



Starters

Soup of the Day

Escargot with Parmesan (Au Gratin +5)
Topped with Our Garlic Butter

Grilled Sausages

Italian / German / Bacon Cheddar

French Onion Soup

Tasty Beef Broth with Irish Guinness Beer, Spanish Onions, Croutons, Gruyere Cheese & Emmenthal

Classic House Cesar Salad

Romaine Lettuce Mix, Homemade Caesar Dressing, Capers, Crispy Bacon, Grilled Lemon, Olive Oil Croutons & Shaved Parmesan

« Nutty Apple » Salad

Our Mixed Greens Lettuce, Caramelized Pecans, Green Apple Shavings & Mini-Parmesan Fondues

Beef Tenderloin Skewers

Served with Our Three Peppercorn & Cognac Sauce

« The Grill's » Portobella Mushroom

Stuffed with Grilled Sausages, Wild Mushroom Cream Sauce & Brie

Parmesan Fondue with Aged Cheddar

Served With Our Marinara Sauce, Basil, Herbs, Balsamic Reduction, Microgreens & Parmesan Shavings

Crispy Calamari

Lightly Fried, Served with Our Martini Cocktail Sauce & Tartar Dip

Incomparable !

8	♥ Heirloom Tomato Burrata	24
	Heirloom Tomato Mix, Arugula, Balsamic Reduction, Basil Oil, Vegetable Antipasti, Fresh Basil, Cracked Pepper & Fleur de Sel	
14	Add Prosciutto di Parma +6	
15	Duo of Smoked Salmon Fillet with Wabasso Gin & Smoked Trout	25
	Served with Mascarpone Mix & Tangy Dill Cream Cheese, Pickled Red Onions, Capers, Tomatoes, Cucumbers, Lemon & House Croutons	
16	♥ Saku Tuna Tataki with Toasted Sesame	26
	Smoked Salt, Mushroom Chips, Pickled Ginger, Soy Caramel, Wasabi, Coriander & Radish	
16	♥ Shrimp Cocktail (4)	27
	Chilled and Served with our Cocktail Martini Sauce	
18	Beef Filet Mignon Carpaccio	28
	Basil Oil, Arugula, Shaved Parmesan, Pesto Dip & Croutons	
19	♥ Deluxe Version of Smoked Beef Filet Mignon Carpaccio	31
	Truffle Oil, Arugula, Shaved Truffle Aged Cheddar Cheese, Truffled Peach Blend, Antipasti, Pesto Dip & Croutons	
19	♥ Sea Scallops 3)	33
	U10 Scallops with our Beurre Blanc Sauce	
21		

NEW !!

For Sharing

« LE GRILL'S » SIGNATURE FESTIVE BOARD

Assortments of Cold Cuts, Sausages, Terrines, Cheeses, Marinated Eggs, Bruschetta, Hummus, Olives, Vegetable Antipasti, Nuts, Smoked Honey, Hot Peppers & Garnishes

HALF (2 pers.) 32

WHOLE (4 pers. +) 48

« LE GRILL » ANTIPASTO - 4-6 Pers.+

68

Crispy Calamari, Shrimp Skewers, Chicken Satays, Beef Tenderloin Skewers, Assorted Sausages, Grilled Haloumi Cheese, Sriracha Chicken Wings, Stuffed Marrow Bone, Jumbo Onion Rings, Mushroom Arancinis, Dips & Sauces



Tartars

Atlantic Salmon

Served with Homemade Croutons & Toppings
Mangoes, Avocados, Cucumbers, Chives, Spicy Cajun Mayo,
& Mango Coulis

5oz - 27 8oz - 38

Exotic Red Tuna

Strawberries, Cucumbers, Chives, Spicy Lime Mayo,
Honey Crunchy Sunflowers, Avocado Puree and Mango Coulis.
Served with Homemade Tortillas

5oz - 29 8oz - 40

Italian CAB Tenderloin

Served with Homemade Croutons & « Le Central » Mayonnaise
Fresh Tomatoes, Dried Tomatoes, French Shallots,
Chives, Sriracha, Capers, Truffle Oil and Basil
& Parmesan pieces

5oz - 34 8oz - 45

Tartar of the Day Ask your Server

Extra Gluten Free Croutons +2

Choice of Fries
cone Included with
Tartar Meal

NEW !!

