

# appetizers

Gluten free :  
Please advise your waiter,



BUTCHERY'S PLATTER	31 \$
Homemade smoked salmon / smoked beef tataki / beef "rillette" / homemade jerky beef "fondue parmesan" / croutons / stuffed olives	
HOMEMADE BEEF "RILLETTE"	14 \$
Parmesan mayo / truffle oil / arugula / lemon oil / capers / croutons	
FRIED CALAMARI WITH SWEET ONIONS	19 \$
Parmesan / fried onions / pesto mayo	
SALMON GRAVLAX	15 \$
Sour whipped cream / pink pepper lemon oil / croutons / capers	
"FONDUE PARMESAN"	13 \$
Fried parmesan / prosciutto / bruschetta / balsamic caramel / arugula	
SMOKED BEEF TATAKI	14 \$
Green apples / marinated shallots / parmesan shavings / balsamic caramel / capers	
BEEF CARPACCIO	20 \$
Sun-dried tomatoes / dijon mustard / parmesan shavings / arugula / apple sticks olive oil and fresh lemon / balsamic caramel	
BRUSCHETTA	10 \$
Grilled ciabatta bread / olive oil / diced tomatoes / parmesan / balsamic caramel	
HOMEMADE JERKY BEEF	12 \$
SHRIMPS AND SCALLOPS CHOWDER	16 \$
Mozzarella / gouda / white wine / wilted leeks / scallions	
FRENCH ONION SOUP AND BRAISED BEEF	13 \$
Mozzarella / gouda / caramelized onions / red beer / croutons / scallions	
CAESAR SALAD	11 \$
Homemade caesar dressing / garlic croutons / parmesan shavings / bacon	
ARUGULA LEMON AND APPLE SALAD	10 \$
Green apple sticks / parmesan shavings / lemon oil	
SOUP OF THE DAY	5 \$
VEGETABLE SOUP AND ANGUS BEEF	6 \$
CLASSICO BURRATA	20 \$
Cherry tomatoes / basil / olive oil / balsamic caramel / fleur de sel	

# casse-croûte

MIX PLATTER	18 \$	HOMEMADE NACHOS	P 16 \$
Chicken Wings / cheese sticks / bruschetta		<b>Available : chicken / beef / vegetarian</b>	G 22 \$
MIX PLATTER XL	32 \$	Salsa / green bell peppers / onions / mozzarella	
Homemade jerky beef / chicken wings / cheese sticks bruschetta / cajun chips		cheddar cheese / olives / banana peppers	
CHICKEN WINGS	1/2 LB 11\$ 1 LB 18 \$ 2 LB 32 \$	CHEESE STICKS (4)	9 \$
<b>Original or Buffalo</b>		ANGUS POUTINE	18 \$
		Prime rib / pepper sauce	

# tartares

All our tartares are available **gluten free**.  
Please advise your waiter.



**Season to your taste.** Served with fries & mixed greens.

CLASSIC BEEF TARTARE Mayo / dijon mustard / pickles / capers / cognac / parsley	STARTER <b>17 \$</b>	MEAL <b>30 \$</b>
MILANO BEEF TARTARE Sun-dried tomatoes / dijon mustard / capers / parmesan / balsamic caramel	STARTER <b>17 \$</b>	MEAL <b>30 \$</b>
CHIPOTLE BEEF TARTARE Garlic mayo / caramelized onions with honey	STARTER <b>17 \$</b>	MEAL <b>30 \$</b>
CLASSIC SALMON TARTARE Homemade mayo / dijon mustard / scallions / pickles / capers / cognac / sesame oil	STARTER <b>17 \$</b>	MEAL <b>30 \$</b>
SMOKED SALMON TARTARE Fresh salmon / homemade smoked salmon / sour whipped cream / fried onions / olive oil fresh lemon / pink pepper	STARTER <b>17 \$</b>	MEAL <b>30 \$</b>

# poultry & seafood

CRISPY CHICKEN SCALOPPINI Cream sauce / white wine / sautéed mushrooms with garlic / prosciutto / mozzarella / scallions <b>Served with fries and vegetables</b>	<b>29 \$</b>
GRILLED SALMON FILET Dill creamy sauce / <b>Served with baked potato &amp; vegetables</b>	<b>26 \$</b>
SEAFOOD "CASSEROLE" Mozzarella / shrimps 21-25 / scallops / Nordic shrimps / 4oz lobster tail / garlic butter / scallions <b>Served with fries</b>	<b>46 \$</b>
GRILLED CHICKEN SKEWER <b>Served with a baked potato and vegetables</b> / choice of sauce	<b>25 \$</b>



