

START AND SHARE

OYSTERS 24

Half dozen (6) (while supplies last)

SHRIMPS COCKTAIL 32

Four (4) shrimps U8

SAGANAKI SHRIMPS 16

Four (4) shrimps sautéed in sambuca with a Mediterranean blend of feta cheese and tomato sauce

SALMON TARTARE 3.5oz 22 – 7oz 28*

Finely chopped fresh salmon with BC seasoning and tempura
*Your choice of fries or salad with your 7oz portion

FILET MIGNON TARTARE 3.5oz 24 – 7oz 36*

Finely chopped filet mignon with boeuf cochon seasoning
*Your choice of fries or salad with your 7oz portion

ASIAN TUNA TARTARE 7oz 38

Finely chopped fresh asian tuna with BC seasoning and tempura.
Your choice of fries or salad

TUNA TATAKI 22

Fresh tuna tataki, brushed with our homemade asian sauce and tempura

MEDITERRANEAN OCTOPUS 29

A delight! With red onions, capers, extra virgin olive oil and lemon

CALAMARI 26

House batter and seasoning, served with a sea food sauce

SALADS

Add Chicken (grilled or tender) 10 Top sirloin 22 salmon 20

TAO SALAD 19

Fresh lettuce mix with peppers, onions, chicken tenders sauteed in tao sauce

SANTORINI SALAD 24

Authentic Greek salad with tomatoes, cucumbers, onions, peppers, olives and feta cheese, drizzled with extra virgin olive oil

TATAKI TUNA SALAD 36

Sushi style tuna, perfectly red inside, over mixed greens, tomatoes, cucumbers, red peppers and tempura with our homemade Boeuf Cochon sauce

BURGERS

(Angus AAA)

HAMBURGER BIG BOSS 24

(2) beef patties with double smoked bacon, Swiss cheese, fried onions, BBQ sauce, lettuce and tomatoes

HAMBURGER BOEUF COCHON 22

Served with sauteed mushrooms, Cheddar cheese, fried onions, smoked bacon, lettuce and tomatoes

HAMBURGER LE PARISIEN 22

Served with brie cheese, sauteed mushrooms, lettuce, tomatoes and fried onions

WAGYU BURGER 35

Raised according to a strict Japanese tradition, wagyu beef has a powerful and unique taste that is recognized as the best beef in the world. Cooked to your liking

ALL OF OUR **BURGERS**
ARE SERVED WITH OUR HOMEMADE
Boeuf cochon SAUCE

CHICKEN

(Quebec chicken)

CANCÚN CHICKEN AVOCADO 25

Grilled chicken filet topped with a honey Dijon sauce, avocado salsa and melted Swiss cheese served with a spring salad

GENERAL TAO CHICKEN 25

Famous Asian chicken dish, prepared Boeuf Cochon style. Served with steamed rice and crispy noodle

GRILLED TUSCAN CHICKEN 32

Grilled chicken breast with piri piri sauce, served on a bed of couscous and mixed garden vegetables in tomato sauce

PASTA

Au gratin 3.99

LINGUINE PESCATORE 36

Mixed seasoned seadfood tossed in our tasty pomodoro sauce

PENNE MYKONOS 28

Tomato sauce with feta cheese, cherry tomatoes and fresh basil

PENNE ARRABIATA 28

Tomato sauce, Greek sausages and fresh basil

CHICKEN LINGUINE ALFREDO 24

Strips of grilled chicken tossed with broccoli, red peppers in an alfredo sauce

SURF AND TURF 56

Linguine with tomato sauce, sautéed with garden vegetables in white wine, topped with a filet mignon and a lobster tail

KIDS MENU 12

All our plates are served with beverage and ice cream

POUTINE - LINGUINE WITH TOMATO SAUCE - BURGERS AND FRIES - CHICKEN TENDERS AND FRIES

OUR MEATS *The Beef and the Pork*

100% 1855 Black Angus, graded at the top of all steaks in Canada. Aged 28 days and marinated with our signature rub and grilled to perfection.

