OUR APPETIZERS

The beginning of a winning game

TUNA TATAKIN — 22
RED TUNA, PICO DE GALLO, PICKLED MINI PEPPERS, ORANGE AND GINGER COULIS, PARSLEY MAYO, AND CRISPY WONTONS

FRIED BRIE — 19
PANKO FRIED BRIE CHEESE, APPLE PURÉE, MAPLE WHIPPED CREAM, SALTED CRUMBLE AND TOASTED BREAD CROUTONS

PANCETTA ARANCINI — 20
BREADED AND FRIED RISOTTO BALLS, MARINARA SAUCE, ARUGULA, AND PARMESAN

SCALLOPS — 26
BUTTER-SEARED SCALLOPS, CELERY ROOT PURÉE, BRAISED LEEK, BEURRE BLANC, LEEK CHIPS

SMOKED LIL' WINGS — 8 18 / 12 25 / 24 48
SMOKED CHICKEN WINGS WITH A SECRET SPICES RUB, SEASONED SOUR CREAM AND BUFFALO SAUCE

À LA HUGO CALAMARI — 19
PANKO BREADED CALAMARI, SWEET GARLIC SAUCE,

~~PAS~~ LOULOU SHRIMPS — 18
CRISPY PANKO SHRIMPS, SPICY HOMEMADE THAÏ MAYONNAISE, NAPPA CABBAGE AND GREEN ONIONS

ROASTED CAULIFLOWERS — 16
BUTTER ROASTED CAULIFLOWERS, HOMEMADE POTATO CHIPS, SAFFRON AND WHITE WINE CREAM SAUCE

BEEF CARPACCIO — 22
BEEF SLICES (FROM FILET MIGNON), BALSAMIC MAYO, PICKLED RADISH BRUNOISE, FRIED CAPERS, ARUGULA

BURRATA — 19
BURRATA CHEESE, ROASTED BEET COULIS, GARLIC CROUTON, AND SHALLOT OIL

DUMPLING AU HOMARD ET CREVETTE — 5 18 / 8 21 / 12 25
LOBSTER, SHRIMP, CHIVE, AND GINGER FILLING WITH ORANGE-GINGER SAUCE

MIX AND MATCH TWO TARTARES FOR A $35 DUO

OUR TARTARES

Precision without cooking

MEXICAN TUNA * — STARTER 21 / 31
RED TUNA, CHIVES, GREY SHALLOTS, RED BELL PEPPER, JALAPENOS PULP, LIME MAYO, GUACAMOLE AND TORTILLA CHIPS

SALMOND* — STARTER 21 / 31
KNIFE-CUT FRESH SALMON, FIG AND MAPLE COMPOTE, BACON, CHIVES, GREY SHALLOT, SMOKED SALMON, AND BREAD CROUTONS

BEEF* — STARTER 21 / 31
KNIFE-CUT BEEF, CAPERS, CHIVES, FRESH AND FRIED FRENCH SHALLOTS, PARMESAN CRISP, DIJON MUSTARD HOMEMADE MAYONNAISE, OLIVE OIL, BALSAMIC CARAMEL,

GLUTEN-FREE OPTION: CORN CHIPS OR CUCUMBER SLICES.

HONEY AND LIME TUNA* — STARTER 21 / 31
BELL PEPPERS, ROASTED SESAME SEEDS, HONEY AND LIME SAUCE, CHIVES, GREY SHALLOTS, CORIANDER AND WON TON CHIP

BEET* — STARTER 21 / 31
BEETS, CHIVES, SHALLOTS, RICOTTA, MAPLE APPLE PURÉE, ROASTED GARLIC MASCARPONE, AND CROUTONS

TOMATO* — STARTER 21 / 31
TOMATOES, CUCUMBER, FETA, CHIVES, SHALLOTS, BASIL MAYO, AND CROUTONS

* CHOICE OF SIDE FOR MEAL PORTIONS :
FRIES, SALAD, HALF FRIES/SALAD OR EXTRA POUTINE

OUR MAIN DISHES

The level where it all happens

TENDERLOIN AND SHRIMP 44
SOUS-VIDE 5OZ BEEF TENDERLOIN, PORT SAUCE, GRILLED GARLIC AND HERB SHRIMPS, MASHED POTATOES AND GRILLED ASPARAGUS

BEEF FLANK STEAK* 37
FLANK STEAK 8 OZ, CAJUN MARINATED, SEASONAL VEGETABLES,
PEPPER OR BRANDY SAUCE

RIB EYE* 52
RIB-EYE STEAK COOKED SOUS-VIDE WITH MONTRÉAL SPICES, SEASONAL VEGETABLES AND GRILLED ASPARAGUSGRILLÉS
PEPPER OR BRANDY SAUCE

MAPLE-CRUSTED SALMON 32
PAN-SEARED SALMON STEAK WITH A CRISPY CRUST, CREAMY MAPLE SAUCE, BABY POTATOES AND BACON BRUSSEL

SQUASH RISOTTO 26
BUTTERNUT SQUASH RISOTTO, SWEET POTATO, ONION, GREEN SHALLOT, HOMEMADE VEGETABLE BROTH, PARMESAN AND SWEET POTATO CHIPS.
4 OZ FLANK STEAK + 10 PANCETTA + 8 MIGNON DE BOEUF + 15