# salads

THE ANGUS Jerky beef / apples / hazelnuts / swiss cheese / balsamic dressing	<b>21 \$</b>
TOP SIRLOIN STEAK SALAD, GOAT CHEESE AND CHIVES 8 oz medium-rare boston top sirloin / mixed greens / goat cheese and chives / salad / tomatoes / Italian dressing / fried onions balsamic caramel / beet sticks / cucumbers / red onions <b>Extra choice of sauce / 2 \$</b>	<b>34 \$</b>
GENERAL TAO CHICKEN CAESAR SALAD Homemade Tao sauce / sesame / scallions / parmesan shavings / garlic croutons / bacon	<b>21 \$</b>



# grill & specialties

40 days aged AAA beef.

**Side & sauce of your choice.** Served with roasted vegetables.

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## Sides

- BAKED POTATO
- STUFFED BAKED POTATO **regular or Buffalo / 3 \$**
- MASHED POTATOES **regular or spiced / 4 \$**
- ARUGULA, LEMON AND APPLE SALAD / 2 \$
- FRIES
- RICE

- MIXED GREENS SALAD
- CAESAR SALAD / 4 \$

## Sauces

- MUSHROOM SAUCE
- DIJON
- PEPPERCORN SAUCE
- CHIPOTLE BBQ
- SHALLOTS & BRANDY
- AU JUS

PRIME RIB AU JUS 10 oz **39 \$**    20 oz **52 \$**    30 oz **70 \$**  
**House specialty** / tender / slowly cooked for 12 hours  
 Served medium-rare / *Ask your waiter for availability*

KANSAS 22 oz **54 \$**  
**Striploin on the bone** / tasty / marbled / cooked on the bone

RIB STEAK 16 oz **49 \$**  
**Connoisseurs choice** / tender / delicious

FILET MIGNON (TENDER LOIN) 8 oz **46 \$**    12 oz **59 \$**  
**Very tender** / a lot of marbling

RIB-EYE STEAK 12 oz **44 \$**  
**Tasty** / boneless rib steak

NEW-YORK / STRIPLOIN 10 oz **42 \$**    14 oz **51 \$**  
**Tasty** / marbled

BOSTON / TOP SIRLOIN 8 oz **32 \$**    12 oz **39 \$**  
**Baseball cut** / the more tasty / *Cooking suggestion : rare or medium-rare*

SHOULDER TENDER WITH MUSHROOM SAUCE 8 oz **33 \$**  
**Tasty and tender** / *Cooking suggestion : medium rare*

FLANK STEAK WITH SHALLOTS AND BRANDY SAUCE 7 oz **34 \$**  
**Strong-tasting** / fibrous / *Cooking suggestion : medium-rare*

GROUND SIRLOIN STEAK WITH SAUCE 7 oz **20 \$**    14 oz **25 \$**  
**Made with first quality AAA ground beef** / served well done

## Extra sides

- GARLIC SAUTEED MUSHROOMS / 6 \$
- FRIED BRUSSELS SPROUTS & PARMESAN MAYO / 6 \$
- LOBSTER TAIL 4 oz / 13 \$
- SHRIMPS 21/25 (4) / 8 \$

- *LE CIEL DE CHARLEVOIX* BLUE CHEESE / 8 \$
- SAUTEED ONIONS / 3 \$
- ROASTED VEGETABLES WITH HOUSE SPICES / 4 \$
- FRIES (SHOESTRING OR HOMEMADE) **P : 5 \$    G : 7 \$**

## Mayos

- BASIL PESTO / 3 \$
- SPICED / 3 \$
- ROASTED BELL PEPPERS / 3 \$

BEEF RIBS | **Buffalo stuffed baked potato & mixed greens** 36 oz **52 \$**

CHIPOTLE RIBS | **Fries & mixed greens** 12 oz **26 \$**    24 oz **32 \$**

TOP SIRLOIN STEAK SALAD, GOAT CHEESE AND CHIVES **34 \$**  
 8 oz medium-rare boston top sirloin / mixed greens / goat cheese and chives / salad / tomatoes  
 Italian dressing / fried onions / balsamic caramel / beet sticks / cucumbers / red onions **Extra sauce au choix / 2.50 \$**