Add Lobster tail 27 Shrimps 8 each

TOP SIRLOIN 8oz 33

Served with vegetables and your choice of potatoes

GANGSTER STEAK 36

Sliced (top) sirloin steak served on a bed of mashed potatoes, sautéed mushrooms, peppers, onions in brandy and peppercorn sauce

BAVETTE 8oz 36

Served with grilled vegetables and roasted potatoes topped with our mushroom sauce with caramelized apples, onions and asparagus

BEEF CHEEKS 36

Served with mashed potatoes topped with our red wine sauce and sautéed vegetables

PICANHA 42

The most sought after cut of meat by meat lovers, imported from Brazil. Served with grilled vegetables, roasted potatoes and your choice of sauce

GRILLED LAMB CHOPS 12oz 56

(3) Double cut grilled and seasoned with extra virgin olive oil, lemon, oregano and roasted garlic. Served with our famous red wine sauce

FILET MIGNON 8oz 54

Most tender of all! No bone, no fat

FILET MIGNON ON BONE 14oz 79

An irresistible piece of meat!! Topped with our famous three-pepper sauce and sautéed mushrooms with vegetables and your choice of potatoes

NEW YORK STRIPLOIN 12oz 46

Served with vegetables and your choice of potatoes

CLASSIC RIB STEAK 16oz 58

Juicy and delicious bone-in rib eye

RIB EYE 18oz 65

Rich in marbling and juicy

PORTERHOUSE STEAK 24oz 75 – 70oz 195

Meatlovers favorite cut

COWBOY STEAK 32oz 120

For the meat connoisseurs!

GO BIG OR GO HOME 165

This Tomahawk steak will turn heads! Served with vegetables, your choice of potatoes and three sauces

WAGYU RIB EYE 12\$/OZ

Raised according to a strict Japanese tradition, wagyu beef has a powerful and unique taste that is recognized as the best beef in the world. Served with asparagus and your choice of potatoes. Suggested cooking : blue to medium-rare.

Boeuf cochon
SPECIALITY

MEAT DRY AGED IN HOUSE

***Ask for info - limited quantity**
Personalize your cut **4\$/oz**
Served with your choice of salad (ceasar or chef) and potatoes topped with sautéed mushrooms

RIB STEAK

16oz dried for 45 days or more 75

KANSAS CUT

18oz dried for 45 days or more 75

RIB STEAK

24oz dried for 45 days or more 85

PORTER HOUSE

24oz dried for 45 days or more 90

COWBOY STEAK

32oz dried for 45 days or more 135

TOMAHAWK

Dried for 45 days or more 180

Le Cochon
&
BABY BACK
RIBS
Product of Quebec

BEER MARINATED PORK SHANK 30

Pork shank cooked to perfection in a succulent house beef sauce, on a bed of couscous and sautéed vegetables in tomato sauce

NAGANO CUT TAMAHAWK 14oz 29

Served with a side of vegetables and your choice of potatoes

RIBS 12oz 29

Served with fries

RIBS AND CHICKEN (GRILLED, PANED OR (4) WINGS) 39

Served with fries

RIBS 24oz 39

Served with fries

RIBS AND SHRIMP BROCHETTE 44

Served with fries

SEAFOOD

CHILI SEA BASS 8oz 55

Served with grilled vegetables

GRILLED SALMON 8oz 34

Fresh Atlantic salmon, served on a bed of couscous with tomato sauce and sautéed vegetables

LOBSTER TAILS 65

Two (2) lobster tails (5 to 6oz) broiled with garlic butter served with your choice of side

SNOW CRAB 1/2lbs 35

Sold by the pound, served with garlic butter

BEUF COCHON PATTY TO SHARE

SURF AND TURF 199

(1) 18oz Rib eye, (1) 12oz New York, (2) lobster tails, (4) grilled shrimps, Boeuf Cochon grilled sausage, vegetables, your choice of potatoes and your choice of sauce

SEAFOOD PLATTER (1-2 PERS.) 175

(2) Lobster tails, octopus, calamari, (2) crab legs and (4) shrimp cocktail

SEAFOOD PLATTER (4 PERS.) 89/PERS.

(4) Lobster tails, half-pound of grilled octopus, half-pound of grilled shrimps, half-pound of calamari and 2 lbs of snow crabs

STEAK COOKING CHART

BLUE

Sear on the outside, completely red throughout

RARE

Cooked on the outside, 75% red at the center

MEDIUM-RARE

Cooked on the outside, 50% red at the center

MEDIUM

Cooked on the outside, 25% pink at the center

MEDIUM-WELL

Slightly pink at the center

WELL DONE

Completely cooked throughout

SIDES ORDERS

French fries 6 BC sweet potatoes 10 Baked potato 7 BC baked potato 11 Mashed potato 8 Fresh asparagus 12
Sautéed mushrooms 8 Sautéed vegetables 11 Choice of ceasar or house salad 9