

START AND SHARE

OYSTERS 24

Half dozen (6) (while supplies last)

SHRIMPS COCKTAIL 21

Three (3) shrimps U8

COCO LOCO SHRIMPS 21

Three (3) giant coconut breaded shrimps served on our orange marmelade

BACON WRAPPED U8 SCALLOPS 29

Two (2) scallops perfectly seared and topped with maple syrup

SALMON TARTARE 3.5OZ 19 7OZ 25

Finely chopped fresh salmon with BC seasoning

FILET MIGNON TARTARE 3.5OZ 20 7OZ 36

Finely chopped filet mignon with boeuf cochon seasoning

FILET MIGNON TATAKI 25

Fresh filet mignon tataki, brushed with our homemade asian sauce

TUNA TATAKI 22

Fresh tuna tataki, brushed with our homemade asian sauce

MEDITERRANEAN OCTOPUS 29

A delight!

CALAMARI 20

House batter and seasoning, lightly fried and served with spicy mayo

BRIE 19

Served with caramelized apples and walnuts

MEDITERRANEAN STYLE BC SAUSAGES 16

Grilled to perfection and sauteed with virgin olive oil, oregano and lemon

CHICKEN WINGS 16

Tossed with our zesty BBQ sauce

SPINACH DIP 19

Tossed in our secret blend of melted cheeses

ITALIAN STYLE BRUSCHETTA 14

Freshly cut and prepared in house

GARLIC SNAILS AU GRATIN 18

In the oven with garlic

ARTISAN GARLIC BAGUETTE 7 Au gratin +4

SOUP OF THE DAY 6

TUSCANY ONION SOUP 12

SMALL HOUSE SALAD 8

SMALL CAESAR SALAD 9

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, feta cheese

TATAKI TUNA SALAD 36

Sushi style tuna, perfectly red inside, over mixed greens with our ginger lime dressing

BURGERS

 (Angus AAA)

HAMBURGER *BIG BOSS* 24

Beef patties with smoked bacon, Swiss cheese, fried onions and BBQ sauce

HAMBURGER *BOEUF COCHON* 19

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

BISON HAMBURGER 24

Served with lettuce, tomatoes, caramelized apples, onions, walnuts, Swiss cheese and our house sauce

HAMBURGER *LE PARISIEN* 19

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

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 24

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

PASTA

 Au gratin 3.99

LINGUINE PESCATORE 35

Mixed seasoned seafood tossed in our tasty pomodoro sauce

SHRIMP MACARONI 33

Served with cheese, Matane shrimps and (3) giant shrimps. If you can resist!

CHICKEN LINGUINE ALFREDO 24

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

POUTINE

CLASSIC POUTINE 13

Fresh cut fries, cheese curds and gravy

SHREDDED BEEF POUTINE 18

Shredded beef and fried onions

TAO POUTINE 18

Chicken tenders in a Tao sauce

KIDS MENU 12

All our plates are served with beverage and ice cream

POUTINE - LINGUINE WITH TOMATO SAUCE - MAC & CHEESE - CHICKEN TENDERS AND FRIES - BURGERS AND FRIES

OUR MEATS *The Beef and the Pork*

100% Black Angus, graded at the top 2% of all steaks in North America. Aged 28 days and marinated with our signature rub and grilled to perfection.

Add house salad or Caesar 6 Lobster tail 27 Two (2) scallops 28 Three (3) shrimps 20

TOP SIRLOIN 8oz 29

Served with vegetables and your choice of potatoes

CHEESE STEAK 8oz 35

8oz (top) sirloin steak, topped with brie and walnuts

GANGSTER STEAK 35

Sliced (top) sirloin steak sautéed mushrooms, peppers, onions in brandy and peppercorn sauce

BAVETTE 8oz 34

Served on a bed of mashed potatoes topped with our mushroom sauce with caramelized apples, onions, walnuts and asparagus

BEEF CHEEKS 35

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

GRILLED LAMB CHOPS 12oz 54

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

WAGYU RIB EYE P/M

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.

FILET MIGNON 8oz 49

Most tender of all! No bone, no fat

FILET MIGNON ON BONE 14oz 79

An irresistible piece of meat!! Served on a bed of mashed potatoes made house, topped with our famous three-pepper sauce and sautéed mushrooms with vegetables

NEW YORK STRIPLAIN 12oz 46

Served with vegetables and your choice of potatoes

CLASSIC RIB STEAK 16oz 54

Juicy and delicious bone-in rib eye

RIB EYE 18oz 65

Rich in marbling and juicy

PORTERHOUSE STEAK 24oz 75

Meatlovers favorite cut

COWBOY STEAK 32oz 115

For the meat connoisseurs!

GO BIG OR GO HOME 165

This Tomahawk steak will turn heads! Served with All you can eat one choice of sides

Boeuf cochon SPECIALITY

MEAT DRY AGED IN HOUSE

***Ask for info - limited quantity**

Personalize your cut **3.99/oz**

Served with a choice of salad and potatoes topped with sautéed mushrooms

RIB STEAK

16oz dried for 45 days or more 69

KANSAS CUT

18oz dried for 45 days or more 69

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. In one word: delicious!

NAGANO CUT TOMAHAWK 14oz 29

Served with a side of vegetables and your choice of potatoes

RIBS 12oz 29

Served with fries and house salad

RIBS AND GRILLED CHICKEN OR TENDERS 39

Served with fries and house salad

RIBS 24oz 39

Served with fries and house salad

RIBS AND SHRIMP BROCHETTE 44

Served with fries and house salad

SEAFOOD

QUEBEC WALLEYE 32

Cooked in the oven with extra virgin olive oil and capres, served with rice and vegetables of the day

HERB CRUSTED SALMON 8oz 32

Fresh Atlantic salmon, coated in a herb crust and baked in the oven. Served with vegetables and your choice of sides

LOBSTER TAILS 65

Two (2) lobster tails (4 to 5oz) broiled with garlic butter served with your choice of side

SNOW CRAB 1/2lbs 35

Sold by the pound, served with garlic butter

BŒUF COCHON PATER TO SHARE

SURF AND TURF P/M

(1) 18oz Rib eye, (1) 12oz New York, (2) lobster tails, (4) grilled shrimps and Boeuf Cochon grilled sausage.

SEAFOOD PLATTER (1-2 PERS.) 175

(2) Lobster tails, (2) scallops, octopus, calamri, (2) crab legs and (2) shrimp cocktail

SEAFOOD PLATTER (2-4 PERS.) P/M

(2) Lobster tails, half-pound of grilled octopus, half-pound of grilled shrimps, half-pound of calamari, 2 lbs of snow crabs, (2) scallops and a ahi tuna salad

STEAK COOKING CHART

BLUE

Seared 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

Rice 5 French fries 6 BC sweet potatoes 9 Baked potato 7 BC baked potato 9 Mashed potato 7
Sautéed mushrooms 8 Sautéed vegetables 11 Fresh asparagus 12