



FRESH OYSTERS
by Half or full dozen



AVAILABLE EVENINGS ONLY

..... **APPETIZERS**

TUNA TATAKI

sesame cream, passion fruit, wakame,
avocado puree

19

GF BEEF CARPACCIO

pine nuts, parmesan, pickled onions,
butter mayo

17

GARGANELLI PASTA

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

15

GF SHRIMP

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

25

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

GF DUCK

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

15/25

TUNA

green onions, granny smith apples,
sesame, ginger

18/28

..... **SALADS**

GF MEDITERRANEAN SALAD

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

15

CLASSIC CESAR

romaine lettuce, bacon
parmesan, croutons

15

GF 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

GF 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 yogurt, beets, fried wonton

38

GF FRIED CORNISH HEN

apricot and chipotle glazed
beet, pickled fennel & sunflower shoot salad,
tarragon vinaigrette

33

SERVED WITH ONE SIDE DISH

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

**GF RAPINI WITH GARLIC
& LEMON**

10

GF POTATOES "ALIGOT"

mashed, cream, aged cheddar

10

CREAMED SPINACH

Gruyère, truffle Mornay sauce

10

GREEN SALAD

ginger vinaigrette

7

GF BAKED POTATO

bacon, smoked sour cream,
scallions, cheddar

10

GF FRENCH FRIES & MAYO

6

**GF SWEET POTATOES FRIES
& MAYO**

9

GF 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

GF RIB EYE / COUPE SPENCER 15 OZ

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

56

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

rub de raifort / horseradish rub

98

GF ONGLET DE BŒUF / HANGER STEAK 9 OZ

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

35

GF FILET MIGNON 8 OZ

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

55

GF CONTRE-FILET / NEW YORK STRIP 14 OZ

os à moelle roti / roasted bone marrow

57

GF 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

GF PORTERHOUSE 40 OZ pour 2 / for 2

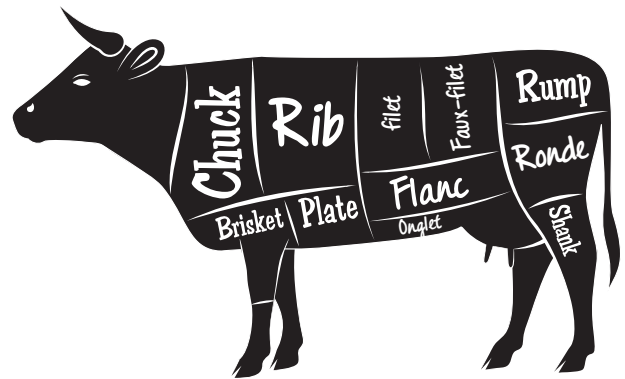
130

GF TOMAHAWK RIB STEAK 40 OZ pour 2 / for 2

125

LE STEAK POUR 1 EST SERVI AVEC 1 ACCOMPAGNEMENT
STEAK FOR ONE IS SERVED WITH 1 SIDE

LE STEAK POUR 2 EST SERVI AVEC 2 ACCOMPAGNEMENTS
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 SHRIMP

2 PÉTONCLES/2 SCALLOPS

POUR/FOR 3

TOMAHAWK 40 OZ

3 DEMI HOMARDS / 3 HALF LOBSTERS

3 CREVETTES/3 SHRIMP

3 PÉTONCLES/3 SCALLOPS

POUR/FOR 4

TOMAHAWK 40 OZ

4 DEMI HOMARDS/4 HALF LOBSTERS

4 CREVETTES/4 SHRIMP

4 PÉTONCLES/4 SCALLOPS

79

par personne/per person

. BOUCHERIE .
GRINDER

— MTL —

1654 NOTRE-DAME OUEST

..... FROMAGES DU QUÉBEC

PÂTE MOLLE - PÂTE SEMI-FERME - PÂTE FERME

1 choix (50gr) - 9\$

3 choix (150gr) - 21\$

..... QUÉBEC CHEESES

SOFT PASTE - SEMI-FIRM PASTE - FIRM PASTE

1 choice (50gr) - 9\$

3 choices (150gr) - 21\$

..... DESSERTS

présence de noix/gluten dans tous les desserts

Sundae maison

crème glacée molle artisanale

\$9

informez vous de la sélection auprès de votre serveur(euse)

MOELLEUX AU CHOCOLAT

glace vanille

10\$

GATEAU AU FROMAGE
AUX AGRUMES

10\$

POUDING CHÔMEUR

glace vanille, sauce caramel

9\$

SG FRAISES ET CRÈME

fraises fraîches, marscarpone, balsamique,
micro pousses

12\$

.....●.....
10\$ CAFÉ ALCOOLISÉ

..... DESSERTS

traces of nuts/gluten in all desserts

House Sundae

soft artisanal ice cream

\$9

inquire with your waiter(tress) of our selection

CHOCOLATE FONDANT

vanilla ice cream

10\$

CITRUS CHEESECAKE

10\$

“POUDING CHOMEUR”

vanilla ice cream, caramel sauce

9\$

GF STRAWBERRIES AND CREAM

fresh strawberries, marscarpone, balsamic
micro herbs

12\$

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10\$ ALCOHOLIC COFFEE