

**COLD APPETIZERS**

<b>MARKET SALAD</b>		<b>13\$</b>
Mixed Greens & House Vinaigrette		
<b>STERLING CAESAR SALAD</b>		<b>16\$</b>
Romaine, House Caesar Dressing, Lardons, Parmesan Snow, & Croutons		
<b>STONE FRUIT SALAD</b>		<b>15\$</b>
Fresh Stone Fruits, Honey Dijon Vinaigrette, Goat Cheese, Bitter Greens, & Pepita		
<b>STERLING BEEF TARTARE</b>		<b>19\$</b>
Alberta Certified Angus, Classic Seasonings, Cured Egg Yolk, Truffle Oil, & Crostinis		
<b>BEEF CARPACCIO</b>		<b>29\$</b>
Fried Capers, Pepper Greens, Pickled Shallots, Parmesan, & Truffle Oil		
<b>JUMBO SHRIMP COCKTAIL</b>		<b>28\$</b>
Poached U6 Tiger Prawns, House Cocktail Sauce, & Citrus		
<b>FRESH OYSTERS</b>	12 pieces	<b>39\$</b>
East Coast Oysters, House Mignonettes & Accoutrements	6 pieces	<b>21\$</b>

**WARM PLATES**

<b>SOUP OF THE DAY</b>		<b>8\$</b>
Chef's Daily Creation		
<b>STERLING FRENCH ONION SOUP</b>		<b>15\$</b>
Traditional Style, Apple cider, Pearl Onions, Croutons, Gruyere		
<b>FRIED CALAMARI</b>		<b>18\$</b>
Atlantic Squid Tempura, Teriyaki Mayonnaise, and Cocktail Sauce		
<b>GNOCCHI À LA PARISIENNE</b>		<b>24\$</b>
Provençal Herbs, Gorgonzola Béchamel, Watercress, Wild Quebec Mushrooms, Parmesan, and Truffle oil		
<b>CRISPY BEEF</b>		<b>22\$</b>
BBQ Spices, Fresh Herbs & Teriyaki Mayonnaise		

**FISH AND SEAFOOD PLATES**

*Comes with choice of two accompaniments*

	<b>Two pieces</b>	<b>Three pieces</b>	<b>Five pieces</b>
<b>SEA SCALLOPS U10</b>		<b>47\$</b>	<b>73\$</b>
<b>SHRIMPS U 6/8</b>		<b>50\$</b>	<b>78\$</b>
<b>LOBSTER TAILS 4-5oz</b>	<b>76\$</b>	<b>110\$</b>	-
<b>CARIBBEAN SEA ROCK LOBSTER TAIL</b>			<b>6oz 56\$</b>

**SEAFOOD MAINS**

<b>PAN SEARED SALMON</b>	<b>38\$</b>
Served over roasted wild mushroom risotto, seasonal vegetables, and béarnaise sauce	
<b>COQUILLE ST JACQUES</b>	<b>47\$</b>
Classic style, Seared Giant Scallops, seafood medley, goat cheese béchamel, potato mousseline, gruyere cheese	
<b>FISH OF THE DAY</b>	<b>market price</b>
Chef inspired, served with seasonal vegetables and Chef choice garnishes	

## SURF & TURF

*To create your own surf and turf, or even to create an appetizer platter!  
Prices are per unit.*

SEA SCALLOP U10	13\$
SHRIMP 6/8	14\$
LOBSTER TAIL, 3-4oz	34\$
CARIBBEAN SEA ROCK LOBSTER TAIL 6oz	48\$

## THE GRILL

PAPA'S CUT	24oz	75\$
SMALL N.Y. SIRLOIN	12oz	59\$
N.Y. SIRLOIN	16oz	70\$
SMALL FILET MIGNON	8oz	65\$
FILET MIGNON	12oz	79\$
QUEBEC RACK OF LAMB "À LA PROVENÇALE"	16oz	62\$
ROASTED CHICKEN SUPREME	8oz	29\$
RACK OF WILD BOAR	18oz	62\$

## LES SAUCES

### BEARNAISE

Velvety smooth

### PEPPERCORN SAUCE

Classic sauce with green peppercorns

### CHASSEUR SAUCE

Classic sauce with mushrooms and shallots

### PORT DEMI-GLACE

Classic reduction of Port and Demi-Glace

EXTRA SAUCE	6\$
BLUE CHEESE (200g)	13\$

## CHOICE OF 2

### ACCOMPANIMENTS

#### TWICE BAKED POTATO

Served with sour cream, chives and cheese

#### YUKON GOLD MOUSSELINE

Highlighted with a hint of garlic

#### ROASTED WILD MUSHROOMS

Roasted and finished with garlic butter

#### SEASONAL VEGETABLES

Assorted seasonal vegetables

#### FRITES MAISON

Hand cut and perfectly seasoned

## ADDITIONAL SIDE ORDERS

### SAUTÉED MUSHROOMS

(With melted gruyere) 12\$

SIDE SEASONAL VEGE 8\$

SIDE GARLIC MASH 8\$

SIDE FRIES & AIOLI 7\$

SAUTEED PEARL ONIONS 8\$

AROMATIC RICE 8\$