

BREAKFAST DAILY | 7am-10am

LUNCH | Monday -Friday | 11:30am-2:30pm

HAPPY HOUR DAILY | 2:30pm-5:30pm

BRUNCH | Sat, Sun & Holidays | 10:30am-2:30pm

DINNER | Sunday -Thursday | 5pm-10pm
Friday & Saturday | 5pm-11pm

TABLEAU

BAR • BISTRO

LUNCH
&
DINNER

START WITH
A TINY - TINI

50^{2oz} 50 MARTINI

Absolut or Beefeater & Noilly Prat Dry,
choice of Olive or Citrus Twist
10



LES FRUITS DE MER

FRESHLY SHUCKED OYSTERS | MP
(minimum 6 oysters)
East & West Coast oysters, lemon,
brandy cocktail sauce, red wine mignonette

HAMACHI CRUDO | 25
Scallion ponzu, pickled chili, ikura

LE PLATEAU
DE FRUITS DE MER

Oysters, Hamachi,
Zeke's BC spot prawns,
salmon tartare, accoutrements

PETIT | 60 GRAND | 100

SALMON TARTARE | 23
Lightly cured Tofino spring salmon,
hard boiled eggs, capers, crème fraîche

ZEKE'S SPOT PRAWNS | 28
Avocado, classic Louie dressing,
quail egg, tomato

LES HORS D'OEUVRES

BONE MARROW | 28
Oxtail marmalade, parsley, grilled bread
**add steak tartare to your bone marrow | 10*

FOIE GRAS MONTE CRISTO | 28
Marzipan pain perdu, red wine poached pear,
almond vinaigrette, smoked maple syrup

CALMARS FRITS | 20
Persillade, Old Bay ranch

FRENCH ONION SOUP | 19
Rich onion broth, Gruyère cheese, croutons

MUSHROOMS ON TOAST | 25
Roasted mushrooms, café au lait,
toasted brioche

ESCARGOTS DE BOURGOGNE | 22
Garlic butter, parsley, baguette

STEAK TARTARE | 22/32
Classic dressing, Comté, ruffled sour cream & onion chips

LES SALADES

ALBACORE TUNA NIÇOISE | 25
Olives, crushed potatoes, soft egg,
haricots verts, tuna mayonnaise

CAESAR | 21
Baby gem lettuce, roasted garlic dressing,
anchovy, croutons

BEETROOT | 23
Roasted beets, Roquefort, citrus,
pumpkin seed praline

ENHANCEMENTS

Bistro Filet | 18

Grilled Chicken Breast | 16

Grilled Spot Prawn | 7/pc

STEAK FRITES

6oz BISTRO FILET | 39
True North Beef

6oz BEEF TENDERLOIN | 49
Manitoba Open Pastures Grass Fed

8oz NY STRIPLOIN | 65
PEI Blue Dot

6oz WAGYU FLAT IRON | 58
Carrara Australia | Wagyu crossbreed

18oz COWBOY RIB-EYE | 110
True North Beef

Choose your sauce

HORSERADISH JUS | BRANDY PEPPERCORN | ROQUEFORT SAUCE | SAUCE VERTE

ENHANCEMENTS

PEPPERCORN CRUST | 4

ROASTED BONE MARROW | 12

SEARED FOIE GRAS | 18

GRILLED SPOT PRAWN | 7/PC

LES SANDWICHES

LE FRENCH DIP | 29
Thinly shaved slow roasted beef,
Gruyère cheese,crispy onion,
horseradish cream, French onion jus, frites

LE BURGER | 24
Legend's Haul chuck grind, La Sauvagine,
bacon, caramelized onions, Dijon, frites
add Brandy Peppercorn Sauce | 4

LES ENTRÉES

POULET RÔTI | 35
½ roasted chicken, pommes purée,
confit cippolini onion, spinach,
roasted chicken & preserved lemon jus

PARISIENNE GNOCCHI | 29
Squash, brown butter,
pumpkin seed vinaigrette, sage

CANARD | 46
Dry-aged duck breast, beets, chèvre,
preserved cherry, almond,
hascap berry & foie gras jus

MUSSELS & FRITES | 33
White wine & garlic, side of frites

SABLEFISH | 38
Smoked maitake, daikon,
brussels leaves condiment,
mushroom consommé

BONE-IN PORK CHOP | 38
Spätzle, roasted carrots, hispi cabbage,
mustard jus

SIDES

CRISPY CAULIFLOWER | 17
Vadouvan spiced, minted yogurt

'SALT & VINEGAR' BRUSSELS SPROUTS | 16
Fried Brussels sprouts, Comté

POMMES PURÉE | 17
Buttery Yukon Gold potatoes, confit garlic

DEMI BAGUETTE | 9
Cultured butter

FRITES | 10
Fries & aioli

Please advise your server of any food allergies.
Parties of 8 or more are subject to 18% gratuity.
The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral consumption.

wentworth
HOSPITALITY GROUP

VISIT OUR FAMILY OF RESTAURANTS

HOMER ST
CAFE AND BAR

Maxine's
CAFE & BAR

Folietta