

# THE GRILL



## TO START

Two salads from our four options  
will be served to your table

### GABRIELLE SALAD - L

Gabrielle potatoes, sûre cream,  
pickle, capers

### CARROT SALAD

Roasted Nantes carrots with maple  
and sumac vinaigrette

### HEIRLOOM TOMATO SALAD

Olive oil, lemon zest, fresh basil

### SUMMER SALAD - L

Beetroot, watermelon, raspberry,  
Papineauville goat cheese,  
Champagne vinegar & raspberry

### CORNBREAD - G/L/E

### PICKLE BREAD & BUTTER - M

## SEAFOOD GRILLS

### MARINATED SHRIMP

Garlic powder, cayenne pepper,  
sumac, ground ginger, ground  
cardamom

### CHEF'S FISH

Cumin, pepper, chipotle, parsley,  
lime zest

### CREAMY POLENTA - L

### GRILLED MARINATED VEGETABLES

### CHIMICHURRI

## MEATS IN THE SPOTLIGHT

### RIBS

### LAMB CHOPS

Thyme, caraway seeds,  
cumin, fennel seeds

### BEEF MEDALLION

Coffee and Chipotle

### CHICKEN DRUMSTICK

### CHIMICHURRI

### PEPPER SAUCE - L

### GRILLED MARINATED VEGETABLES

### MOREAU FARM SAUSAGE

### HOMEMADE BBQ SAUCE - G/S/SF

### SMOKED SWEET POTATOES

## DESSERTS

### LEMON BROWNIE COOKIE

### GRILLED PINEAPPLE WITH MAPLE

### CHOCOLATE VERRINE, SALTED COCOA CRUMBLE

### SWEET POTATO TARTLET

### STRAWBERRY RHUBARB - OAT BAR

Notes on Allergies :

G : Gluten / L : Lactose / E : Eggs / SF : Seafood / S : Soy / M : Mustard