

BISTRO MENU

SALADS

ADD AN EXTRA TO YOUR SALAD: PAN-SEARED TOFU (7\$) 4 TEMPURA SHRIMP (\$9) CHICKEN (9\$),
SALMON (14\$) 6 GRILLED SHRIMP (17\$)

GARDEN SALAD **SMALL 13\$ / LARGE 17\$**

Seasonal vegetables and house dressing

CAESAR A LA BEAULIEU **18\$**

Romaine lettuce, sautéed pancetta, parmesan shavings, croutons, fried capers and house dressing

BEET SALAD **18\$**

Apples, clementines, arugula, pine nuts, crumbled goat cheese, mango & lemon emulsion and balsamic vinaigrette

CALIFORNIAN SALAD **24\$**

Arugula, mesclum, apples, clementines, strawberries, beets, grilled chicken, and mango emulsion.

POKE BOWL WITH TOFU OR DUCK CONFIT **26\$**

Asian vegetables: Corn, peppers, carrots, green onions, coleslaw served on white rice, roasted crushed nuts and Thai sauce

SANDWICHES

• All sandwiches are served with fries or garden salad •

THE VEGGIE BURGER **17\$**

Brioche burger bun, brown rice & vegetable patty, Swiss cheese, pickles, tomatoes, arugula and basil pesto coulis

CHICKEN CAESAR WRAP **18\$**

White tortilla, romaine lettuce, crispy chicken, parmesan cheese, bacon, house-made Caesar dressing

THE PHILLY STEAK AND CHEESE **19\$**

Served on a brioche sub roll, beef sautéed in red wine, onions, mushrooms, peppers, sharp cheddar and arugula

THE ITALIAN SANDWICH **19\$**

Served on a brioche sub roll, Italian deli meats, onions, mushrooms, sautéed peppers, provolone cheese, arugula and Italian dressing

THE CHICKEN BLT **19\$**

Multigrain bread, grilled chicken, tomatoes, cheddar cheese, bacon, lettuce and sesame honey mayo

LE CLUB MORRITT BURGER **19\$**

Brioche bun, beef patty, grilled peppers, old cheddar, pickles, tomato, arugula, and house mayo

PIZZAS

LA MARGHERITA **19\$**

Tomato sauce, mozzarella di bufala cheese and basil pesto coulis

LA "PÉPÉ" **20\$**

Tomato sauce, pepperoni, red onions, grilled peppers and mozzarella

LA VEGGIE **21\$**

Sun-dried tomatoes and parmesan sauce, red onions, grilled peppers, corn, green olives and crumbled goat cheese

LA SMOKED SALMON **22\$**

Creamy cheese sauce, smoked salmon, red onions, cherry tomatoes, mozzarella, arugula, and fried capers

LA CHICKEN **24\$**

Creamy cheese sauce, chicken pieces, red onions, two-colored cheddar cheese, parmesan, green olives and prosciutto.

STARTERS

DEEP FRIED OLIVES	8\$
<i>served with herb yogurt.</i>	
SOUP OF THE DAY	11\$
CHEF-STYLE NACHOS (3, 6 ,12 pieces)	8\$ 15\$ 26\$
<i>Fried wonton pasta, salsa, banana peppers, green olives, cheddar cheese, sour cream, guacamole, pico de gallo, fried shallots, and hot cheese sauce</i>	
TEMPURA SHRIMP (6 OR 12)	14\$ / 26\$
<i>Served with cabbage and house cocktail sauce</i>	
TEMPURA SHRIMP TACOS (2 OR 4)	14\$ / 28\$
<i>Corn taco, tempura shrimp pieces, mango and lemon emulsion, green onions, guacamole, feta cheese and cabbage</i>	
DUCK WINGS (6 OR 12)	14\$ / 28\$
<i>Tao sauce</i>	
THE MELTING CHEESE À LA CHARBONNEAU	16\$ / 21\$
<i>Pizy cheese, homemade fruit chutney, sprouts and sunflower salad and sautéed brioche bread</i>	
• 1 OR 2 PORTIONS	
PAN-SEARED ORANGE AND HONEY TOFU	16\$
<i>Sunflower seed crust, homemade fruit chutney, sprouts and sunflower seed salad and sautéed brioche bread</i>	
SHRIMP COCKTAIL	17\$
<i>Homemade cocktail sauce, grilled lemon and six shrimp</i>	
FRIED CALAMARI	18\$
<i>Balsamic and parmesan, served with house cocktail sauce</i>	
SMOKED SALMON TARTARE	19\$
<i>Slightly creamy and fruity, served with blini and pink peppercorn croutons</i>	
TRADITIONAL BEEF TARTARE (3 OZ, 6 OZ)	20\$ / 36\$
<i>Fried pickles and pink peppercorn croutons</i>	

MAIN COURSES

LA POUTINE	14\$
<i>Homemade sauce with cheese curds</i>	
• add duck confit \$7	
LE CHICKEN OR TOFU TAO	23\$
<i>Fried chicken or tofu sautéed in house Tao sauce, sesame seeds, peppers, and green onions served on basmati rice</i>	
THE VEGGIE LINGUINI	23\$
<i>Pesto cream sauce, Kalamata olives, sun-dried tomatoes, pine nuts</i>	
<i>Add to your dish: Chicken (\$9) or 6 grilled shrimp (\$17)</i>	
THE FISH & CHIPS	26\$
<i>Served with homade tartar sauce and French fries</i>	
LE CHICKEN PASTA	27\$
<i>Pappardelle, creamy cheese sauce, sun-dried tomatoes, mushrooms, red onions, arugula, and fried shallots</i>	
LE GRILLED SALMON	31\$
<i>Sun-dried tomato sauce, basmati rice and seasonal vegetables</i>	
LE BEEF FLANK STEAK	35\$
<i>Red wine sauce, fries and seasonal vegetables.</i>	
LE DUCK LEG CONFIT (1 OR 2)	27\$ 46\$
<i>Duck fat sautéed potatoes wedges with garlic and herbs. Served with seasonal vegetables</i>	

*TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.