

Petites Bouchées

ESCARGOT 15

Herb & garlic marinated snails, sauteed & served with warm bread

CALAMARES 20

Lemon peppered with blue cheese ranch

FRITES MAISON 7

Hand cut house fries

FOIE GRAS 24

Pan seared with house compote, grilled focaccia, dried fruit and spiced nuts

CHAMPIGNONS 12

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

COQUILLES SAINT JACQUES 24

Seared scallops, sautéed bacon, mushrooms, Swiss cheese, béchamel & herbed bread crumb

BRIE FAUX FONDUE 14

Melted brie cheese, field berry jam & spiced nuts + French baguette

Les Plateaux

LES FROMAGES 26

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

POISSONNERIE LA MER 34

Cold platter of smoked goldeye, oysters & salmon + poached prawns & accompaniments

Les Soupes et Salades

SOUPE DU JOUR 6

Ever changing house made seasonal soup

SOUPE À L'OIGNONS FRANÇAISE 9

Classic French onion soup, crouton, Gruyere cheese

SALADE DE LA GARE HALF 8 FULL 14

Garden fresh mixed greens, tomatoes, cucumber, red pepper, root curls & roasted shallot vinaigrette

SALADE CAESAR CLASSIQUE HALF 8 FULL 14

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

SALADE NIÇOISE AU SAUMON 24

Salmon, field greens, crumbled blue cheese, grape tomatoes, creamer potatoes, black olives, pickled green beans, soft boiled egg, anchovy & creamy herb dressing

Les Accompagnements

Grilled Chicken Breast \$9

Smoked Goldeye \$10

Cajun garlic buttered prawns \$9

Pan roasted Atlantic salmon \$18

Crêpes Resto

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

À la Ferme: chicken, ham, brie & swiss cheese 19

Végétarien: mushrooms, ratatouille & goat cheese + balsamic drizzle 17

Fruits de Mer: shrimp, scallops, salmon & dill bechamel 24

Bistro Classique

STEAK FRITES 28

8oz grilled sirloin cap, black garlic truffle butter & house cut fries

TOURTIÈRE DE MAMAN 19

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

RATATOUILLE AVEC PAIN À L'AIL 17

Stewed garden vegetables, fresh herbs & chèvre gratinee

GOURMOND MAC & CHEESE 15

3 cheese sauce & toasted herbed bread crumb

**Add Lobster meat \$20 Or Truffled mushrooms \$7
Grilled Chicken Breast \$9 Or Smoked ham \$6**

POUTINE 12

*Hand cut fries, Bothwell cheese curds & house gravy.
Add blue cheese, bacon and red wine gravy **add \$5***

Plats Principaux

Served with vegetables & a choice of buttered mashed potatoes or herbed duck fat roasted potatoes

FILET MIGNON AU POIVRÉ 37

Center cut beef tenderloin, creamy green peppercorn brandy sauce

POULET CORDON BLEU 28

Breaded chicken breast, stuffed with creamy Brie, Swiss, ham & prosciutto with sauce Mornay

CÔTES D'AGNEAU EN PERSILLADE 55

Rosemary & herb marinated ¾ rack, red wine demi glace & mint gel

BOURGUIGNON 32

Classic red wine braised beef short rib, with mushroom, bacon, onion & fresh herbs

FILET DE SAUMON 29

Fresh Atlantic salmon filet, pan seared and baked with vin cremeux

RISOTTO ROYAL 45

*Seared prawns and scallops with butter poached lobster on Spanish saffron risotto**

CHOU-FLEUR 28

Roasted cauliflower steak, beurre Meuniere, caviar d'aubergine

LES BON VIVANTS / DINER POUR DEUX

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

CHÂTEAUBRIAND (for two) 110

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

TRÉSOR DE LA MER (for two) 125

*A platter of saffron risotto, garlic butter prawns, seared scallops, butter poached lobster meat, baked
Atlantic salmon fillet, grilled lemon & chef's market vegetables*