"GOOD FRIENDS, GOOD TIMES & GOOD FOOD"

A HOMEMADE CUISINE MADE TO LIVE WELL, LAUGH WELL & EAT WELL WE ESSENTIALY WORK WITH FRESH INGREDIENTS FROM LOCAL PRODUCERS

APP	ETI	IZERS
------------	-----	--------------

TOM YUM THAI SOUP PARMESAN CHEESE BALLS (2) & MARINARA SAUCE 12 15.75

SCALLOPS & PROSCIUTTO MAPLE & BUTTER REDUCTION BALSAMIC CARAMEL, ARAGULA

CALMARS FRITS, TREMPETTE AU CITRON VERT 14 DUMPLINGS THAT

13.50

15

13

SAUCE À L'ARACHIDE (4) BEEF CARPACCIO CHEDDAR BRONZÉ DE ST-MICHEL,

PEPPER AIOLLI, FRIED CAPERS, OLIVE OIL, ARAGULA **WARM GOAT CHEESE**

CRISPY GOAT CHEESE BALLS. THINLY-SLICED RED BEETS, HONEY **® NACHO TEX-MEX** 14 50 17.75

CORN CHIPS, SALSA, TEX-MEX CHEESE, SOUR CREAM, BLACK OLIVES, HOT PEPPERS,

PARTY PLATE 20 FRIED ONIONS PETALS, CHICKEN WINGS, MONTEREY JACK STICKS, TEX MEX NACHOS

CHICKEN WINGS (6) **8**.50 (12) **15**.75 FRIED CHICKEN

PIECES (4)6(12) 14 CHIPOTLE MAYONNAISE

NUOC-MÂM SAUCE TEMPURA SHRIMPS (4)8 (8) 14.50

(2)**6**.50 (4) **12**

SWEET-CHILI SAUCE HOUSE-MADE CHIPS 6 9

POKÉ BOWLS

SALMON & TUNA

IMPERIAL ROLLS

CURRY MAYONNAISE

SALMON TARTAR, TUNA TATAKI, RICE, QUINOA, CORN, AVOCADO, CUCUMBERS, MANGO, SPICY MAYONNAISE, CRISPY WON TONS

TEMPURA SHRIMPS COCO-TEMPURA FRIED SHRIMPS, RICE, QUINOA, CORN, AVOCADO, CUCUMBERS, MANGO,

SPICY MAYONNAISE, CRISPY WON TONS

TARTARS

MEAL IS SERVED WITH FRIES OR CHIPS. GREEN SALAD & CROUTONS

≝ CLASSIC SALMON 27 15 FRENCH SHALLOTS, CAPERS, LEMON MAYONNAISE

DIJON BEEF 27 15 SHALLOTS, CAPERS, PICKLES, DIJON MUSTARD, OLIVE OIL

TRUFFLE DUCK 16 28 FRENCH SHALLOTS. TRUFFLE MAYONNAISE. CHIVE, CRACKER JACKS

29 TARTAR TRIO

BARBECUE

SMOKED BISON 33 SPARE RIBS SERVED WITH SWEET POTATO FRIES & SAUTÉED VEGETABLES

BARBECUE PORK RIBS 30 FRIES & CEASAR SALAD

CHICKEN SKEWER 20 GRILLED VEGETABLES SKEWER. MOUTARDINE SAUCE. RIZ AUX LÉGUMES & SALADE CÉSAR

FILET MIGNON SKEWER 28 AAA CANADIAN BEEF, VEGETABLES SKEWER, CHOICE OF SAUCE, VEGETABLE RICE, CEASAR SALAD

STEAK FRITE BEEF SIRLOIN, MATCHSTICK FRIES, **CHOICE OF SAUCE, GREEN SALAD**

