

ENTRÉES

GARDEN SALAD	10	CLASSIC SCALLOP	
A small salad filled with fresh garden vegetables		COQUILLE ST. JACQUES	19.50
BEET CARPACCIO		Baby scallops and Nordic shrimp in a white wine sauce, topped with mashed potatoes and baked until golden	
Yellow and red beets, goat cheese, crushed pistachios, red wine reduction	15	 SEARED SCALLOPS	18.50
SALMON GRAVLAX		Served with roasted garlic cream	
Beet-cured salmon flavored with Mugo gin from a local distillery	17	CRAB CAKES	18.50
FRIED CALAMARI		House-made crab cakes served with a spicy mayonnaise made with local Bas-du-Fleuve sea herbs	
Black pepper and sea salt calamari served with a spicy mayonnaise made with local Bas-du-Fleuve sea herbs	16.50	SALMON TARTARE	18.50
		Capers, sour cream, red and green onions	

POTAGES

SOUP OF THE DAY	6	FISH SOUP	14
Chef's inspiration		Cod and salmon in a flavourful herb-infused broth	
CLAM CHOWDER	14		
Rich and creamy clam chowder with bacon and green onions			



Complete your Table d'Hôte
Add an appetizer, dessert and coffee
for \$20 more.



À TABLE

FISH & CHIPS Cod fillet in a crispy white beer batter. Served with fries and vegetables	28	 STEAK & FRIES Top sirloin steak with shallot and red wine sauce. Served with fries and sautéed vegetables Add a shrimp skewer	28 +8
SIGNATURE BURGER Juicy beef patty, Héritage beer cheese, onion rings, tomatoes and crispy bacon. Served with fries and garden salad	26	 BRAISED LAMB SHANK Tomato and roasted garlic jus, mashed potatoes and sautéed vegetables	37
VEGETARIAN BURGER Vegetable patty, Héritage beer cheese, onion rings and arugula	24	 CALF'S LIVER Shallot and red wine sauce, fried onions, bacon, mashed potatoes and sautéed vegetables	26
SHRIMP LINGUINE Local shrimp in a lightly spiced rosé sauce. Parmesan and arugula	28	 MUSSELS & FRIES Creamy marinière sauce	24
MUSHROOM LINGUINE Sautéed mushrooms, garlic cream and truffle oil. Arugula and parmesan	24	SHRIMP BAGUETTE French baguette with shrimp, bacon, tomatoes and arugula. Served with fries	30
		LOBSTER OR CRAB BAGUETTE Seasonal. French baguette with lobster or crab, tomatoes and arugula. Served with fries	36

NOS SPÉCIALITÉS

ROASTED COD MEUNIÈRE Prepared in true Gaspesian tradition. Served with mashed potatoes and sautéed vegetables	34	TUNA TATAKI Caramelized ginger and honey sauce. Served with rice and sautéed vegetables	35
SEARED SCALLOPS Roasted scallops served over rice with sautéed vegetables, roasted garlic cream, parmesan and arugula	40	ROASTED SALMON Generous salmon fillet with creamy caramelized onion sauce. Served with rice and sautéed vegetables	34
FRESH GARDEN SALAD A generous garden salad with fine herb vinaigrette		SAFFRON HALIBUT Generous halibut fillet with creamy saffron sauce. Served with mashed potatoes and sautéed vegetables	39
• Nordic shrimp	30		
• Roasted salmon fillet	32		
CAPTAIN'S PLATTER* Seared scallops, large shrimp, Nordic shrimp, crab or lobster (seasonal), mussels, cod and mini Coquilles St. Jacques. Served over rice with sautéed vegetables and garlic butter			64