# pastas

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<b>BEEF AND MUSHROOMS PAPPARDELLE</b> Pulled beef / beef jus / cream / white wine / scallions / parmesan / arugula	<b>24 \$</b>
<b>CARBONARA LINGUINI</b> Bacon / garlic / cream / white wine / parmesan / scallions	<b>22 \$</b>
<b>PROSCIUTTO AND MUSHROOMS PENNE</b> Prosciutto / garlic sautéed mushrooms / cream / white wine / basil pesto	<b>22 \$</b>
<b>CHICKEN AND GOAT CHEESE PENNE</b> Cajun chicken / roasted vegetables / cream / white wine / scallions goat cheese and chives / arugula	<b>23 \$</b>
<b>SEAFOOD LINGUINI</b> Nordic shrimps / bay scallops / shrimp 21-25 / garlic / cream / white wine	<b>25 \$</b>
<b>SMOKED SALMON PAPPARDELLE</b> Homemade smoked salmon / tomato coulis / onions / white wine / arugula / capers	<b>26 \$</b>
<b>HOMEMADE MEAT SAUCE LINGUINI</b> Pulled beef / ground beef / tomatoes / vegetables	<b>18 \$</b>

# burgers

All of our burger are made with 7oz  
of first quality AAA ground beef.

Served with fries and mixed greens.

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<b>THE ANGUS</b> Monterey jack / roasted bell peppers mayo / mushrooms / caramelized onions / lettuce / tomatoes / red onions	<b>22 \$</b>
<b>SPICY</b> Spiced mayo / cheese curds / lettuce / tomatoes / red onions / banana peppers	<b>22 \$</b>
<b>AMERICAN DOUBLE CHEDDAR</b> Bacon / double cheddar / sweet onions / roasted bell peppers mayo / lettuce / tomatoes / pickles	<b>23 \$</b>
<b>RODEO</b> Smoked BBQ sauce / cheddar / fried onions / bacon / pickles / lettuce / tomatoes / red onions	<b>21 \$</b>

# sandwiches

Served with fries and mixed greens.

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<b>THE ANGUS</b> Roast beef / ciabatta bread / brie cheese / tomatoes / onions / lettuce / dijon or yellow mustard	<b>21 \$</b>
<b>CIABATTA-CLUB</b> Cajun chicken / ciabatta bread / Monterey jack / mayo / lettuce / tomatoes	<b>20 \$</b>
<b>SMOKED-MEAT</b> Dijon or yellow mustard	<b>20 \$</b>
<b>ROAST BEEF AU JUS CIABATTA</b> Mozzarella / ciabatta bread / sautéed mushrooms / onions / mayo / au jus	<b>23 \$</b>

# pizzas

Thin or traditional crust.

<b>MEAT</b> Tomato sauce / ground beef / jerky beef / bacon / pepperoni / mozzarella / olives / red onions	<b>23 \$</b>
<b>SEAFOOD</b> Nordic shrimps / bay scallops / cream / garlic / white wine / mozzarella	<b>23 \$</b>
<b>HOMEMADE SMOKED SALMON</b> Rosée sauce / mozzarella / onions / capers / spiced oil	<b>23 \$</b>
<b>ROASTED VEGETABLES, GOAT CHEESE AND CHIVES</b> Tomato sauce / roasted vegetables / mozzarella / goat cheese and chives / spiced oil / arugula	<b>20 \$</b>
<b>3 CHEESES AND PROSCIUTTO</b> Mozzarella / gouda / parmesan / huile de basilic / prosciutto	<b>20 \$</b>
<b>SMOKED CAJUN CHICKEN</b> Cajun chicken / smoked BBQ sauce / bell peppers / onions / mushrooms / mozzarella	<b>20 \$</b>
<b>ALL DRESSED</b> Pepperoni / mushrooms / bell peppers / mozzarella	<b>18 \$</b>

## extras

GOAT CHEESE & CHIVES / 5 \$

CAJUN CHICKEN / 5 \$

BACON / 5 \$

HOMEMADE JERKY BEEF / 5 \$

# beverages

LATTE	4.25 \$
CAPPUCCINO	4.00 \$
ESPRESSO	3.75 \$
MOKA	4.00 \$
BREWED COFFEE / TISANE / TEA	2.95 \$
LIMONADE	3.25 \$
SOFT DRINK	2.50 \$
BOTTLE OF WATER	2.50 \$
SPARKLING WATER	3.25 \$
BOTTLE OF WATER SAN PELLEGRINO 750 ml	6.75 \$
BOTTLE OF SPARKLING WATER SAN PELLEGRINO 750 ml	6.75 \$