

# Dinner Menu

## -Hors D'œuvres-

**Pâté maison** Half: 8 Full : 12

House pâté with grainy mustard, cornichon, pickled red onion and crostini

**Crostinis aux champignons** Half: 8 Full : 12

Mixed mushrooms on crostini with blue cheese and truffle oil

**Crevettes** Half: 9 Full : 14

Sautéed shrimp, garlic, shallots and peppers served with crostini and sweet potato chips

**Truite fumée** 14

House smoked Manitoba Trout with pickled onion and horseradish crème fraîche

**Moules-frites** Half: 12 Full : 18

Prince Edward Island Mussels of the day topped with matchstick potatoes

**Pain et beurre** Half: 4 Full : 7

Oven baked rustic baguette with whipped herb garlic butter

## -Soupes-

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| <b>Soupe du jour</b> | Soup of the Day | 7 |
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| <b>Soupe à l'oignon</b> | French Onion | 8 |
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\*Un pourboire de 15% de la facture sera ajouté pour les groupes de 8 et plus

\*A 15% gratuity will be added to groups with 8 or more guests\*

# Dinner Menu

## -Salades-

### **Salade César** Half: 8 Full: 13

Romaine with garlic dressing, Quebec bacon and crispy capers

### **Salade maison** Half: 8 Full: 13

House salad with red onion, tomato, bell pepper, sunflower seeds and strawberry vinaigrette

### **Salade aux champignons** Half: 10 Full: 15

Sautéed mushrooms drizzled with truffle oil with greens, red onion, bell peppers and blue cheese tossed in a sherry vinaigrette

## -Features-

### **Tourtière de bison** 18

Individual sized bison and pork pie topped with gravy served with creamy mashed potatoes and vegetables

### **Boeuf bourguignon** 20

Slow braised beef with onions, and mushrooms in a rich red wine sauce served with creamy mashed potatoes and vegetables

### **Poutine** 10

House cut fries with gravy, Bothwell Swiss Cheese and cheese curds

### **Poutine à la tourtière** 15

Fries with Bothwell cheese curds and gravy topped with tourtière meat and a balsamic tomato jam

### **Burger de Bison manitobain** 15

Bison burger served with lettuce, pickled red onion, tomato and fries

Add Nature's Farm fried egg 1.25\$

Add Loveday portabella mushrooms 1.50\$

Add Bothwell cheddar cheese 2\$

Add Blue cheese 2\$

Add Caramelized onions 2\$

Add Bacon 3.5\$

## **-Plats principaux-**

Les viandes et le poulet sont accompagnés de pommes de terre.

Tous les poissons sont accompagnés de riz. Tous les plats sont accompagnés de légumes frais.

All meat and chicken entrees are accompanied with Chef's choice of potato.

All fish entrees are accompanied with rice. All entrees include fresh seasonal vegetables

### **Bifteck New York**

29

8 oz beef steak with sherry mixed greens and frites (*Wine Pairing: Cabernet*)

8 oz beef steak with a brandy peppercorn sauce (*Wine Pairing: Shiraz*)

### **Truite arc-en-ciel**

26

Broiled trout with lemon caper beurre blanc (*Wine Pairing: Sauv Blanc*)

Broiled trout with wild blueberry gastrique (*Wine Pairing: Cabernet*)

### **Agneau**

29

Slow roasted lamb shank with truffle oil chickpeas, mushrooms and blue cheese  
(*Wine Pairing: Rhone Red*)

### **Filet de porc**

Half: 18 Full: 25

Pork tenderloin medallions with brandy and maple glaze

(*Wine Pairing: Gewürztraminer*)

### **Confit de canard**

26

Duck leg with a berry gastrique (*Wine Pairing: Pinot Noir*)

### **Poulet 100 milles**

Half: 19 Full: 26

Manitoba chicken with Peak of the Market sweet potato purée, Loveday portabella mushroom and Bothwell smoked Gouda cheese (*Wine Pairing: Chardonnay*)

### **Coq au vin**

20

Bone in chicken cooked in red wine with lardon and mushrooms with creamy mashed potatoes and vegetables

### **Végétalien**

20

Roasted Loveday portabella mushroom with spinach, garlic, sweet potato purée, tomato and truffle oil chickpeas (Vegan)

### **Gnocchi**

Potato pasta with roasted red pepper sauce, mushrooms, spinach & pine nuts 16

Potato pasta with shrimp, house smoked trout, mussels in a dill cream sauce 24

# Boissons

## -Bière-

Beer listed from lightest to heaviest. 341ml unless noted

- Corona (Mexico) (330ml) 6.5  
Coors *Light* (Canada) 5.50  
Kronenbourg 1664 *Pale Lager* (France) (330ml) 7  
Kokanee *Pilsner* (British Columbia, Canada) 5.5  
Estrella *Inedit* by Ferran Adria (Spain) (750ml) 19  
Brasserie de Saint Sylvestre 3 Monts *Golden Ale* (France) (750ml) 19  
Heineken *Lager* (Holland) (330ml) 7  
Torque What the Helles *Lager* (Winnipeg, Canada) 5.5  
Half Pints St. James *Pale Ale* (Winnipeg, Canada) 6  
Barn Hammer Seventh Stab *Red Ale* (Winnipeg, Canada) (650ml) 15  
Miller Genuine Draft (U.S.A.) (355ml) 6  
Fort Garry *Dark Ale* (Winnipeg, Canada) 6  
Guinness *Dark Ale* (440ml) (Ireland) 8

