

# the soir

## STARTERS

SOUP "DU JOUR" 4.5

### TOTALLY MUSHROOM

Sautéed mushrooms with cream, shallots, grated with *Le 1608 de Charlevoix* 9

### THE POP TART

Fresh tomatoes, caramelized onions and *La Bûche* goat cheese tart 9

### HOUSE-STYLE POGOS

Wild boar sausage pogos, *Blanche de Chambly* beer batter 7

### COD CAKES

Mini cod cakes served with a creamy lime dip 8

### LA POUTINE « IN »

Homemade szechuan pepper gravy 7

### LITTLE BIT OF THIS AND THAT

2 pogos, 2 cod cakes, ½ Pop Tart, ½ mushroom 16  
For 3 +3

## ON THE SIDE

Cheese curds potatoes 4

Mega onion rings 6

Celeriac fries 7

Sautéed mushrooms 4

Fries and our pink mayo 4

Poutine instead of your fries 3

**cantine**  
bistro.boutique

## FRESHNESS

### GRANDMA'S ICEBERG

Iceberg lettuce, fennel, radishes, apples with our homemade dressing and an onion ring 7

### THE ALL DRESSED CEASAR

Mixed green, scallop, homemade *Parmesan Chips*, extra crispy bacon, French fries croutons 15

## SIMPLE AND CHIC

### PULLED PORK SANDWICH

Pork shoulder braised in a homemade rhubarb BBQ sauce, served with a mashed potatoes salad and corn on the cob 15

### CLUB STYLE

Duck *confit*, orange zest mayo, tomatoes, arugula, crispy bacon, fries and red cole slaw 17

### CHEESEBURGER

Wapiti and bison burger, goat cheese, mushrooms served with fries and our pink mayo 15

### THE GRILLED CHEESE

Aged cheddar (2 years old Île-aux-grues), pistachio and walnut bread, slices of apple homemade chutney and fries 14

## OUR CLASSICS

### PINEAPPLE HAM

Baked for 5 hours, citrus glaze, caramelized pineapples, mashed potatoes and vegetables 17

### ALMOST SHEPHERD'S PIE

Bison, wapiti, caramelized onions, creamed corn, cheesy mashed potatoes and homemade chutney 15

### LINGUINI KRAFT DINNER STYLE

Creamy aged cheddar and white wine sauce, served with bacon bits and chopped green onions 14

## COMFORT

### RIBZ

BBQ style pork ribs cooked in our ginger and garlic tomato sauce, served with fries and red slaw 20

### SHAKE'N BAKE CHICKEN

*Cordon bleu* stuffed chicken, breaded with "regular chips" crumble. Sweet gravy and *purée* of the day. 18

### HAMBURGER STEAK

Wapiti and bison served with house gravy, sautéed mushrooms and onion rings 17

### GONE FISHING!

Salmon filet marinated in ginger and a touch of maple syrup, served with barley 20

### SURF'N TURF

Beef cheek slowly cooked in red wine and Monkfish served with vegetables and *purée* of the day 24

