



TO SHARE

Cheeses from Québec — 24
Trio from the region

Classic Fries — 7
Homemade spicy mayonnaise

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

Oysters — 26
With mignonette & lemon

MAINS

Home Made Goat 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
Squash pave, Brussel sprout, girolle,
gastric sauce

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

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

Sterling Beef Flank Steak — 35
Fries or green salad, maître 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

Mushroom Salad — 20
Young lettuce, mushroom, bacon, apple,
honey and cheese crumble

Bison Tartare — 28
Cucumber, celery, radish, camelina seeds,
black garlic balsamic vinegar gel

DESSERTS

Pumpkin Meringue Pie — 15
Pumpkin seeds ice cream

Éclair — 15
Fir ganache, caramelized pear,
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.