

TABLEAU

BAR • BISTRO

TAKEOUT

HORS D'OEUVRES

FOIE GRAS MONTE CRISTO | 28

Marzipan pain perdu, red wine poached pear, almond vinaigrette, smoked maple syrup

MUSHROOMS ON TOAST | 25

Roasted mushrooms, café au lait, toasted brioche

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

BURGER

LE BURGER | 24

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

POUR LA TABLE

DEMI BAGUETTE | 9

Cultured butter

CRISPY CAULIFLOWER | 17

Vadouvan spiced, minted yogurt

FRITES | 10

Fries & aioli

'SALT & VINEGAR' RUSSELS SPROUTS | 16

Fried Brussels sprouts, Comté

POMMES PURÉE | 17

Buttery Yukon Gold potatoes, confit garlic

PLATS PRINCIPAUX

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

BONE-IN PORK CHOP | 38

Spätzle, roasted carrots,
hispi cabbage, mustard jus

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

HOURS

MONDAY-FRIDAY

11:30AM-2:30PM

5:00PM-10:00PM

SATURDAY, SUNDAY & HOLIDAYS

5:00PM-10:00PM