



**FRESH OYSTERS**  
by Half or full dozen



AVAILABLE EVENINGS ONLY

..... **APPETIZERS** .....

**TUNA TATAKI**

sesame cream, passion fruit, wakame,  
avocado puree

19

**BEEF CARPACCIO**

pine nuts, parmesan, pickled onions,  
butter mayo

17

**GARGANELLI PASTA**

Gruyère, truffle Mornay sauce,  
braised beef, parmesan au gratin

15

**SHRIMPS U-4**

grilled shrimp, maitre d'hotel butter  
fennel, pear, watercress, grilled lemon

29

**FRIED CALAMARI**

Jalapeño aioli

15

**SCALLOP TATAKI**

curry, garam masala mayo,  
lime, chives, mint

18

**BAKED ONION SOUP**

veal stock, Newcastle beer,  
bacon, Gruyère, croutons

13

**ROUGIÉ FOIE GRAS**

foie gras pan seared, granny smith & Calvados butter,  
apple balsamic, radish, grilled bread

24

**BURATTA**

marinated oyster mushrooms, watercress,  
tarragon vinaigrette, steak spice, grilled bread

21

..... **TARTARES** .....

**SALMON**

roasted jalapeño dressing, smoked sour cream,  
crispy onions, coriander, tobiko

15/25

**BEEF**

capers, red oignons, gherkins,  
matchstick potatoes, rosemary

14/24

**DUCK**

orange & pastillia mayo, pumpkin seeds,  
orange supreme, tarragon

15/25

**TUNA**

green onions, granny smith apples,  
sesame, ginger

18/28

..... **SALADS** .....

**MEDITERRANEAN SALAD**

lebanese cucumbers, feta  
cherry tomatoes, spicy olives,  
lemon & sumac vinaigrette

15

**CLASSIC CESAR**

romaine lettuce, bacon  
parmesan, croutons

15

**VEGE SALAD (FULL SIZE)**

beets, mesclun, toasted pecans,  
green apples, cucumber,  
chèvre noir, maple vinaigrette

15

..... **MEAT & FISH** .....

**BEEF SHORT RIBS**

braised, espresso butter, watercress  
& pickled onion salad

**34**

**BURGER 1855**

beef 1855, Grinder ketchup, bacon,  
pickle, aged cheddar, dijon/mayo, garnish

**19**

**VEAL CHOP MILANESE 12oz**

panko crusted, lemon sumac yogurt, dukkah

**37**

**SCALLOPS**

butternut squash puree, calabrese chips, sunflower seed,  
sunflower shoots & celery salad, lime vinaigrette

**34**

**SALMON FILLET**

pan seared, ketchup vinaigrette,  
apple, pickled celeri & arugula salad

**30**

**TANDOORI HALIBUT**

quinoa tabbouleh, cherry tomatoes and cucumbers,  
ginger yogourt, beets, fried wonton

**38**

**FRIED CORNISH HEN**

apricot, lime, chipotle glazed cornish hen,  
beets salad, pickled fennel & sunflower shoots,  
tarragon vinaigrette

**33**

SERVED WITH ONE SIDE DISH

..... **SIDE-DISHES** .....

**RAPINI WITH GARLIC  
& LEMON**

**10**

**POTATOES "ALIGOT"**  
mashed, cream, aged cheddar

**10**

**CREAMED SPINACH**  
Gruyère, truffle Mornay sauce

**10**

**GREEN SALAD**  
ginger vinaigrette

**7**

**BAKED POTATO**  
bacon, smoked sour cream,  
scallions, cheddar

**10**

**FRENCH FRIES & MAYO**

**6**

**SWEET POTATOES FRIES  
& MAYO**

**9**

**MUSHROOMS**

**10**

**SEASONAL VEGETABLES**

**10**

bread will be served on request

. BOUCHERIE .  
**GRINDER**

— MTL —

**BOEUF AAA 1855 USA BEEF**

**BAVETTE DE BŒUF / BEEF SKIRT 9 OZ**

avocat, salade de cresson & chili, lime, oignons croustillants  
avocado, chili & watercress salad, lime, crispy onions

**35**

**RIB EYE / COUPE SPENCER 15 OZ**

tomates, anchois, ail, raifort  
tomatoes, anchovies, garlic, horseradish

**56**

**CÔTE DE BOEUF / RIB STEAK 40 OZ pour 2 / for 2**

rub de raifort / horseradish rub

**98**

**ONGLET DE BŒUF / HANGER STEAK 9 OZ**

carottes au caramel de dijon, beurre moelle & scotch  
dijon caramel carrots, bone marrow & scotch butter

**35**

**FILET MIGNON 8 OZ**

sauce aux champignons, épices, os à moelle  
mushroom sauce, spice rub, bone marrow

**55**

**CONTRE-FILET / NEW YORK STRIP 14 OZ**

os à moelle roti / roasted bone marrow

**57**

**CHATEAUBRIAND 20 OZ pour 2 / for 2**

épices à steak / steak spice

**120**

**BOEUF CANADIEN AAA CANADIAN BEEF**

**VIEILLI À SEC 40 JOURS / DRY AGED 40 DAYS**

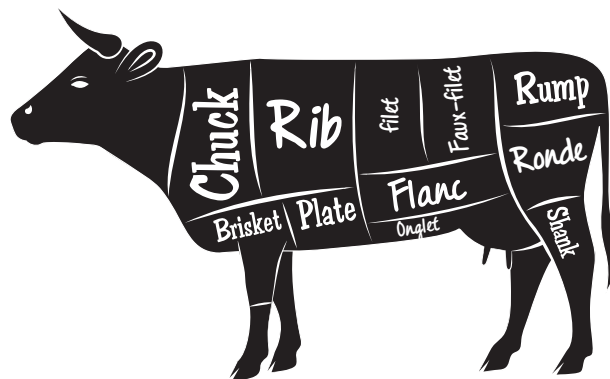
**PORTERHOUSE 40 OZ pour 2 / for 2**

**130**

**TOMAHAWK RIB STEAK 40 OZ pour 2 / for 2**

**125**

STEAK FOR ONE IS SERVED WITH 1 SIDE  
STEAK FOR TWO IS SERVED WITH 2 SIDES



**PLATEAU SURF & TURF**

*à partager/to share*

**POUR/FOR 2**

**RIB EYE ou NY STEAK**

**2 DEMI HOMARDS/2 HALF LOBSTERS**

**2 CREVETTES/2 SHRIMPS**

**2 PÉTONCLES/2 SCALLOPS**

**POUR/FOR 3**

**TOMAHAWK 40 OZ**

**3 DEMI HOMARDS / 3 HALF LOBSTERS**

**3 CREVETTES/3 SHRIMPS**

**3 PÉTONCLES/3 SCALLOPS**

**POUR/FOR 4**

**TOMAHAWK 40 OZ**

**4 DEMI HOMARDS/4 HALF LOBSTERS**

**4 CREVETTES/4 SHRIMPS**

**4 PÉTONCLES/4 SCALLOPS**

**79**

*par personne/per person*

. BOUCHERIE .  
**GRINDER**

— MTL —

1654 NOTRE-DAME OUEST