APPETIZERS

TUNA TATAKI 22
YELLOWFIN TUNA, PICO DE GALLO, PICKLED MINI PEPPERS, ORANGE AND GINGER COULIS, CRISPY WONTON

ROASTED CAULIFLOWER 17
BUTTER-ROASTED CAULIFLOWER, POTATO CHIPS, WHITE WINE AND SAFFRON CREAM SAUCE

SEARED SCALLOPS 26
BUTTER-SEARED SCALLOPS, CELERIAC PURÉE, BRAISED LEEK, BEURRE BLANC, CRISPY LEEK

CRAB CAKE 22
BEET AND TARRAGON CRAB CAKE, GARLIC-ROASTED SQUASH, ORANGE AND SAFFRON COULIS

CRANBERRY BRIE 22
WARM BRIE, ONION AND BACON CONFIT, CRANBERRY JAM, TOASTED BREAD CROSTINI

HUGO'S CALAMARI 19
PANKO-CRUSTED CALAMARI, SWEET GARLIC SAUCE, BEAN SPROUTS, GREEN ONION

SMOKED WINGS 18 25 48
SMOKED CHICKEN WINGS, HOMEMADE BUFFALO SAUCE, JALAPEÑO SOUR CREAM

BEEF CARPACCIO 22
BEEF TENDERLOIN, BALSAMIC MAYO, DICED PICKLED RADISH, FRIED CAPERS, BABY ARUGULA, PARMESAN, SMOKED MUSTARD CAVIAR

BOLOGNESE ARANCINI 22
CLASSIC PARMESAN ARANCINI, HOMEMADE BOLOGNESE SAUCE, ARUGULA, PARMESAN

~~NOT~~ LOULOU'S SHRIMP 18
CRISPY PANKO SHRIMP, SPICY THAI MAYO, NAPA CABBAGE, GREEN ONION

BURRATA 22
BURRATA, BRUSCHETTA, ARUGULA, ROASTED TOMATO COULIS, TOASTED GARLIC BREAD

PORK & CHICKEN DUMPLINGS 18 21 25
FARCE DE PORC ET DE POULET HACHÉS, CHÂTAIGNE D'EAU, OIGNON VERT ET GINGEMBRE

PONZU OR WAFU SAUCE

TARTARES

CHOOSE TWO TARTARES TO CREATE YOUR OWN DUO FOR 35$.

SMOKED BEEF 21 31
HAND-CUT BEEF, HONEY DIJON MAYO, SMOKED BACON, CHIVES, SHALLOT, SAVOURY BREAD CRUMBLE, TOASTED BUN, SMOKED CHEDDAR

SALMON * 21 31
HAND-CUT FRESH SALMON, FIG AND MAPLE BACON COMPOTE, CHIVES, SHALLOT, SMOKED SALMON, TOASTED BREAD

HONEY LIME TUNA * 21 31
RED TUNA, BELL PEPPER, TOASTED SESAME SEEDS, HONEY, LIME AND SRIRACHA SAUCE, CHIVES, SHALLOT, CILANTRO, CRISPY WONTON

BEET * 21 31
BEETROOT, CHIVES, SHALLOT, GOAT CHEESE, MAPLE APPLE PURÉE, ROASTED GARLIC MASCARPONE, TOASTED BREAD

MEXICAN TUNA 21 31
RED TUNA, CHIVES, SHALLOT, RED BELL PEPPER, JALAPEÑO PULP, LIME MAYO, GUACAMOLE, TORTILLA CHIPS

GLUTEN-FREE TARTARE: CORN CHIPS OR CUCUMBER SLICES

* CHOICE OF SIDE FOR MAIN PORTIONS: FRIES, SALAD, HALF FRIES AND HALF SALAD, OR POUTINE UPGRADE

MAIN COURSES

STUFFED CHICKEN BALLOTINE 36
CHICKEN BALLOTINE STUFFED WITH CHORIZO, HALLOUMI AND ASPARAGUS, WRAPPED IN PROSCIUTTO, CREAMY LEEK AND THYME SAUCE, BUTTERY CELERIAC PURÉE

BUTTERNUT SQUASH RISOTTO 28
BUTTERNUT SQUASH RISOTTO, SWEET POTATO, ONION, GREEN SHALLOT, VEGETABLE BROTH, PARMESAN, CRISPY SWEET POTATO CHIPS

4 OZ FLANK STEAK +10 | PANCETTA +8 | BEEF TENDERLOIN +15

DUCK BREAST WITH ORANGE & GRAND MARNIER 44
MEDIUM-RARE DUCK BREAST, GINGER CELERIAC PURÉE, CRISPY SWEET POTATO PETALS, SEASONAL VEGETABLES

VEGETABLE CHOW MEIN 28
STIR-FRIED CANTONESE NOODLES, COCONUT CURRY SAUCE, SNOW PEAS, BEAN SPROUTS, CARROT, BELL PEPPER, ONION, NAPA CABBAGE

CHICKEN +7 | SHRIMP (6) +7 | 4 OZ FLANK STEAK +10 | TOFU +7

GRILLED FLANK STEAK 37
8 OZ FLANK STEAK MARINATED IN MAPLE SYRUP, WHISKY AND THYME, GRILLED AND SERVED WITH SEASONAL VEGETABLES

