

# RESTO GARE

FRENCH BISTRO FRANÇAIS

## Petites Bouchées

### ESCARGOT 🍷 18

Herb & garlic marinated snails, sautéed & served with grilled house focaccia

### CALAMARS 18

Crispy fried battered calamari, orange ginger dipping sauce & chimichurri drizzle

### FRITES MAISON 7

Hand cut house fries with pink peppercorn aioli

### FOIE GRAS 26

Pan-seared duck liver with house compote, grilled focaccia, dried fruit & spiced nuts

### CHAMPIGNONS 15

Sautéed mushroom medley with red wine, shallots, garlic, chevre & grilled garlic bread

### SAINT-JACQUES 🍷 24

Seared Scallops with potato purée & a lardon mushroom in a white wine cream sauce

### BRIE FAUX FONDUE 🍷 16

Melted brie cheese, field berry compote, spiced nuts & grilled house focaccia

## Crêpes Resto

(With your choice of soup du jour, house salad or french fries)

### À LA FERME 20

Chicken, ham, brie & swiss cheese

### VÉGÉTARIENNE 19

Mushrooms, ratatouille, goat cheese & balsamic drizzle

### FRUITS DE MER 25

Shrimp, scallops, salmon & dill bechamel

## Les Soupes et Salades

### SOUPE DU JOUR 7

House made seasonal soup

### SOUPE À L'OIGNON FRANÇAISE 🍷 10

Classic French onion soup, crouton & Gruyère cheese

### SALADE DE LA GARE

half 8 full 16

Garden fresh mixed greens, tomatoes, cucumber, red pepper, root curls, creamy green goddess dressing

### SALADE CAESAR CLASSIQUE 🍷 half 8 full 16

Crisp romaine, lardon, house dressing, fresh parmesan, focaccia croutons & crispy capers

### Les Accompagnements

Grilled Chicken Breast 9

Grilled Cajun Prawns 9

Garlic Cheese Toast 7

### SALADE NIÇOISE AU SAUMON 🍷 28

6 oz salmon, field greens, grape tomatoes, creamer potatoes, black olives, pickled green beans, soft-boiled egg & creamy herb dressing

## Les Plateaux

### LES FROMAGES 28

Curated cheese board with pickles, nuts, preserves, fruit & grilled bread

### CHARCUTERIE 28

Pâté maison, chorizo, rosemary infused ham, pickled vegetables, house mustard, berry compote



🍷 On request our chefs can prepare this item gluten free.  
Let your server know of any food allergies.

Prices are subject to taxes. 15% gratuity will be added to groups of 10 or more.

# RESTO GARE

FRENCH BISTRO FRANÇAIS

## LES BON VIVANTS / DINER POUR DEUX

(Served with your choice of starter soup du jour or house salad)

### CHÂTEAUBRIAND 🍴 125 (FOR TWO)

14oz center cut Canadian beef tenderloin, white truffle buttered mushroom, Pommes purée and herb roasted creamer potatoes, chef's vegetables & demi-glace

### TRÉSOR DE LA MER 135 (FOR TWO)

Baked Atlantic salmon filet, crispy MB pickerel, garlic butter prawns, mussels and crab claws on a bed of Provençal herb pasta, tobiko (caviar) grilled lemon.

## Plats Principaux

(Served with vegetables & your choice of buttered mashed potatoes, duck-fat roasted baby potatoes or homemade fries)

\*\*no vegetables or potatoes are served with this item

### FILET MIGNON AU POIVRÉ 🍴 45

Grilled 8oz beef tenderloin with creamy green peppercorn brandy sauce

### BOURGUIGNON 37

Slow cooked beef in a red wine sauce, with pearl onions, button mushrooms, lardon & herbes de Provence

### POULET BBQ À L'ERABLE 🍴 28

Barbecue half chicken with sticky maple bourbon glaze

### CONFIT DE CANARD À L'ORANGE 40

Confit duck leg slowly cooked to falling-off-the-bone perfection with an orange gastrique

### CÔTES D'AGNEAU EN PERSILLADE 🍴 59

Provençal herb marinated half rack of lamb, red wine demi-glace chouse peppered mint jelly

### SAUMON DE MAISON 🍴 38

Baked pistou panko crusted fresh Atlantic salmon filet with béchamel sauce

### PERNOD ROYAL 🍴 45

Creamy Pernod and saffron pasta with butter poached prawns, mussels & snow crab claw, tobiko (caviar)\*\*



## Bistro Classique

### POUTINE 15

Hand cut fries, Bothwell cheese curds & house gravy

### TOURTIÈRE DE MAMAN 22

Resto Gare's special recipe beef & pork pie, with flaky crust & country gravy, seasonal vegetables

### RATATOUILLE AVEC PAIN À L'AIL 🍴 22

Rustic southern French vegetable stew, eggplant, bell peppers, zucchini, onions and tomatoes, fresh herbs & chèvre gratinée

### PÂTES AU PISTOU 20

Blistered tomatoes, goat cheese, green onions & Pasta tossed with pistou cream sauce

### GOURMOND MAC & CHEESE 20

3 cheese sauce & toasted herbed bread crumb

#### ADD ONS


White Truffled Mushrooms 9

Grilled Chicken Breast 9

Smoked Ham 9

### BOUCHÉES DE FILET AU FROMAGE BLU 31

6oz beef tenderloin tips, red wine honey reduction, blue cheese, squash puree, house fries

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