

BISTRO MENU

SALAD

ADD AN EXTRA TO YOUR SALAD: CHICKEN(\$8), 4 TEMPURA SHRIMPS (\$8), SALMON(12\$)

GARDEN SALAD **SMALL 13\$ LARGE 17\$**
Seasonal vegetables and house dressing.

GREEK SALAD **SMALL 14\$ LARGE 18\$**
Cucumbers, peppers, onions, cherry tomatoes, Kalamata olives, feta cheese and house dressing.

CAESAR SALAD À LA BEAULIEU **17\$**
Romaine lettuce, sautéed pancetta, parmesan shavings, croutons, fried capers and house dressing

BEET SALAD **18\$**
Apples, clementines, arugula, pine nuts, crumbled goat cheese, mango & lemon emulsion and balsamic vinaigrette

POKE BOWL WITH TOFU OR DUCK CONFIT **25\$**
Asian vegetables: mini bok choy, peppers, carrots, green onions, Chinese cabbage and radicchio. Served with ramen noodle, roasted crushed nuts and Thai sauce.

SANDWICHES

• All sandwiches are served with fries or garden salad •

THE VEGGIE BURGER **16\$**
Brioche burger bun, brown rice & vegetable patty, Swiss cheese, pickles, tomatoes, arugula and roasted red pepper tapenade.

THE OPEN FACE PHILLY STEAK AND CHEESE **16\$**
On panini bread, beef sautéed in red wine, onions, mushrooms, peppers, sharp cheddar, and arugula.

THE DELUXE GRILLED CHEESE **18\$**
Multigrain bread, Pizy cheese, aged cheddar, apricot compote and orange-marinated honey apples.

THE ITALIAN SANDWICH **18\$**
Italian bread, grilled Italian meat, onions, mushrooms, sautéed peppers, provolone cheese, arugula, tomatoes, and Italian dressing.

THE CHICKEN BLT **19\$**
Multigrain bread, grilled chicken, tomatoes, cheddar cheese, bacon, lettuce and sesame honey mayo.

THE SATAY CHICKEN SANDWICH **19\$**
Multigrain ciabatta bread, chicken coated in satay sauce, roasted sesame seeds and almonds, Swiss cheese, and Chinese cabbage.

THE BURGER **19\$**
Brioche bun, beef patty, grilled peppers, old cheddar, pickles, fried shallots, tomato, arugula, and house mayo.

Pizza

THE CHEESE **19\$**
Tomato sauce, provolone cheese, grated cheddar, parmesan, arugula, and fried shallots.

THE "PÉPÉ" CHORIZO **20\$**
Tomato sauce, pepperoni, chorizo, red onions, grilled peppers, mozzarella and green olives.

THE VEGGIE **21\$**
Sun-dried tomato and parmesan sauce, red onions, grilled peppers, artichokes, green olives and crumbled goat cheese.

THE SMOKED SALMON **22\$**
Creamy dill and lemon cheese sauce, smoked salmon, red onions, cherry tomatoes, mozzarella arugula, and fried capers.

STARTERS

SOUP OF THE MOMENT	10\$
CHEF-STYLE NACHOS (Half size/ Full size)	11\$ 19\$
<i>Fried wonton pasta, salsa, jalapeños, green olives, cheddar cheese, sour cream, guacamole, pico de gallo, fried shallots and hot cheese sauce,</i>	
TEMPURA SHRIMP (6 OR 12)	12\$ 24\$
<i>Served with Asian cabbage and house cocktail sauce.</i>	
CHICKEN WINGS (6 OR 12)	13\$ 26\$
<i>Choice of sauce: Thai or Red Hot butter.</i>	
TEMPURA SHRIMP TACOS (2 OR 4)	14\$ 28\$
<i>Corn taco, tempura shrimp pieces, mango and lemon emulsion, green onions, guacamole, feta cheese and Asian cabbage.</i>	
THE MELTING CHEESE À LA CHARBONNEAU	15\$ 19\$
<i>Pizy cheese, homemade fruit chutney, nuts and sautéed brioche bread.</i>	
• 1PORTION OR 2 PORTIONS	
PAN-SEARED ORANGE AND HONEY TOFU	16\$
<i>Sunflower seed crust, homemade fruit chutney, and sautéed brioche bread.</i>	
FRIED CALAMARI	18\$
<i>Balsamic and parmesan, served with house cocktail sauce.</i>	
SMOKED SALMON TARTARE	19\$
<i>Slightly creamy and fruity, served with blini and pink peppercorn croutons.</i>	
TRADITIONAL BEEF TARTARE (3 OZ, 6 OZ)	20\$ 36\$
<i>Fried pickles and pink peppercorn croutons.</i>	
CHEESE AND CHARCUTERIE PLATTER (FOR 1 OR 2 PEOPLE)	20\$ 40\$
<i>Caramelized onions with port, homemade fruit chutney, pink peppercorn croutons, and sautéed blinis.</i>	

MAIN COURSES

THE POUTINE	14\$
<i>Home made sauce (bacon and maple syrup) with cheese curds</i>	
• add duck confit \$7	
THE CHICKEN OR TOFU TAO	22\$
<i>Fried chicken or tofu sautéed in house Tao sauce, sesame seeds, peppers, and green onions over basmati rice.</i>	
THE CHICKEN PASTA	26\$
<i>Pappardelle, creamy parmesan sauce, dill, and lemon. Sun-dried tomatoes, mushrooms, red onions, arugula, and fried shallots.</i>	
THE GNOCCHI	28\$
<i>Putanesca sauce, sunflower seeds, green onions, parmesan shavings, and fried shallots.</i>	
THE GRILLED SALMON	31\$
<i>Sun-dried tomato sauce, basmati rice, and seasonal vegetables.</i>	
THE BEEF FLANK STEAK	35\$
<i>Red wine sauce, fries, and seasonal vegetables.</i>	
THE CONFIT DUCK LEG (1 OR 2)	22\$ 40\$
<i>Duck fat sautéed potatoes wedges with garlic and herbs. Served with seasonal vegetables.</i>	

*TAXES AND GRATUITIES ARE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.