PEPPER GRAVY OR BRANDY SAUCE

MAPLE-CRUSTED SALMON 32
PAN-SEARED SALMON, CREAMY MAPLE SAUCE, BABY POTATOES, BRUSSELS SPROUTS WITH BACON

SCALLOPS & SHRIMP 38
BUTTER-SEARED SCALLOP AND GRILLED SHRIMP OVER CLASSIC MUSHROOM RISOTTO

HERB-CRUSTED RACK OF LAMB 54
HERB-CRUSTED RACK OF LAMB, RED WINE AND ROSEMARY SAUCE, CONFIT CELERIAC PURÉE, SEASONAL VEGETABLES

VEAL OSSO BUCO 45
VEAL OSSO BUCO BRAISED IN RED WINE AND ROSEMARY, BUTTERNUT SQUASH PURÉE, CRISPY LEEK, SEASONAL VEGETABLES

BEEF SHORT RIB BOURGUIGNON 38
BRAISED BEEF, BABY POTATOES, PEARL ONIONS, NANTES CARROTS, BUTTER-SAUTÉED MUSHROOMS, CRISPY POTATO SPIRALS

BEEF TENDERLOIN & SHRIMP 44
SOUS-VIDE BEEF TENDERLOIN, PORT WINE SAUCE, GARLIC AND HERB GRILLED SHRIMP, DUCK FAT POTATO PURÉE, GRILLED ASPARAGUS

FLANK STEAK SALAD 30
SPRING MIX, GRILLED FLANK STEAK, CARROT, CLEMENTINE, GREEN AND RED ONION, NAPA CABBAGE, CRISPY CHINESE NOODLES, ORANGE GINGER VINAIGRETTE

ASIAN TEMPURA CHICKEN SALAD 29
SPRING MIX, TEMPURA CHICKEN, NAPA CABBAGE, CARROT, CLEMENTINE, CRISPY WONTON, EDAMAME, WAFU DRESSING

OPTION TOFU TEMPURA

RIBEYE STEAK 52
SOUS-VIDE RIBEYE SEASONED WITH MONTREAL STEAK SPICES, SEASONAL VEGETABLES, GRILLED ASPARAGUS

PEPPER GRAVY OR BRANDY SAUCE

BISON SHORT RIB 42
HONEY GARLIC BISON SHORT RIB, ROASTED CAULIFLOWER PURÉE, PONZU-GLAZED CARROTS, GARLIC RICOTTA

DORÉ 32
DORÉ POÊLÉ, SAUCE AU BEURRE BLANC ET AU ROMARIN, PURÉE DE CÉLERI-RAVE AU BEURRE ET LÉGUMES DU MOMENT

BLACK COD LIMITED AVAILABILITY 48
PAN-SEARED BLACK COD, WHITE WINE AND PANCETTA SAUCE, BUTTER-SAUTÉED PEARL ONIONS, SQUASH PURÉE, CRISPY LEEK

PESTO TAGLIATELLE 29
TAGLIATELLE WITH PESTO, CHERRY TOMATOES, ARUGULA, BURRATA

PANCETTA +8 | SHRIMP (6) +7 | PROSCIUTTO +7

MIXED MUSHROOMS +5

* CHOICE OF SIDES: FRIES, SALAD, HALF FRIES & HALF SALAD, MASHED POTATOES, BUTTERNUT SQUASH PURÉE, BUTTERED CELERY ROOT PURÉE, ROASTED CAULIFLOWER PURÉE, OR EXTRA POUTINE

GARNEMENTS POUTINE 24 / 30

HOMEMADE FRIES, GRILLED FLANK STEAK, SAUTÉED MUSHROOMS, CRISPY ONIONS, ST-GUILLAUME CHEESE CURDS, HOUSE-MADE GRAVY

CRISPY FRIED CHICKEN 28

CRISPY FRIED CHICKEN, APPLE BUTTER, SAUTÉED BRUSSELS SPROUTS, BABY POTATOES, BACON

GARNEMENTS BURGER 26

BURGER BUN, GRILLED BEEF PATTY, BACON, YELLOW CHEDDAR, CRISPY ONION, ICEBERG LETTUCE, TOMATO, PICKLE, SPICY MAYO

OPTION BEYOND MEAT

HOT HONEY CHICKEN BURGER 26

BURGER BUN, CRISPY FRIED CHICKEN, SMOKED GOUDA, BACON, CRISPY ONION RING, LETTUCE, HOT HONEY MAYO

OPTION BEYOND MEAT

FEATURE BURGER ?

ASK YOUR SERVER ABOUT OUR CURRENT CREATION!

DESSERTS

OREO BROWNIE 12

GARNEMENTS BROWNIE WITH OREO, CRUSHED COOKIES, VANILLA FROSTING, CHOCOLATE COULIS, CRUMBLE

APPLE CHEESECAKE 12

VANILLA CUSTARD, CARAMELIZED PEAR, TORCHED SUGAR, BUTTERSCOTCH TUILE

GÂTEAU AU FROMAGE ET AUX POMMES 12

CHEESECAKE WITH CARAMELIZED APPLES, CINNAMON MASCARPONE, CRUMBLE

LEMON PUFF PASTRY 12

BUTTERY PUFF PASTRY, LEMON CREAM FILLING, CITRUS COULIS, MINT FROSTING, CRUMBLE

BISCOFF SKILLET 12

BISCOFF CRUMBLE, BISCOFF CHEESECAKE CREAM, VANILLA CREAM, BISCOFF CARAMEL, COOKIE