



### Get more

Appetizer, Chef's choice of dessert, coffee or tea

# COID STARTERS



## TH Soup of the Day

 $5^{50}$ 

### **Ouinoa** salad

Feta cheese, red onions, red bell peppers, tomatoes, carrots, cucumber, basil and parsley, olive oil

## Plate of Home-Smoked Duck **Rreast**

17

Vegetable pickles, snowpeas, balsamic vinegar reduction

### **Smoked Salmon Platter**

18

Thinly sliced red onion, capers, arugula, tiger sauce



## **Cheesy Nachos**

22

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

## hot starters

### TH Classic French Onion Soup 15 Swiss cheese gratin Onion Rings 12 Beer batter, BBQ sauce 18x **Chicken Wings** Choice of sauce: Spicy honey | BBQ | Honey & garlic | 911 Blue cheese sauce Chicken Dumplings 13 Wafu sauce or sweet chili. Thai salad Fried Calamari 14

## <sub>70</sub> share

### The Mediterranean Plank

34

Focaccia slices, mixed olives, herb-seasoned peppers, grilled artichokes, garlic mushrooms, tzatziki sauce

Aioli mayonnaise, lemon

#### The Plank

38

Charlevoix chorizo, prosciutto, Louis d'Or, Alexis de Portneuf Brie & Bleu Bénédictin cheeses, marinated olives, confit, croutons

## The Tapas Plank

39

Shrimp acras, fried calamari, fried onions, chicken wings, 3 Chef's sauces





Steak Frites 29<sup>50</sup>

Scoter, pepper sauce, fries, vegetables

Beef Short Rib 33

Confit beef short rib (cooked for 24 hours), potato & vegetable purée, bordelaise sauce

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

Served with vegetables, sauce & side dish

Beef Flank Steak 40

AAA Angus beef flank steak (8 oz) rubbed with spices & grilled

Prime Rib 18 oz 84

AAA bone-in beef strip loin

Grilled Filet Mignon 48 60

AAA Beef

#### Choice of sauce:

Green pepper | Mushroom | Bordelaise

#### Choice of side:

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





Classic Poutine

Grilled Filet Mignor

1850

Fries, cheese curds, gravy

**Ginger's Poutine** 

 $94^{50}$ 

Fries, cheese curds, gravy, BBQ pulled pork, red cabbage slaw, jalapeños

Ribs

Half 25 Full 34

Honey & BBQ sauce, fries, red cabbage slaw

Parmigiana-Style Chicken Breast

**97**<sup>50</sup>

Potato purée, seasonal sautéed vegetables

## burgers

## Classic Burger

21

AAA beef patty (6 oz), sharp cheddar, lettuce, tomato, pickle, red onion, burger sauce, fries

## Ginger's Burger

**22**50

Crispy chicken, bacon, Alexis de Portneuf Brie cheese, onion confit, Romaine lettuce, tomato, ginger mayonnaise, fries

### Chef's Wrap

2450

Crispy chicken, tortilla, guacamole, lettuce, tomato, fried onion, bacon, spicy mayonnaise, fries



# foliage

Poké Salmon Beef 23 24

Seasoned rice, edamame beans, grated carrot, fried onions, wakame, cucumber

Chicken Shrimp
14 18

Romaine lettuce, homemade Cæsar dressing, bacon bits, Asiago shavings, garlic croutons

Burratini 24

Heirloom tomato, cherry tomato, burratini, pesto, balsamic vinegar reduction, croutons

Warm Breaded Brie Cheese Salad 17

Mixed greens, cherry tomato, cranberry, balsamic vinaigrette, croutons

Shrimp Salad 19

Mixed greens, cucumber, red bell pepper, cherry tomato, red onion, grated carrot, baby shrimps, homemade cocktail sauce

## pasta

**Spaghetti Bolognese** 21

Meat sauce, garlic bread

Ginger Mac'n Cheese 25

Macaroni, creamy cheese sauce, pulled pork, BBQ sauce

Mushroom Risotto 24

White mushroom, oyster mushroom, Tartufata sauce, Parmesan

Lobster Pappardelle Half Whol Tail 33 42

Pappardelle, lobster bisque, lobster meat

## CAUGHT IN THE **NE**T

Salmon Pavé

28

Grilled salmon, vierge sauce, cherry tomato, black olive, lemon/lime supreme, basil, olive oil, rice & vegetables

**Shrimp Plate** 

26

Shrimp sautéed in garlic butter, rice & vegetables

Sétoise-Style Cod Loin

24

Fish stock-based cream, garlic, steamed potatoes & vegetables

## pizzas

Thin-crust, tomato sauce & mozzarella

**Meat Lover** 

**97**<sup>50</sup>

Chicken & smoked meat breast, bacon, mozzarella, fine herbs

3 Cheeses

28

Bleu Bénédictin, Mamirolle & mozzarella cheeses, fine herbs

**All-Dressed** 

25

Pepperoni, green bell pepper, mushroom







12 years & under

## All choices include

Choice of Beverage (milk or juice)

Surprise dessert of the Chef's choice



12 <sup>50</sup>
1250
12 <sup>50</sup>
12 <sup>50</sup>
12 <sup>50</sup>

# sweet treats

Homemade Sugar Pie	9	Apple & Caramel Crumble	12
Crème Brûlée	12	Cheesecake	14
Chocolate Lava Cake	19	Seasonal flavours	