FLANK STEAK BUTTER-SAUTÉED MARKET VEGETABLES, CHOICE OF SIDE, CHOICE OF SAUCE

*** AAA FILET MIGNON** 6 oz 35 BUTTER-SAUTÉED MARKET VEGETABLES. 9 0Z 45 CHOICE OF SIDE, CHOICE OF SAUCE

CHOICE OF SAUCE : MOLITARDINE FIVE PEPPERS OYSTER MUSHROOMS & HERBS, BEURRE BLANC

CHOICE OF SIDE : IASMIN RICE VEGETABLE RICE POTATO PURÉE OR OVEN-BAKED, REGULAR CUT OR MATCHSTICK CUT FRIES

SALADS

SIAM SALAD 16 GRILLED CHICKEN, CUCUMBERS & CABBAGE,

TOMATOES, BEAN SPROUTS, SHALLOTS, LIME. PEANUTS

HEALTHY CHICKEN SWEET & SOUR CHICKEN, BOCCONCINIS, CUCUMBERS, TOMATOES, CORN, BROCOLIS, CUCUMBER CREAM

\$ ♥ ♥ QUINOA GOAT CHEESE & BEETS 16 GOAT CHEESE, CHERRY TOMATES, MARINATED BEETS, PISTACHIOS, MAPLE PECANS, MINT, CHIVE

WARM GOAT CHEESE 20 CRISPY GOAT CHEESE BALLS. SUN-DRIED TOMATOES. GRAPES, APPLE, MAPLE PECANS, BALSAMIC DRESSING

HO-MARD GOD! 23 LOBSTER MEAT, HERBS-MARINATED BOCCONCINI, CHERRY TOMATOES, GRANNY SMITH APPLES, CORN, AVOCADO CUCUMBERS SOUR DRESSING **CUCUMBER CREAM**

CEASAR SALAD 15 **BRIE & RASPBERRIES ⊕** 16 10

RISOTTO

FOREST RISOTTO AGED CHEDDAR, MUSHROOMS, ASPARAGUS, SUN-DRIED TOMATOES, TRUFFLE OIL

DEL MAR RISOTTO 27.75 CREAM & WINE REDUCTION, LOBSTER MEAT, SHRIMPS, SCALLOPS, MUSSELS, TOMATOES

FISH & **SEAFOOD**

FLORENTINE GRILLED SALMON 26 GOAT CHEESE, SPINACH, SUN-DRIED TOMATES, BEURRE BLANC, VEGETABLE RICES, SAUTÉED VEGETABLES

SEAFOOD GRATIN 26 LOBSTER, SCALLOPS, CHRIMPS, DILL CREAM POTATO PURÉE, GRATIN, CEASAR SALAD

SHRIMPS & SCALLOPS 29 SHRIMPS & SCALLOPS SKEWER, VEGETABLES SKEWER, VEGETABLE RICE, GARLIC BUTTER, **GREEN SALAD**

PASTA

30

PENNE CARBONARA 22 HAM, BACON, CREAM, WHITE WINE, SHALLOTS, PARMESAN

SEAFOOD LINGUINI 27 LOBSTER, SHRIMPS, SCALLOPS, MUSSELS, TOMATOES, CREAM, SHALLOTS, WHITE WINE

CHICKEN ALFREDO LINGUINI 20 CREAM, WHITE WINE & SHALLOTS REDUCTION

SHRIMPS TUSCANY *LINGUINI* SAUTÉED SHRIMPS. ROSÉ SAUCE. GOAT CHEESE. PARMESAN, TOMATO PESTO, BRUSCHETTA, PINE NUTS, ARAGULA

FOREST LINGUINI 22 PORTOBELLOS, OYSTER MUSHROOMS, PARIS MUSHRROM, TRUFFLE OIL, MUSHROOM FUMET, CREAM, WHITE WINE, PARMESAN, HERBS

