



THE MENU

SALADS

Add an extra to your salad:

Ginger and soy-marinated tofu (7\$), 4 Tempura shrimp (10\$), Chicken (12\$), 6 Grilled shrimp (17\$)
Salmon (18\$)

GARDEN SALAD	– Small \$14 / Large \$18
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	
NIÇOISE SALAD	– \$26
Mixed greens, honey-thyme vinaigrette, cherry tomatoes, bell peppers, corn, asparagus, olives, hard-boiled egg, tuna salad and cranberries	
CALIFORNIAN SALAD	– \$26
Arugula, mixed greens, apples, mandarins, strawberries, beets, grilled chicken, and a mango emulsion	

STARTERS

DEEP FRIED OLIVES	– \$8
Served with herbed yogurt.	
SOUP OF THE DAY	– \$12
CHEF-STYLE NACHOS (3, 6 ,12 pieces)	– \$10 / \$18 / \$28
Fried wonton pasta, salsa, banana peppers, green olives, cheddar cheese, sour cream, guacamole, pico de gallo, fried shallots, and hot cheese sauce	
TEMPURA SHRIMP (6 OR 12)	– \$14 / \$28
Served with cabbage and house cocktail sauce	
TEMPURA SHRIMP TACOS (2 OR 4)	– \$14 / \$28
Corn taco, tempura shrimp pieces, mango and lemon emulsion, green onions, guacamole, feta cheese and cabbage	
DUCK WINGS (6 OR 12)	– \$16 / \$29
Tao sauce	
THE MELTING CHEESE À LA CHARBONNEAU	– \$17 / \$25
Pizy cheese, homemade fruit chutney, sprouts and sunflower salad and sautéed brioche bread • (1 or 2 pieces)	
SHRIMP COCKTAIL	– \$17
Homemade cocktail sauce, grilled lemon and six shrimp	
ASIAN PORK SPARE RIB BITES (Single or Double)	– \$18 \$33
Slow-braised in our house-made sauce and served over a bed of basmati rice	
SALMON GRAVLAX	– \$18
Blinis with full-flavored mascarpone and sprouts and sunflower salad	
ASIAN TUNA TATAKI	
Seared tuna with chives, honey-glazed cucumber ribbons, tobiko, sesame seeds, and a balsamic reduction	
FRIED CALAMARI	– \$19
Balsamic and parmesan, served with house cocktail sauce	
SMOKED SALMON TARTARE	– \$19
Slightly creamy and fruity, served with blini and peppercorn croutons	
BEEF CARPACCIO	– \$21
Fig vinegar, marinated shimeji mushrooms, pine nuts, Parmesan shavings, and fresh microgreens	
TRADITIONAL BEEF TARTARE (3 OZ)	– \$21
With peppercorn croutons and sprouts and sunflower salad	

MAIN COURSES

THE PESTO PASTA	– \$24
Pesto cream sauce, olives, sun-dried tomatoes, pine nuts Add to your dish: Chicken (8\$) or 6 grilled shrimp (17\$)	
GENERAL TAO CHICKEN (OR TOFU)	– \$26
Fried chicken or tofu sautéed in house Tao sauce, sesame seeds, peppers, and green onions served on basmati rice	
POKE BOWL WITH TOFU OR DUCK CONFIT	– \$26
Corn, bell peppers, carrots, green onions, and coleslaw served over basmati rice, topped with sunflower seeds, Thai sauce, and honey-sesame mayonnaise	
CHICKEN PASTA	– \$27
Creamy cheese sauce, chicken, sun-dried tomatoes, wild mushrooms, red onions, arugula, and crispy fried shallots	
GRILLED SALMON	– \$34
Sun-dried tomato sauce, basmati rice and seasonal vegetables	
PORK SPARE RIBS (Half Rack or Full Rack)	– \$28 \$38
Honey garlic BBQ sauce, served with fries	
TRADITIONAL BEEF TARTARE (6 OZ)	– \$39
Pink peppercorn croutons, sprouts and sunflower salad with fries	
DUCK BREAST	– \$39
Red wine sauce, leek mashed potatoes, seasonal vegetables.	
CORNISH HEN	– \$39
Wild mushroom sauce, leek mashed potatoes, seasonal vegetables.	
FISH OF THE DAY	– Market price
AA BEEF FLANK STEAK	– \$41
Red wine sauce, fries and seasonal vegetables. • Substitute fries for gratin dauphinois for an additional 4\$	
RISOTTO	– \$42
Duck confit, wild mushrooms, green onions, asparagus, and Parmesan	
DUCK LEG CONFIT (1 OR 2)	– \$27 / \$46
Served with a crisp green salad	
FLANK STEAK SURF & TURF	– \$59
AA beef flank steak, red wine sauce, gratin dauphinois, seasonal vegetables and two grilled 6/8 shrimp	
FILET MIGNON (8 OZ)	– \$58
Wild mushroom sauce, dauphinoise potatoes, seasonal vegetables	
CHÂTEAU MIGNON (8 OZ) WITH TRUFFLE AROMA	– \$82
Served on a grilled Portobello mushroom, garnished with a slice of pan-seared foie gras, with red wine sauce, dauphinoise potatoes, and seasonal vegetables	

