



FRESH OYSTERS

by Half or full dozen



AVAILABLE EVENINGS ONLY

CARPACCIOS

TUNA

shimeji, cashew nut, wasabi mayo,
soya, mirin

17

BEEF

pine nuts, parmesan, pickled onions,
butter mayo

16

TATAKIS

TUNA

sesame cream, passion fruit, wakame,
avocado puree

18

SCALLOP

curry, garam masala mayo,
lime, chives, mint

18

TARTARES

SALMON

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

15/25

DUCK

miso, sweet garlic, soy, lime

15/25

BEEF

capers, red oignons, gherkins,
matchstick potatoes, rosemary

14/24

TUNA

green onions, granny smith apples,
sesame, ginger

18/28

APPETIZERS

GARGANELLI PASTA

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

15

BAKED ONION SOUP

veal stock, Newcastle beer,
bacon, Gruyère, croutons

12

SCALLOPS

Jerusalem artichoke 2 ways; roasted/chips
nori sour cream, watercress,
pumpkin seeds

22

FRIED CALAMARI

Jalapeño aioli

13

ROUGIÉ FOIE GRAS

pan seared, beets,
onions purée, grilled bread

24

bread will be served on request

..... **SALADS**

MEDITERRANEAN SALAD

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

13

CLASSIC CESAR

romaine lettuce, bacon
parmesan, croutons

13

VEGE SALAD (FULL SIZE)

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

16

..... **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

GRILLED VEAL CHOP 12oz

foie gras sauce

42

FRIED CORNISH HEN

bacon fingerling potatoes, toasted cornbread, meat jus

33

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

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

. BOUCHERIE .
GRINDER

— MTL —

BOEUF AAA 1855 USA BEEF

BAVETTE DE BŒUF / BEEF SKIRT 9 OZ
betteraves, raisins rouges, amandes & herbes
beets, red grapes, almonds & herbs

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

**BOEUF CANADIEN AAA CANADIAN BEEF
VIEILLI À SEC 40 JOURS / DRY AGED 40 DAYS**

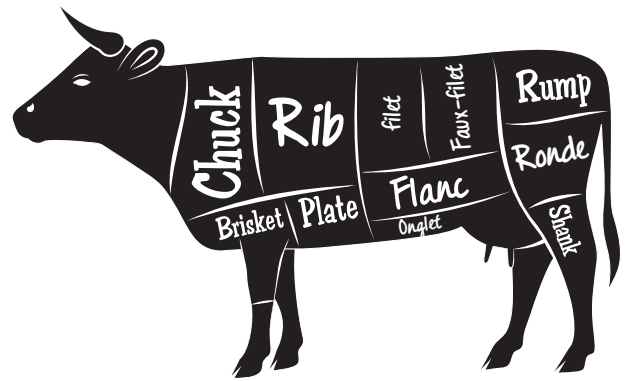
CONTRE-FILET / NEW YORK STRIP 14 OZ
57

CHATEAUBRIAND 20 OZ pour 2 / for 2
120

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