LOBSTER LINGUINI 25 LOBSTER MEAT, CREAM & WHITE WINE REDUCTION, SHALLOTS, PARMESAN

AL FORNO LASAGNA OR HALF LASAGNA & CEASAR SALAD 19 BOLOGNESE SAUCE, FRESH PASTA, GRATIN

WOKS

CHOICE 1: CHICKEN, BEEF, TOFU OR SHRIMPS **CHOICE 2: JASMIN RICE OR YET-CA-MEIN**

B GENERAL TAO SWEET & SOUR, SAUTÉED VEGETABLES, SÉSAME

PAD THAT SCRAMBLED EGGS, NUOC-MÂM, LIME, GARLIC, PEANUTS, BEAN SPROUTS, VEGETABLES

CURRY ROUGE KAENG PHET 22 CURRY ROUGE, LAIT DE COCO, LÉGUMES SAUTÉS

THAÏ À L'ARACHIDE 21 ARACHIDES GRILLÉES, SAUCE À L'ARACHIDE, LÉGUMES SAUTÉS, CORIANDRE FRAÎCHE

MAMAN CHICKEN 20 CRISPY CHICKEN IN SWEET AND SOUR SAUCE, SAUTÉED VEGETABLES, SESAME, JASMIN RICE

RED

GLASS 500 ML BTL

24

32

48

CABERNET SAUVIGNON MAN

WARM FRUITS NOTES & CIGAR BOX

CABERNET SAUVIGNON SERBASTIANI 36 NOTES OF VANILLA CHERRIES WITH SOUPLE TANINS

CABERNET FRANC / MERLOT

CHÂTEAU BOURRON 11.50 34.50 49 DARK FRUITS WITH A LINGERING TASTE

MALBEC ALMA NEGRA 10 30 40 ORGANIC DENSE & RICH IN NOTES OF DARK FRUITS

MONTEPULICIANO D'ABRUZZO FATTORIA BUCCICATINO BIO 11 44 FLORALS & SPICY AROMAS

PINOT NOIR

CHAMPS DE PERDRIX 11 STRAWBERRY & BERRIES NOTES WITH A FRESH SIDE

PINOT NOIR LES JAMELLES 8.75 26.25 35 CHERRY AROMAS WITH SOUPLE TASTE

SANGIOVESE SASSOREGALE 8 LIGHT-BODIED WITH A NOSE OF GRIOLLE-CHERRIES, PEAR & ANISSE

SANGIOVESE DOGAJOLO 10 SOUPLE NOTES OF CHERRY, COFFEE & SPICES

SHIRAZ JACOB'S CREEK 9.75 29.25 39 SOUPLE AND FULL-BODIED WITH A NOSE OF RED FRUITS

TEMPRANILLO PORTIA 11.50 34.50 46 INTENSE TASTE WITH STRONG TANINS

ZINFANDEL NAPPA CELLAR 14 WILD BERRIES AROMAS WITH A SPICED FINALE

WHITES

CHARDONNAY CARMEN 8 EXOTIC FRUITS & CITRUS WITH A GREAT FRESHNESS

CHARDONNAY CHÂTEAU SAINT-JEAN 10 30 40 SHINY NOTES OF LEMON CREAM, MANGO AND ROASTED HAZELNUTS

CHARDONNAY / SÉMILLON JACOB'S CREEK XPLOSIVE TASTES OF PINEAPPLE & VANILLA

FUMÉE BLANC ERRAZURIZ 9 27 36 RESH CITRUS WITH A HERB FINALE

48

36

8.50 25.50 PINO GRIOGIO PARINI GREAT FOR THE APERO! TOUCHES OF HONEY & BANANA PINO GRIOGIO ÉLUSIA ORGANIC 11

APPLE, PEAR & LEMON WITH MINERAL NOTES **RIESLING** LEON BEYER 11 33 44 WHITE FLOWERS WITH MINERAL NOTES

SAUVIGNON BLANC STONELEIGH 10 30 GRAPEFRUIT NOTES WITH MINERAL NOTES

ZINFANDEL BLANC WOODBRIDGE 24 32 SWEET WITH NOTES OF STRAWBERRY & WATERMELON **GRENACHE** ROSELINE POLIND PROVENCE WINE WITH PEACH & PEAR NOTES

