APPETIZERS

(GF) WARM GREEN BEAN SALAD ~ *house*   10
    smoked bacon, toasted almonds, lemon butter

MUSHROOM TOAST ~ *Maritime Gourmet*   14
    Mushrooms, crispy garlic, truffled ricotta

MACKEREL TART ~ *maple onion jam,*   13
    fermented fennel, micro greens

(GF) CALAMARI ~ *lightly fried, black pepper &*   14
    lime, saffron aioli

(GF) FREIGHT FARMERS SALAD ~ *greens,*   11
    carrot, candied cashews, pickled fennel, seasonal
    vinaigrette

TARTARES

STEAK ~ *traditionally prepared tableside,*   18
    Atlantic Beef AAA tenderloin, crostini

(GF) TUNA ~ *yellowfin, pickled tomato, sauce verde,*   17
    potato chips

SUNDAY - THURSDAY PRIX FIXE MENU $45 ~
ASK YOUR SERVER FOR DETAILS

SEAFOOD TOWER

LA GRANDE
12 oysters, chilled lobster, crab, scallop ceviche, tuna
tartare, marinated mussels, fish crudo
89
LA PETITE
8 oysters, crab, scallop ceviche, tuna tartare,
marinated mussels, fish crudo
55
OYSTERS
dozen for 35|half dozen for 19

TO SHARE

CHEESE ~ *local & imported cheeses,*   3oz - 18| 5oz - 26
    house preserves & crostini

CHARCUTERIE ~ *with pickles, house*   22
    fermented mustard & crostini

(GF) WARM OLIVES & CHORIZO ~ *truffled oven*   8
    dried tomato & preserved lemon

(GF) MUSSELS & FRITES ~ *house smoked bacon,*   13
    tomato & white wine butter broth
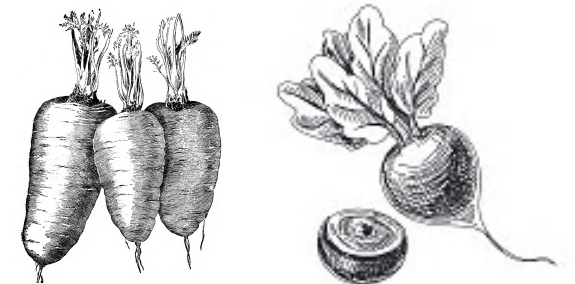
SIDES

POUTINE ~ *duck confit, foie gras, gravy, curds*   18

(GF) FRITES ~ *with our onion dip*   8

MARKET VEGETABLES ~ *locally sourced*   10
    and prepared by our culinary team

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

MAINS

FRESH FISH ~ *always sustainable, procured*   market
    from our local fishmonger

(GF) STEAK FRITES ~ *Atlantic Beef teres major,*   29
    sautéed mushrooms & onions

(GF) DUCK ~ *dry aged breast, cranberry*   28
    balsamic gastrique, potato pavé,
    seasonal veg

FREE RANGE CHICKEN ~ *de-boned chicken*   27
    leg roulade, truffle, red wine jus, roasted potato,
    seasonal veg

BRASSERIE BURGER ~ *in house ground beef*   19
    patty, cheese sauce, pickles, onion jam, bacon,
    fermented mustard, frites

DUCK CONFIT FETTUCCINE ~ *Maritime*   26
    Gourmet Mushrooms, house made ricotta, confit
    shallot, beef jus & greens

(GF) LAMB "OSSO BUCO" ~ *braised lamb leg,*   28
    creamy polenta, rosemary jus, seasonal veg

(GF) CHATEAUBRIAND ~ *16oz Atlantic Beef*   78
    AAA center cut ternderloin classically prepared
    for two, bearnaise, shallot red wine pan sauce,
    seasonal veg, roasted potato

OUR CHEF LOVES PREPARING CUSTOM
PLANT-BASED CUISINE. ASK YOUR SERVER.