Hearty Salads

« Nutty Apple » Salad

Mixed Greens, Caramelized Pecans, Sliced Apples
& Mini-Parmesan Fondues

29

« Le Grill » Asian Salad

Our Mesclun Lettuce Mixt, Seasonal Vegetables,
Tomatoes, Pickled Onions, Carrots, Avocados,
Wafu Vinaigrette & Caramelized Sunflower Seeds

36

House Ceasar Salad with Grilled Chicken

Crunchy Lettuce Mix, House Vinaigrette, Capers,
Crispy Bacon, Olive Oil Croutons & Parmesan pieces

32

Options : Grilled Chicken, Beef Tenderloins Skewers,
Grilled Tuna Steak or Cajun Salmon Fillet

Pastas

Our Pastas are Served with « Le Grill » House Salad

Mediterranean Tagliatelles

Olive Oil, Garlic, White Wine, Dried Tomatoes,
Cherry tomatoes, French shallots, Spinach, Kalamata
Olives & Parmesan pieces

29

Braised CAB Beef Tagliatelles

Meat Glaze, Parmesan, Cream, Dried Tomatoes,
Onions, Wild Mushrooms Mix, Spinach
& Parmesan pieces

36

Extra Gluten Free Pasta +2
Extra Gratin +5

Extra Grilled Chicken or Sausages +7
Extra Garlic Shrimp & Scallop Skewers +11



Steaks

CAB Hamburger Steak 10oz - 37
Three Pepper & Cognac Sauce with Our Blend of Sauteed Mushrooms & Onions

Chimicuri Beef Flank Steak CAB 6oz 43
Served with House Fries and Pesto Mayonnaise

« **New-York** » **Cut Striploin CAB Beef**
Juicy and Tender, Light Hazelnut Flavor

8oz - 49 10oz - 55 14oz - 68

Rib Steaks

♥ **Slow Roasted CAB Prime Rib**
Served with Our Au Jus Sauce and Horseradish Dip

Hand Carved 8oz - 48 12oz - 58 16oz - 66

RIB-Steak Bone-In CAB 14oz - 59 20oz - 69
Aged 65 days++

All Our Steaks are "Certified Angus Beef"
From our Butcher shop. Aging of 55 days & +.
Reduced Moisture, Increased Flavor & Maximum Tenderness.
At Le Grill we never compromise on Quality!

Outstanding
Tenderness & Flavour!

Served with "Le Grill's" House Garden Salad, Garlic Bulb Confit with Olive Oil & Our Mix of Seasonal Vegetables

Filet Mignon

Ultimate Tenderness!

CAB Beef Filet Mignon 7oz - 52 10oz - 62

♥ « **Le Grill** » **Signature Beef Tenderloin** 7oz - 64 10oz - 74
Wild Mushrooms Mix, Paillot of Goat Cheese, with Our Decadent Foie Gras Sauce

♥ **Rossini Style CAB Beef Tenderloin** 7oz - 69 10oz - 79
Fondant Foie Gras Escalope, Mixed Sprouts, Gravy Sauce & Crispy Fried Onions

Filet Mignon 20th Anniversary Edition
Stuffed with Melting Blue Cheese, Streaky, Crust of Angus Spices & Cracked Pepper, Layered Shrimps with White Butter, Served with Parmesan Potatoes (Cooking A-Point-Medium)

For a
Limited Time!

7oz - 72

Cooking



BLUE	<i>Red Centre, Warm</i>	MEDIUM-WELL	<i>Dark Pink Centre</i>
RARE	<i>Red Centre, Hot</i>	WELL-DONE	<i>Edge to Edge Grilled</i>
MED-RARE	<i>Pink Centre</i>	PITTSBURGH	<i>Crusty, Blackened, Blue Rare Centre (Not available on some cuts of meat)</i>



* Montreal Steak Spices Available on Demand!



«Le Grill » Package to Share, or Not!

Real Men Steaks,
but We Understand if
you Wish to Share Them!

Served with Le Grill Salad,
Our Sautéed Wild Mushrooms,
Our Vegetables Mix, Candied Garlic Bulb,
Choice of Sauce & Starch

♡ **Gingantic RIB-STEAK CAB 36oz** 180
Aged 65 days ++ 2-4 Pers.