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| <p><b>-Aperitifs-</b><br/>All aperitifs 2 ounces<br/>Ricard, Pernod 8<br/>Dubonnet, Caribou 7</p> <p><b>-Cognac-</b><br/>All Cognac 1 ounce (add \$4 for a double)<br/>Hennesy VS 9<br/>Remy Martin VSOP 11</p> | <p><b>-Liqueurs-</b><br/>All liqueurs 1 ounce (add \$4 for a double)<br/>Amaretto, Baileys, Cointreau, Kahlua,<br/>Sambuca, Frangelico 6<br/>Drambuie 7<br/>Grand Marnier 8</p> |
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## -Spirits-

- All spirits 1 ounce (add \$4 for a double)  
Wisers Rye, Sky Vodka, Bacardi White, , Gordon's Gin 5  
Bombay Gin, Sauza Gold Tequila, Kraken Dark, Famous Grouse Scotch 6  
Crown Royal Northern Harvest, Grey Goose Vodka, Chivas Scotch, Glenfiddich Scotch 8

## -Dessert Wine and Port-

- All pours 2 ounces  
Pousada Ruby Port NV (Portugal) 5  
Daringa Mead NV (Australia) 6  
Taylor Fladgate LBV Port 2012 (Portugal) 7

## Café | Coffee

### Café Équitable | Fair Trade Coffee 2.75\$

Made from high quality Arabica  
beans roasted in small batches

### French Press Coffee 4\$

(French Mocha or Single Village Columbian)  
Brewed at Table (4 minute brew time)

### Café Glacé | Iced Coffee 4\$

Served on ice and made from high quality Arabica beans, with milk and lightly sweetened

## Espresso

Made with Rainforest Alliance Espresso

### Espresso

Single shot 4\$  
Double shot 6\$

### Latte 6\$

Espresso with steamed milk

### Cappuccino 6\$

Espresso with steamed milk and foam

### Mocha 6\$

Espresso with steamed milk and chocolate

### Café Americano 5\$

Espresso with hot water

### Maple Macchiato 6\$

Espresso with steamed milk,  
vanilla and maple syrup

### Red River Kicker 6\$

Two shots of Espresso topped with foam

### Affogato 7\$

Scoop of French vanilla ice-cream  
and a shot of espresso

## Cafés Arrosés | Spirited Coffees

### Irish Coffee 8\$

Coffee, Irish whiskey and whipped cream

### Irish Latte 8\$

Café Latte, Bailey's Irish cream  
and cinnamon

### Italian Coffee 8\$

Coffee, Amaretto, Kahlua  
and whipped cream

### Monte Cristo 8\$

Coffee, Grand Marnier, Kahlua  
and whipped cream

### Blueberry Tea 8\$

Red Rose tea with Amaretto  
and Grand Marnier

## Boissons | Beverages

### Pop 2.75\$

Pepsi, Diet Pepsi, Ginger ale,  
7up, Brisk Iced Tea

### Juice 3.5\$

Cranberry, Orange, Apple

### Perrier (330ml) 3.5\$

Canadian Gold Still Water (591ml) 3\$

Canadian Gold Sparking Water (1L) 6\$

# Thés en Feuilles-

*All loose teas are \$3 each*

## **English Breakfast**

This traditional blend of strong Ceylon and Assam broken black tea is a true classic with a touch of milk and sugar.

## **Burgundy Oolong**

Oolongs from Taiwan are celebrated as much for their flowery taste as their bright colour. Semi-fermented and hand rolled, this is a robust tea and is coveted the world over.

## **Black Skyline Chai**

Spicy and caffeinated, this black tea with the scents of Indian spices cardamom, star anise, ginger, coriander and fennel.

## **Crème de Earl Grey**

An afternoon delight Sri Lankan black tea with bergamot, cornflowers and vanilla.

## **Lemon Tart Green Tea**

The addition of lemon wedges and lemon grass enhances the smooth and refreshing taste of this Japanese Sencha leaf blend.

## **Rupert's Land Orange Pekoe**

Simple and neat describes this English style Black tea. The fine blend of young tea leaf buds is a favorite with its steeped orange hue.

## **Mango Black Tea**

A fresh take on the traditional flavoured black tea the fruity addition of mango creates a great bold combination.

## **Chamomile (Decaf)**

This daisy like herb is floral and perfumed on the palate. A mix of flowers, stems and citrus will help calm your senses.

## **Peppermint (Decaf)**

Light and soothing, 100% dried peppermint leaves. This tea has been an elixir of choice for thousands of years.

## **Pomme de Motivation (Decaf)**

With apple at its core, the blend of peach, raspberry and strawberry bits laced with Co-enzyme Q-10 will help repair body cells in preparation for what the day brings.

## **Anise Cannelle (Decaf)**

When you combine an anise seed pods with fine cinnamon, the combination becomes sweet and spicy with a reserve of freshness to end the day.

## **Red River Rooibos Chai (Decaf)**

This robust, herbal spicy blend brings out the hot and vibrant taste of Asia with cloves, pepper, ginger, cinnamon and nutmeg. Murky like the Red River but delicious.

## **Black Bear Rooibos (Decaf)**

Although Rooibos is South African our Manitoban Bears like berries, this blend of Manitoba blueberries, elderberry and lavender make it a classic favourite.

## **Wellness (Decaf)**

Inner Peace and stability generate the required forces to combat the challenges of life and this blend of spices, peppermint, lemongrass and liquorice root will bring all body functions into balance.

## **Suntea Goji Fresh (Decaf)**

This vibrant pink tea is filled with goji berries blended with apple bits, lemongrass and citrus to make a fresh and healthy taste fortified with Vitamin C.

## **Detox (Decaf)**

This powerful detoxifying blend is sure to help you on your path to better health. The bold taste of antioxidant-rich liquorice, cloves, fennel, cinnamon and ginger are not only delicious but will help clean-up the toxins in the body.