

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, pink peppercorn aioli

FOIE GRAS 28

Pan-seared 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 🍷 25

Seared Scallops with butternut squash puree, provençal herbs oil.

BRIE FAUX FONDUE 🍷 16

Melted brie cheese, field berry compote & spiced nuts + grilled toast

Crêpes Resto

(With choice of soup du jour, side house salad or French fries)

À LA FERME 20

Chicken, ham, brie & swiss cheese

VÉGÉTARIEN 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'OIGNONS FRANÇAISE 🍷 10

Classic French onion soup, crouton, Gruyere 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, lardons, house dressing, fresh parmesan, focaccia croutons & crispy capers

SALADE NIÇOISE AU SAUMON 🍷 25

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

Les Accompagnements

Grilled Chicken Breast 9

Grilled Cajun prawns 9

Garlic Cheese Toast 7

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)

Seared scallops, baked Atlantic salmon filet, on lobster saffron risotto, garlic butter prawns, tobiko (caviar) grilled lemon & chef's market vegetables

Plats Principaux

(Served with vegetables & a choice of buttered mashed potatoes, herbed roasted baby potatoes or homemade fries)

FILET MIGNON AU POIVRÉ 🍴 45

Grilled 8oz beef tenderloin, creamy green peppercorn brandy sauce

BOURGUIGNON 37

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

POULET BBQ À L'ERABLE 🍴 29

BBQ half chicken with sticky maple bourbon glazed

CONFIT DE CANARD À L'ORANGE 40

Confit duck leg slowly cooked to falling-off-the-bone perfection, orange spiced glaze

CÔTES D'AGNEAU EN PERSILLADE 🍴 59

Provençal herb marinated ½ rack of lamb red wine demi-glace & house peppered mint jelly

FILET DE SAUMON 🍴 38

Baked pesto panko crusted fresh Atlantic salmon filet with béchamel

RISOTTO ROYAL 🍴 45

Butter poached prawns, lobster saffron pea risotto topped, tobikko and parmesan crisp

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, summer squash, onions and tomatoes, fresh herbs & chèvre gratinee

RISOTTO AUX LÉGUMES VERTS 26

Green goddess veggie risotto, summer garden peas, green onions, parmesan crisp

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



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