TOMAHAWK Aged 55 jours ++ 2-4 Pers.
Check Price and Availability with your Server

Share Platters

♡ **Sea Feast 2 Pers.** 160
Cajun Salmon Fillet, Shrimps (4), Scallops (3),
Lobster Tails (2), House Crispy Calamari

Served with our Le Grill Salad, Candied Garlic Bulb,
Choice of Starch, Season Vegetables, Duo of White and
Garlic Butter, Martini Cocktail & Homemade Tartar Sauces

♡ **LE GRILL Deluxe « Surf 'N Turf » 2 Pers.** 175
Filet Mignon CAB 10oz, Half Rack of Ribs,
Bone Marrow, Scallops (2), Jumbo Shrimps (4) with Garlic,
Lobster Tail, Grilled Sausages (2), Giants Onion Rings (2),
House Sauces & Dips

Served with Our Le Grill Salad, Choice of Starches,
Candied Garlic Bulb, Season Vegetables & Sautéed
Wild Mushrooms

Fish and Seafood

All Our Fish and Seafood Dishes Are Served with Our House
Garden Salad, Steamed Rice and Vegetables.

♡ **Atlantic Salmon Fillet Cajun Style** 39
Served with Our Spicy Cajun Mayonnaise

Red Tuna Steak 44
Asia Style, Brushed with Our Ming Sauce with
Sesame & Spring Rolls

Giants Shrimps Platter (6) 52
Served with Our Garlic Butter

♡ **U10 Sea Scallops Plate (4)** 61
Served with Our House White Butter

Lobster Tails Plate (2) 65
Served with Our Garlic Butter



Chicken

NEW !!

Chicken Breast with Cowboy Spiced Butter 39
Garlic, Shallots, Fresh Parsley, Green Onions, Thyme, Crushed Chilies, Cayenne, Smoked Paprika, Worcestershire, Dijon

Veal

True Classic !

American Style Veal Liver 42
Au Jus Sauce, Crispy Bacon & Fried Onions served with Mashed Potatoes & Our Vegetable Mix

Duck

Candied Duck Leg 38
Asian Sauce, Choice of Starch & Our Vegetables Mix

Lamb

Braised Lamb Shank with Cabernet, Roasted Garlic & Rosemary 48
Served with Horseradish Dip, Mashed Potatoes & Vegetables

Baby-Back Ribs

Served with Matchstick Fries and Our Vegetables Mix

♥ **Jack Daniel's**
Glazed with Our « Jack Daniel's » Sauce

Half-Rack - 39 Rack - 49



Our Sides

House Fries, Matchstick, Baked Potatoe	7	♥ Renowned « Jack Daniel's » Sauce	5
« Le Grill » Stuffed Baked Potatoe	10	Three Perpercorn & Courvoisier Sauce	6
Belgian Fries with Truffle Oil, Aged Cheddar, Green Onions & Black Garlic Mayo	12	Creamy Wild Mushrooms Sauce	6
♥ Sautéed Wild Mushrooms in Truffle Oil FOR TWO!	11	♥ « l'Ermite » Blue Cheese Sauce	8
Giant Garlic Shrimps (2) 12 - (4) 19		« L'Ermite » Blue Cheese Gratin	8
♥ Garlic Scallops & Shrimps Skewers (2) 11		Fondant Foie Gras Sauce	9
♥ U10 Scallops with White Butter (2) 22		Grilled Sausages	(2) 7
Lobster Tail 23		Seared Foie Gras Escalope	22



Decadent Burgers

All Our CAB Beef Burgers Are Served With Matchstick Fries & Our Signature « Le Grill » Cabbage Salad. Baking Medium Rosé

True Classic !

Grilled Chicken BLT Burger 27
Grilled Chicken, Bacon, Arugula, Tomatoes
Homemade BBQ & Smoked Bacon Sauce

Must Have !

« **Le Central** » Burger 27
Cheddar, Caramelized Onions, Arugula
& « Le Central » Mayonnaise

NEW !!

« **Le Grill** » Burger 28
Portobello Mushroom, Chives, Brie Cheese, Arugula
& Our Famous « Jack Daniel's » Sauce

House Decadent Burger 31
Arugula, Tomatoes, Pickles, Bacon, Caramelized Onions,
Cheddar Cheese, « Le Central » Mayonnaise

Extras

ADD YOUR PERSONAL TOUCH!

Mushrooms, Crispy Fried Onions, Smoked Bacon, Cheese,
Caesar Salad, Onion Rings, Hot Peppers, Fried Pickles

Mayonnaise : Horseradish, Central, Pesto or Spicy Cajun

Kids Menu

12 years and less

15

BILLY THE KID! Burger with Cheddar & Matchstick Fries
Salmon Filet Served with Rice & Vegetables
Chicken Fingers Served with Honey & Matchstick Fries
Homemade Bolognese & Parmesan Pasta
Beef Tenderloin Skewers with Mash Potatoes & Vegetables



Add a Shirley Temple or Frozen Dessert + 5

le grill

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