



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

BEEF SALAD _ \$18

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

STARTERS

DEEP FRIED OLIVES _ \$8

Served with herbed yogurt.

SOUP OF THE DAY _ \$12

FRENCH ONION SOUP _ \$16

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

SALMON GRAVLAX _ \$18

Blinis with full-flavored mascarpone and sprouts and sunflower salad

ASIAN TUNA TATAKI _ \$19

FRIED CALAMARI _ \$19

Balsamic and parmesan, served with house cocktail sauce

SMOKED SALMON TARTARE _ \$19

Slightly creamy and fruity, served with blini and pink peppercorn croutons

BEEF CARPACCIO _ \$21

Fig vinegar, marinated mushrooms, pine nuts, and parmesan shavings

TRADITIONAL BEEF TARTARE (3 OZ) _ \$21

With pink peppercorn croutons and sprouts and sunflower salad

MAIN COURSES

THE VEGGIE PASTA – \$23

Pesto cream sauce, olives, sun-dried tomatoes, pine nuts
Add to your dish: Chicken (8\$) or 6 grilled shrimp (17\$)

TAO CHICKEN OR TOFU – \$24

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

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

CHICKEN PASTA – \$27

Creamy cheese sauce, chicken, sun-dried tomatoes, mushrooms, red onions, arugula, and fried shallots

GRILLED SALMON – \$34

Sun-dried tomato sauce, basmati rice and seasonal vegetables

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

AAA 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, parmesan

LE DUCK LEG CONFIT (1 OR 2) – \$27 / \$46

Duck fat sautéed potato wedges with garlic and herbs. Served with seasonal vegetables

FLANK STEAK SURF & TURF – \$53

AAA 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 – \$15

ADD SEARED FOIE GRAS – \$24

THE CLASSICS

LA POUTINE	– \$14
French fries, cheese curds with homemade sauce • add duck confit or chicken \$8	
THE FRENCH ONION SOUP POUTINE	– \$18
French fries with cheese curds and French onion soup broth, topped with Swiss cheese au gratin	
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 PHILLY STEAK AND CHEESE	– \$22
Served on a submarine roll with beef sautéed in red wine sauce, onions, mushrooms, and peppers, topped with sharp cheddar and arugula	
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 beef patty, grilled peppers, old cheddar, pickles, tomato, arugula, and house mayo	
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.	
THE PIZZA OF THE MOMENT	– Market price

• 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, 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.