BUBBLY

CAVA BRUT VILLA CONCHI 9 CRIPSY GREEN APPLES, CITRUS & NOTES OF ROASTED HAZELNUTS

PRIVATE IMPORTATION

- "LIFE IS TOO SHORT NOT TO HAVE **DESSERT**"

NEW YORK CHEESECAKE STRAWBERRY COULIS OR DULCE DE LECHE

MOLTEN CHOCOLATE CAKE SALTED CARAMEL SAUCE 15 MINUTES TO COOK

9

ST-TROPEZ TARTELETTE CRÈME MADAME, CHOCOLATE PÂTE À CIGARETTE, SUMMER FRUITS. SO FRESH!

ÉCLAIR CHOCOLATE OR PRALINE

CRÈME BRÛLÉE VANILLA, GRAND MARNIER

ICE CREAM & BERRIES VANILLA SOFT-SERVED ICE CREAM, STRAWBERRY COULIS, FRESH BERRIES **CHOCOLATE MOUSSE** CHOCOLATE BOMB CAKE 8 CHOCOLATE MOUSSE & GÉNOISE CHOCO-PICASSO 8 WHITE CHOCOLATE MOUSSE, PRALINE

3 DELICERESTO



PIZZA DÉLICE **ESTABLISHED IN 1970**

OUR DOUGH IS MADE FRESH WEEKLY BASED ON OUR ORIGINAL RECIPE AN AMERICAN-STYLE PIZZA USING FRESH & QUALITY INGREDIENTS



DÉLICE DELUXE **10**.95 **14**.25 **21**.50 **25**.50 **31**.50 **36**.15 TOMATO SAUCE, PEPPERONI, MOZZARELLA,

MUSHROOMS & BELL PEPPERS

CHEF'S SPECIAL 12.95 15.75 23.95 28.95 34.95 39.50 TOMATO SAUCE, PEPPERONI, BACON, MOZZARELLA, MUSHROOMS, BELL PEPPERS, ITALIAN TOMATOES, ONIONS, BLACK OLIVES

SEAFOOD 13.95 **18**.75 **29**.50 LOBSTER, SHRIMPS, CRAB, SCALLOPS, MOZZARELLA, MUSHROOMS, WHITE WINE & CREAM REDUCTION

VEGETABLES 12.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 CAULIFLOWER, BROCOLI, ONIONS, CELERY, CHIVES, MUSHROOM CREAM, MOZZARELLA

FIVE CHEESES **12**.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 EMMENTAL, SWISS, FETA, MOZZARELLA, PARMESAN, MARINARASAUCE, HERBS

12.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 CAJUN SPICES GRILLED CHICKEN, BARBECUE SAUCE, RED ONIONS, TOMATOES

VEGETARIAN **12**.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 TOMATO SAUCE, ARTICHOKES, ROASTED PEPPERS, MUSHROOMS, ONIONS, TOMATOES, MOZZARELLA

MUSHROOMS 12.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 OYSTER MUSHROOMS, PORTOBELLO, PARIS MUSHROOMS, TRUFFLE OIL, BACON, CREAM, WHITE WINE, GARLIC, PARMESAN, HERBS, ARAGULA

PIZZAGHETTI **12**.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 BOLOGNESE, SPAGHETTINI, MOZZARELLA, BELL PEPPERS, MUSHROOMS

SMALL

PEPPERONI, MOZZARELLA, BELL-PEPPERS, MUSHROOMS

LARGE



X-LARGE JUMBO

AMERICAN 13.50 **17**.95 **27**.50 **33**.95 **39**.95 **43**.75 TOMATO SAUCE, GROUND BEEF, BACON, HAM,

BOLOGNESE 12.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 BOLOGNESE SAUCE, PEPPERONI, BACON, MOZZARELLA, BELL-PEPPERS, ONIONS, MUSHROOMS

