garlic mayo + 1.50	Garlic escargots + 8
Guacamole, sour cream + 2.50	Marinated chicken + 7
	Smoked meat + 7
	Smoked salmon + 10





## AAA Certified Beef

Our beef patties are crafted with top-quality meat sourced from our JARO steakhouse.

## AAA beef

**Steak frites** 29<sup>50</sup>  
 Chef's Cut (6 oz), pepper sauce, fries, vegetables

**Beef Short Rib** 33  
 Confit beef short rib (cooked for 24 hours), potato and vegetable purée, bordelaise sauce

Meat seasoned with a blend of house spices and cooked to your preference.

Served with vegetables, sauce and side dish

**Beef Flank Steak** 40  
 AAA Angus beef flank steak (8 oz) rubbed with spices and grilled

**Grilled Rib Steak** 52  
 AAA Beef Rib eye

**Grilled Filet Mignon** 48 | 60  
 AAA Beef

### Choice of sauce:

Green pepper | Mushroom | Smoked BBQ  
 Bordelaise

### Choice of side:

Vegetable rice | Fries | Chef's salad | Potato purée  
 Ginger's loaded potato au gratin + 3.75

## Treat Yourself!

Poutine gravy, green pepper, mushroom, smoked BBQ sauce + 3 | Bordelaise sauce + 4.50 | Marinated chicken + 7  
 Smoked meat + 7 | Smoked salmon + 10 | Shrimp (15) + 9  
 Lobster tail + 22 | Poutine + 5.50 | Garlic mushrooms + 6  
 Vegetables + 3.5

## burgers

Served with brioche bun, fries and homemade sauce

**Ginger's Burger** 21  
 Beef patty (6 oz), sharp cheddar, lettuce, tomatoes, pickle spear, red onions

**Chef's Wrap** 22  
 Tortilla, crispy chicken, lettuce, tomatoes, orange cheddar cheese, sweet and spicy sauce

**House Chicken Burger** 24  
 Spicy crispy chicken, curry sauce, lettuce, tomatoes, bacon, fries

Beef patty + 6 | Bacon + 2.5 | Cheese + 2



## temptations

**Ginger's Poutine** 18<sup>50</sup>  
 Fries, cheese curds, homemade gravy

**Ribs** 25 | 34  
 Smoked BBQ sauce, fries, red cabbage coleslaw

**Confit Guinea Fowl with Calabrian sauce** 29<sup>50</sup>

Sweet potato purée, and sautéed seasonal vegetables

## foliage

<b>Caesar</b>	14	Chicken 18	Shrimp 22
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Romaine lettuce, homemade Caesar dressing, bacon bits, Asiago shavings, garlic croutons

<b>Smoked Salmon Salad</b>	19
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Mesclun, arugula, cucumbers, carrots, smoked salmon roses, tangy creamy vinaigrette

## CAUGHT IN THE net

Served with rice and vegetables

<b>Salmon Pavé</b>	32 <sup>50</sup>
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Grilled salmon on cedar plank, tangy creamy sauce, dill

<b>Shrimp Plate</b>	32 <sup>50</sup>
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Shrimp sautéed in garlic butter and lemon, garlic bread

<b>Seafood Stew</b>	34
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Creamy fish broth base, scallops, shrimp, and mussels

### Treat Yourself!

Homemade vinaigrette or Caesar sauce +1.50 | Smoked salmon +10 | Smoked meat +7 | Garlic bread +1.75  
Gratiné garlic bread +2.50 | Gratin +3.50 | Parmesan +1.50 | Goat cheese crumbs +1.50 | Sautéed mushrooms +8 | Lobster tail +22



# pasta

## Spaghetti Bolognese 21

Chef's Meat Sauce, garlic bread

## Our Mac'n Cheese 24

Campanelle pasta, creamy cheese sauce, shredded, smoked ham

## Forest Mushroom Ravioli 26

Mushroom-filled pasta, mushroom velouté, sprouts, Asiago shavings

## Seafood Rigatoni 33

Sautéed seafood (shrimp, calamari, clams, scallops), creamy and tangy fish broth sauce, garlic bread



## Treat Yourself!

Homemade vinaigrette or Caesar sauce +1.50 | Smoked salmon +10 | Smoked meat +7 | Garlic bread +1.75  
Gratiné garlic bread +2.50 | Gratin +3.50 | Parmesan +1.50 | Goat cheese crumbs +1.50 | Sautéed mushrooms +8 | Lobster tail +22

# pizzas

Thin-crust, tomato sauce and mozzarella

## Smoked Meat 26

Pastrami smoked meat, fresh tomatoes, fine herbs

## Veggie Deluxe 26

Grilled bell peppers, black and green olives, tomatoes, artichoke hearts

## All Dressed 28

Pepperoni, green peppers, mushrooms





## LITTLE bellies

12 years and under

### All choices include

Choice of Beverage (milk or juice)

Surprise dessert of the Chef's choice



### Chicken Strips (3)

12<sup>50</sup>

choice of side dish:

Fries | Rice | Caesar salad

### Salmon

12<sup>50</sup>

choice of side dish:

Fries | Rice | Caesar salad

### Neapolitan Pizza

12<sup>50</sup>

Tomato sauce, mozzarella

### Spaghetti Bolognese

12<sup>50</sup>

Chef's Meat Sauce

### Cheeseburger

12<sup>50</sup>

Beef patty (6 oz), cheese and fries

## SWEET treats

Homemade Sugar Pie

9

Apple and Caramel Crumble

12

Crème Brûlée

12

Cheesecake

14

Chocolate Lava Cake

12

Seasonal flavours