

# MOULES

ROPE GROWN, PRINCE EDWARD ISLAND

**MOULES MARINIÈRE - \$14**  
CLASSIC WHITE WINE AND HERBS

**MOULES BIÈRE - \$14**  
BELGIAN BEER, CELERIAC, LEEKS,  
BACON, CREAM

**MOULES AU PESTO - \$14**  
WALNUT-ARUGULA PESTO, LEMON,  
WHITE WINE

**MOULES SAUCISSON - \$14**  
SPICY ITALIAN SAUSAGE, PEPPERS,  
ONIONS, DIJON MUSTARD

**MOULES FROMAGE BLEU - \$14**  
BACON, HOOK'S BLUE, SHALLOTS, SPINACH,  
WHITE WINE, LEMON JUICE

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## FRITES

HAND-CUT, TWICE FRIED

**\$4 (PETITE) / \$7 (GRANDE)**

DUSTED WITH HERBS, SEA SALT AND CHOICE OF DIPPING SAUCE

**DIJONNAISE**  
**CURRY MANGO**

**GARLIC RANCH**  
**HORSERADISH CRÈME**

**TRUFFLE AIOLI**  
**HOUSE HOT SAUCE**

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## À TOUTE HEURE

**PÉTONCLES GRILLÉS - \$13**  
SEA SCALLOPS, APPLEWOOD BACON,  
POTATO-APPLE HASH, MAPLE GLAZE

**SALADE BLEUETS - \$8**  
ARUGULA, BLUEBERRIES, CHEVRE,  
BLUEBERRY-GINGER VIN

**SOUP DU JOUR - \$5**  
HOUSE-MADE SOUP

**PLATE CHRISTOPHE - \$14**  
CURED MEATS, ARTISINAL CHEESE,  
OLIVES, ARTICHOKE, TOMATOES

**SALADE ENDIVES POIRES - \$8**  
ENDIVE, PEAR, WALNUTS, BLUE,  
POMEGRANATE VIN

**ESCARGOT HERBES - \$7**  
HERBS, WHITE-WINE, HERBS

## SANDWICHES

**POULET ET PROSCUITTO - \$13**  
GRILLED CHICKEN BREAST, PROSCUITTO,  
GRUYERE, DIJONNAISE

**VEGETARIÈNNE - \$11**  
GRILLED PORTOBELLO, CHEVRE, ROASTED  
PEPPERS, WALNUT-ARUGULA PESTO

**BISON BURGER - \$14**  
GROUND BISON, LETTUCE, TOMATO,  
DIJONNAISE, FRITES

**STEAK ET FROMAGE - \$13**  
BRAISED BISON BRISKET, SAUTÉED ONIONS,  
CHEDDAR, HORSERADISH CRÈME

## ENTRÉES GRILLADE

CHOICE OF FRITES OR VEGETABLE

**BISON HANGER - \$19**  
LOCAL BISON, SHALLOT-HERB BUTTER

**POISSON DU JOUR**  
CATCH OF THE DAY  
MARKET PRICE

**CRABCAKES - \$23**  
DUNGENESS CRAB, CAPER AIOLI

**CÔTE DU JOUR**  
CUT OF THE DAY  
MARKET PRICE

OUR FRITES ARE FRIED IN 100% PEANUT OIL  
FOR HEALTH AND SAFETY REASONS, MUSSELS AND RAW FOOD ARE NOT AVAILABLE "TO GO"  
WE SUPPORT ALL NATURAL, FREE-RANGE MEATS AND SUSTAINABLE AQUACULTURE