THE EXTRAS

EXTRA SAUCE	– \$4
Choice of sauces: Wild mushroom sauce, poutine sauce, red wine sauce, and sun-dried tomato sauce	
SAUTÉED WILD MUSHROOMS WITH COGNAC	– \$12
ADD TWO 6/8 SHRIMP	– \$18
ADD SEARED FOIE GRAS	– \$24

THE CLASSICS

LA POUTINE _ \$15
French fries, cheese curds with homemade sauce
• add duck confit or chicken \$8

THE VEGGIE BURGER _ \$20
Brioche burger bun, brown rice & vegetable patty, Swiss cheese, pickles, tomatoes, arugula and basil pesto coulis

CHICKEN CAESAR WRAP _ \$22
White tortilla with crispy or grilled chicken, romaine, Parmesan, bacon, and house-made Caesar dressing.

THE CHICKEN BURGER _ \$22
Brioche bun with crispy or grilled chicken, tomatoes, Swiss cheese, bacon, lettuce, and sesame honey mayonnaise.

LE CLUB MORRITT BURGER _ \$22
Brioche bun with a beef patty, sautéed onions, aged cheddar, pickles, tomato, arugula, and house-made mayonnaise

LE FISH & CHIPS _ 27\$
Served with house-made tartar sauce and fries

THE PÉPÉ PIZZA _ \$22
Tomato sauce, pepperoni, red onions, grilled peppers and mozzarella

THE VEGGIE PIZZA _ \$23
Sun-dried tomatoes and parmesan sauce, red onions, grilled peppers, corn, green olives and crumbled goat cheese

THE SMOKED SALMON PIZZA _ \$24
Creamy cheese sauce, smoked salmon, red onions, cherry tomatoes, mozzarella, arugula, and fried capers

THE CHICKEN & PROSCIUTTO PIZZA _ \$25
Creamy cheese sauce, chicken pieces, red onions, two-coloured cheddar cheese, parmesan, green olives and prosciutto.

• All sandwiches are served with fries or garden salad •
• (\$3 extra for a gluten-free pizza crust or gluten-free bread) •

Little Ones’ Menu

Kids’ menu is \$14 (plus tax) and is available for children 12 years old and under. It includes a bowl of ice cream or a bowl of sorbet

THE SHRIMP PLATE
6 tempura shrimp, served with rice and vegetables

THE CHICKEN FINGERS
Chicken fingers (3) served with fries

THE PIZZAS
Half cheese pizza (mozerralla & cheddar) served with fries or
Half pepperoni and cheese pizza, served with fries

THE PASTA BOWL
Bowl of pasta with a choice of sauce (tomato, rosé, or butter)

THE BURGER
Brioche bun with beef patty, served with fries

THE CHEESE BURGER
Brioche bun with beef patty, cheese, served with fries

THE POUTINE
French fries, cheese curds and homemade sauce

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