BEEF CHUCK RIB 38
SMOKED BEEF CHUCK RIB, HOMEMADE APPLE BBQ SAUCE, CRISPY SHALLOTS, MASHED POTATOES AND VEGETABLES

RACK OF LAMB 54
HERB-CRUSTED SOUS-VIDÊ LAMB (MEDIUM RARE), RED WINE ROSEMARY SAUCE, CONFIT CELERIAC PURÉE, AND SEASONAL VEGETABLES

SCALLOPS AND SHRIMPS 38
BUTTER-SEARED SCALLOP AND GRILLED SHRIMP ON CLASSIC MUSHROOM RISOTTO

PESTO TAGLIATELLE 29
PASTA WITH NUT-FREE HOUSE PESTO, CHERRY TOMATOES, ARUGULA, AND BURRATA
PANCETTA + 8 SHRIMPS (6) + 7 PROSCIUTTO + 7

GARNEMENTS BURGER* 26
BUN, GRILLED BEEF PATTY, BACON, YELLOW CHEDDAR CHEESE, FRIED ONIONS, ICEBERG LETTUCE, TOMATO, PICKLES AND SPICY MAYO BEYOND MEAT OPTION AVAILABLE

*CHOICE OF SIDE: FRIES, SALAD, HALF FRIES & HALF SALAD, MASHED POTATOES, OR POUTINE (EXTRA CHARGE)
EXTRA MIXED MUSHROOMS + 5

VEGETABLE CHOW MEIN 28
CANTONESE NOODLES, FRIED EGG, SNOW PEAS, BEAN SPROUTS, CARROTS, PEPPERS, ONIONS, AND NAPA CABBAGE.
CHICKEN + 7 SPRIMPS (6) + 7 4 OZ FLANK STEAK + 10 TOFU + 7

BLACK COD LIMITED QUANTITY 48
PAN-SEARED BLACK COD, DEMI-GLACE PORTO SAUCE, BUTTER POTATO PURÉE, BUTTER SAUTEED MUSHROOMS AND BRUSSEL SPROUTS

FRIED CHICKEN 28
CRISPY FRIED CHICKEN, HOMEMADE APPLE BUTTER, SAUTÉED BRUSSELS SPROUTS WITH BACON AND BABY POTATOES

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

ASIAN TEMPURA CHICKEN SALAD 29
SPRING MIX LETTUCE, NAPPA CABBAGE, CARROT,EDAMAME, FRIED WONTON, TEMPURA CHICKEN,SESAMEWAFU VINAIGRETTE TOFU TEMPURA OR GRILLED CHICKEN OPTION AVAILABLE

BRAISED BEEF CHEEK 44
PORT AND THYME-BRAISED BEEF CHEEK, MASHED POTATOES, BUTTERED MUSHROOMS, AND CRISPY LEEKS

PANKO-CRUSTED COD 35
PANKO-CRUSTED COD, BEET AND PEAR SAUCE, MASHED POTATOES, AND SEASONAL VEGETABLES

STUFFED CHICKEN BALLOTINE 36
CAPICOLLO, CHEDDAR, AND SPINACH STUFFED CHICKEN, BRANDY SAUCE, SQUASH PURÉE, AND SEASONAL VEGETABLES

GARNEMENTS POUTINE SMALL 24 / 30
HOMEMADE FRIES, GRILLED BEEF FLANK STEAK, SAUTEED MUSHROOMS, FRIED ONIONS, ST-GUILLAUME CHEESE CURDS AND HOMEMADE POUTINE SAUCE

CHIPOTLE CHICKEN BURGER* 26
CRISPY CHICKEN, BACON, CHEDDAR, CARAMELIZED ONIONS AND JALAPEÑOS, CHIPOTLE MAYO BEYOND MEAT OPTION AVAILABLE

WEEKLY BURGER * ?
ASK YOUR SERVER !

OUR DESSERTS

finish beautifully

RASPBERRY MILLE-FEUILLE 12
PUFF PASTRY, RASPBERRY CREAM, RASPBERRY COULIS, VANILLA FROSTING, CRUMBLE, AND ICING SUGAR.

CHERRY CRÈME BRULÉE 12
VANILLA CUSTARD, CARAMELIZED CHERRIES, TORCHED SUGAR, AND WHITE CHOCOLATE TUILE

CHOCOLATE BANANA CHEESECAKE 12
CHEESECAKE FILLING, BUTTERY CRUST, CARAMELIZED BANANA, CHOCOLATE COULIS, AND CRUMBLE

GARNEMENTS BROWNIE 12
CLASSIC BROWNIE, VANILLA CREAM CHEESE MOUSSE, CARAMEL COULIS, CRUMBLE, AND ICING SUGAR

SKILLET TIRAMISU 12
LADYFINGERS, COFFEE SYRUP, VANILLA MASCARPONE, CHOCOLATE CREAM, AND TIA MARIA CARAMEL

The great taste of Garnements in just a few clicks

LET YOURSELF BE TEMPTED EACH WEEK BY A NEW MENU DESIGNED TO FIT YOUR LIFESTYLE AND YOUR NEEDS.

YOUGO Chef MD