

CHEZ BORIVAGE

TO START

SOUP OF THE DAY 10

FRENCH ONION SOUP 15

With Oka Cheese

TEMPURA SHRIMPS 15

House Cocktail Sauce

CAESAR SALAD 15

Romaine Hearts, Parmesan, Caesar Dressing, Bacon, Capers and Croutons

SALMON GRAVLAX 16

Mango Coulis, Candied Cherry Tomatoes, Lime Zest, Crouton, Young Shoots

BAKED GOAT CHEESE SALAD 17

Poached Pear, Walnuts, Arugula

BEEF TARTAR 20

Shallots, Herbs, Capers, Dijon Mayonnaise, Radish

SEARED QUÉBEC FOIE GRAS 23

Extra de 7\$ on the table d'hôte
Gooseberry Chutney, Porto Reduction

MAIN DISHES

VEGETARIEN CHEF SELECTION 24

Inspiration of the Moment

TOMATO CONFIT RAVIOLI 28

Fresh Mozzarella, Rosé Sauce

ROASTED CHICKEN BREAST 30

Hunters Mushroom Sauce, Mashed Potatoes

GRILLED SALMON 30

Sautéed Gnocchi with Pesto, Mushrooms and Artichoke

LINGUINE SEAFOOD 34

Linguine with Cuttlefish Ink, Sautéed Shrimp and Scallops

LAMB SHANK 38

Confit with Red Wine, Creamed Parmesan and Sun-Dried Tomatoes Polenta, Dripping Reduction

BEEF FILET MIGNON 49

Extra de 14\$ on the table d'hôte
8oz. Grilled Beef, Bordelaise Sauce

TABLE D'HÔTE 3
COURSES

56\$

OR

À LA CARTE

ALLERGIES OR FOOD
RESTRICTIONS

PLEASE IDENTIFY
YOURSELF TO YOUR
SERVER.

SWEETS

CHEF'S DELIGHT 13
SUBSTITUTE YOUR
DESSERT BY ONE OF
OUR SPECIAL
ALCOHOL COFFEE
SELECTION

TO SHARE

FOUR CHEESE
SELECTION 32
Apricots, Pecans and
Preserves

KIDS MENU 15\$

INCLUDES A BEVERAGE AND AN ICE CREAM

SPAGHETTI

Choice of Tomato Sauce or Olive Oil and Parmesan Cheese

GRAND LODGE CHEESE PIZZA

Served with Fries

FRIED CHICKEN FILETS

Served with Fries

HAMBURGER OU CHEESEBURGER

Served with Fries

TAXES (GST & QST) ET SERVICE (15%) EXTRA