PEPPE-CHEESE **9**.95 **13**.25 **19**.95 **24**.75 **30**.75 **31**.95 TOMATO SAUCE, PEPPERONI, MOZZARELLA

SMOKED MEAT **12**.95 **15**.75 **23**.95 **28**.95 **34**.95 **39**.50 SMOKED MEAT, TOMATO SAUCE, MOZZARELLA, MUSHROOMS, BELL-PEPPERS, ONIONS, PICKLES, POPPY SEEDS SAUCE

THIN-CRUST PIZZA

OR HALF-PIZZA WITH CEASAR SALAD

SOUS-BOIS MUSHROOMS	17 .50
OYSTER MUSHROOMS, PORTOBELLO, PARIS MUSHROOMS, LEEKS	, BACON,
CREAM, GARLIC, WHITE WINE, TRUFFLE OIL, PARMESAN, HERBS	, ARAGULA
FIVE CHEESES	. 15 .50
EMMENTAL, SWISS, FETA, MOZZARELLA, PARMESAN,	
MARINARA SAUCE, HERBS	

LOBSTER MEAT, LEEKS, BACON, CREAM, WHITE WINE, MOZZARELLA, MUSHROOMS, HERBS, BASIL

BURGERS & PANINIS

MEAL SERVED WITH FRIES OR CHIPS AND GREEN OR CEASAR SALAD

DÉLICE BURGER 18.50 GROUND BEEF, BACON, SWISS CHEESE,

CANDIED ONIONS IN PORTO, TOMATO, SALAD, SECRET SAUCE

NEW YORK CHEESEBURGER GROUND BEEF, BACON, CHEDDAR, PICKLES, CANDIED ONIONS IN PORTO, TOMATO, SALAD, SECRET SAUCE

VEGGIE BURGER 17.75 SWEET POTATO & BEANS PATTY. GRILLED FLEUR DE SEL CHEESE, TOMATO, SALAD, RED ONIONS, CHIPOTLE SAUCE

GRILLED CHICKEN PANINI GRILLED CHICKEN, SWISS CHEESE, TOMATO, SALAD, ROASTED PEPPERS, PORTO ONIONS, POPPY SEEDS SAUCE

CAJUN PANINI CAJUN-SPICES GRILLED CHICKEN, MONTEREY JACK, BACON, SALAD, TOMATO, CHIPOTLE SAUCE

BETWEEN TWO BREADS

FROM THE ARTISANAL BAKERY LA MAISON DU PAIN

DUCK CONFIT GRILLED CHEESE

1608 CHEESE FROM LA LAITERIE CHARLEVOIX. COUNTRY-STYLE BREAD, CANDIED ONIONS IN PORTO, ARAGULA, POPPY-SEEDS SAUCE. SERVED WITH MATCHSTICK FRIES & CEASAR SALAD

LOBSTER CLUB CLUB SANDWICH FILLED WITH LOBSTER MEAT, FRESH TOMATOES, SALAD, POPPY SEEDS SAUCE. SERVED WITH MATCHSTICK FRIES & CEASAR SALAD

