



TO SHARE

Cheeses from Québec — 24
Trio from the region

Classic Fries — 7
Homemade spicy mayonnaise

Charcuterie Plate - 23
Pork terrine, Prosciutto, dried Wagyu

Oysters — 26
With mignonette & lemon

MAINS

Home Made Ricotta Cheese Gnocchi — 29
Squash purée, burrata, pumpkin seeds,
fried sage

Burrata — 30
Lettuce, kale, fresh and fried cauliflower,
almond purée

Catch of the Day — 33
Celery cake, purée and diamond, celeriac, beurre
blanc, spicy gorria oil

Chicken Club Burger — 29
Tempura chicken, lettuce, tomato, bacon,
spicy mayonnaise

Salmon Burger — 28
Breaded with sesame, cameline and mustard grains,
tartar sauce, lettuce, tomato, fries or salad

Sterling Beef Burger — 29
Lettuce, tomato, bacon, cheddar, pickles, herb mayo,
fries or salad

Sterling Beef Flank Steak — 35
Fries or green salad, maitre d'hôtel butter

APPETIZERS

Soup of the Day — 15
Crouton, herb oil

Endive Salad — 21
Elizabeth blue cheese, apple, pecan

Beet Salad — 18
Goat cheese mousse, honey, pollen,
gorria powder

Abénaki Poutine — 19
Duck confit, Coaticook cheese curds, mushrooms,
birch syrup

Beef Tartare — 26
Cucumber, celery, radish, camelina seeds,
black garlic balsamic vinegar gel

DESSERTS

Sticky Date Pudding — 15
Caramel sauce, brandy, date chantilly

Milk Chocolate & Fir Cream Puff — 15
Fir ganache, caramelized pear, crumble
pear sorbet

Brownie & Caramel — 15
Coated in chocolate & pecan shards,
sweetgrass-infused whipped cream, pecan ice cream

Please be aware that a 2% optional administrative fee will automatically be applied to your bill, exclusively designated as a tip for the kitchen staff.