



Soup of the day w/ grilled crostini \$7

Special of the day, served with soup and a glass of wine, pint of beer or dessert M/P

- Red Quinoa Salad, Mixed green, tomatoes, green apple, roasted sweet potato, dried currents, honey Dijon dressing \$15
- The Big Red, Mixed green, goat cheese, red onions, walnuts, beets, blueberries, raspberry vinaigrette \$15
- Vegetable Poke salad, brown rice, veggies, Nori, cashews, miso, aioli \$15
- Roast Chicken Kiwi Cobb, Romaine, roast chicken, bacon, cheddar, tomatoes, sunflower seeds, Honey Dijon House dressing \$18
- Korean Grilled Beef Salad, Baby spinach, grilled beef bavette, tomato, cucumber, green onions, mint, cilantro, Thai dressing \$18
- Rocky Shrimp Salad, Romaine, Roasted Corn, Red Pepper, Avocado, Spicy Shrimp, Mango, Mint, Roasted Almond slivers, Light creamy spicy sriracha dressing \$20
- Le "Boucher Faché" Caesar, Grilled thick cut House Made Bacon, romaine, challah croutons, anchovies, shaved Grano padano Parmesan \$15

*Add Chicken to any salad \$4
Add Beef tartar, salmon tartar or grilled shrimp/beef to any salad \$6*

Aschara's Pad Thai, Vegetables and Tofu \$15 add chicken \$4, beef or shrimp \$6

- Spicy Turkey burger, Chipotle mayo, guacamole, pickled fresh cucumber, tomato \$17
- Otago Beef burger, Creamy coleslaw, aged cheddar, tomato, romaine \$17
- "Pub BLT", Aioli, romaine, heirloom tomatoes, pickles and house made maple bacon on a sourdough \$13
- Add thick cut bacon or cheddar cheese to any burger or sandwich \$4*
- Tonkinese Vegetable noodle soup, add chicken \$4, beef or shrimp \$6 \$14
- Linguini, sugo all'arrabbiata with arugula and seasonal mushroom finished with Parmesan \$15
- Creamy Roasted Cauliflower and goat cheese mac 'n cheese \$15
- 1895 Edition Pancakes, Stacked served with lemon sugar, Quebec maple syrup \$15
Add blueberries, caramelized banana or shaved cheddar \$4
- Saint Pierre Breakfast, two eggs, grilled thick cut House Made Bacon, Veal and Brie sausage and "Cosmo" potatoes \$15

Dessert

- Flourless Chocolate Torte with sea salt \$10
- Crème Brule du Jour \$8
- Pavlova du Jour with pure maple syrup \$10

Big Baked Chocolate Chip Cookie with Cheddar and Bilboquet Vanilla Ice Cream \$12

11:00am Lunch Menu Monday to Friday

**Our kitchen is not a nut free or any other allergen free environment*