POUTINES

MINI REGULAR LARGE

CLASSIC 6 9 13.50 CHOICE OF SAUCE: ORIGINAL, FIVE PEPPERS OR BARBECUE, CHEDDAR CURDS, **REGULAR-CUT FRIES**

DUCK

& FIVE PEPPERS 9.50 14.50 17.50 PULLED DUCK, FIVE PEPPERS SAUCE, CHEDDAR CURDS, MATCHSTICK FRIES

CHICKEN CLUB SANDWICH SERVED WITH FRIES & COLE SLAW

CLUB SANDWICH & POUTINE 18 SERVED WITH COLE SLAW

15.50

ITALIAN-STYLE 7 10 14.50 BOLOGNESE SAUCE, CHEDDAR CURDS, MATCHSTICK FRIES

ON TAP	<u>10 OZ.</u>	<u>20 0Z.</u>	<u>60 0Z.</u>
BLOND BUDWEISER UNITED STATES, 5%	4.50	6.95	16
LIGHT BUDLIGHT UNITED STATES, 4%	4.50	6.95	16
I.P.A. GOOSE ISLAND UNITED STATES, 6%	4.75	7.50	18
LIGHT MICHELOB ULTRA 95 CALORIES, UNITED STATES, 4%	4.75	7.50	18
WHEAT 1664 UNITED STATES, 6%	5	8	19
WHEAT HOEGAARDEN UNITED STATES, 6%	5.75	9	23
LAGER STELLA ARTOIS BELGIUM, 5%	5.50	8.75	22
STOUT GUINNESS IRLAND, 6%	5.50	8.75	22
AMBER ALEXANDER KEITHS NOVA SCOTIA, 5%	4.75	7.50	18
APPLE CIDER LACROIX SAINT-JOSEPH-DU-LAC, 6%	5.50	8.75	22

LOCAL BREWERIES

I.P.A. LA LÉVISIENNE LE CORSAIRE, LÉVIS, 6%	8.50
AMBER E.S.B. BRISTOL LE CORSAIRE, LÉVIS, 5%	8.50
RED BERRIES WHEAT QUEEN ANN LE CORSAIRE, LÉVIS, 6%	8.50
SOUR TROPICAL FUSION PITA NAYA BRASSERIE GÉNÉRAL, QUÉBEC, 5.8%	8.50
GLUTEN FREE GLUTENBERG GLUTENBERG, MONTRÉAL, 5%	8.50
I.P.A. CATNIP NOCTEM, QUÉBEC, 5%	8.50
WHEAT BLANCHE DE CHAMBLY	7

COCKTAILS

NEGRONI BORÉAL

UNIBROUE, CHAMBLY, 5%

UNGAVA GIN, KAYAK VERMOUTH, AMERMELADE	12
APÉROL SPRITZ APÉROL, CAVA BRUT, ORANGE, SODA	11
RASPBERRY MOSCOW MULE QUARTZ VODKA, RASPBERRY <i>LIQUEUR</i> , LIME, GINGER BEER	12
CUCUMBER LONDON MULE GIN ROMÉO'S, LIME, GINGER BEER, CUCUMBER	12
FANCY MAGGIE TEQUILA CASADORES, ST-GERMAIN, CASADORES, LIN FLEUR D'ORANGER WATER	10 ME,
MARGARITA TÉQUILA, COINTREAU, LIME	10
BLOODY CÉSAR	9
VODKA, CLAMATO, SPICES, TAPPATIO HOT SAUCE	
VODKA, CLAMATO, SPICES, TAPPATIO HOT SAUCE MOJITO RHUM, LIME, FRESH MINT, SUGAR, SODA	10
MOJITO	10 11
MOJITO RHUM, LIME, FRESH MINT, SUGAR, SODA RASPBERRY MOJITO RHUM, RASPBERRY LIQUEUR, LIME,	10

12

10

GLASS 1/2 PITCHER PITCHER

PITCHER

SANGRIAS

CHOICE OF VODKA RU GIN, VERMOUTH

DRY MARTINI

CLASSIC	9	18	28
DARK RHUM, COINTREAU, RED WINE, CITRUS, SODA			
PEACH	9	18	28

PEACH VODKA, PEACH SCHNAPS, WHITE WINE, CRANBERRY, SODA

MOCKTAILS

BAHAMA MAMA STRAWBERRY PURÉE, APPLE JUICE, TROPICAL FRUITS, LIME, MAPLE SYRUP

CITRONNADE **3**.95 8.95 AU CHOIX: FLEUR D'ORANGER OU MENTHE + EAU DE ROSE