

LUNCH MENU

APPETIZERS

CHOWDER OF THE MOMENT
LE GRILL GARDEN SALAD

GARLIC AND PARMESAN ESCARGOTS • +8
EXTRA GRATIN +4

HOUSE CAESAR SALAD • +9

AGED FOUR CHEESE FONDUE • +12
Grilled pepper and basil sauce, spicy honey,
apple chutney, tomato medley, arugula,
Parmesan shavings

APPETIZER OF THE MOMENT
Ask your server about today's specialty

LUNCH hour SPECIALS

ASK YOUR SERVER!

- Non-alcoholic cocktails
- Noontime beer
- Cocktail of the day
- Featured wine
- Spiked coffee
- Lunch dessert

CHALKBOARD MENU

DISCOVER
OUR POP-UP
DISHES



MAIN COURSES

TEA | STARBUCKS COFFEE | INFUSIONS • INCLUDED
(DECAF VERSION AVAILABLE)

NUTTY APPLE SALAD • 27
Our mix of mesclun lettuce, caramelized pecans,
green apple shavings and Parmesan mini fondues

CLASSIC BEEF TENDERLOIN CARPACCIO • 28
Basil oil, arugula, Parmesan shavings, pesto mayo
and house croutons, with a cone of matchstick fries

AMERICAN-STYLE CALF LIVER AU JUS • 29
Spicy maple-glazed bacon, mixed mushrooms in truffle oil,
black garlic shallots, au jus sauce, garlic mashed potatoes
and our seasonal mixed vegetables

SMOKED MEAT AND EMMENTAL
CHEESE SANDWICH • 29
Smoked *Angus* beef tip on marbled rye bread, served
with matchstick fries and coleslaw

FERME KOBEC WAGYU BEEF BURGER • 30
Truffle cheddar cheese, sautéed shiitakes, fresh spinach,
Dijon sauce, with black garlic mayonnaise on the side.
Served with matchstick fries and coleslaw

JACK DANIEL'S SPARE RIBS • 31
A half rack of spare ribs served with matchstick
fries and coleslaw

BRAISED BEEF CHEEK
WITH RED WINE & ROSEMARY • 32
This tender cut is served with garlic mashed potatoes,
mushrooms in truffle oil, rich-tasting au jus sauce,
fresh chimichurri and our seasonal mixed vegetables

DUCK LEG CONFIT • 33
Korean BBQ sauce, served with garlic mashed potatoes
and our seasonal mixed vegetables

GROUND STEAK 10 OZ • 33
Three-pepper and *Courvoisier* sauce, mushrooms in truffle
oil and shallots with black garlic. Served with garlic mashed
potatoes and our seasonal mixed vegetables

BEEF STEAK • 33
Sliced strip loin, served with house fries, our seasonal
mixed vegetables and your choice of sauce

CONFIT CHICKEN SUPREME • 34
Slow-cooked in duck fat, served with mushrooms in truffle
oil, black garlic shallots, creamy mushroom sauce, garlic
mashed potatoes and our seasonal mixed vegetables

LE GRILL STEAKHOUSE BOWL • 36
Seasoned rice, avocado, cucumbers, edamame, lettuce,
pickled vegetables, nuts, white balsamic mayo, honey,
chimichurri and your choice of protein
Options: *chicken, mini tenderloin, tuna steak*
or *grilled salmon fillet*

FLANK STEAK 6 OZ WITH CHIMICHURRI • 36
Tender grilled flank steak, served with our house Belgian
fries, basil pesto mayo and our seasonal mixed vegetables

BISTRO STEAK AND FRIES • 38
8 oz New York strip loin served with your choice of sauce,
matchstick fries and pesto mayo

SLOW-ROASTED PRIME RIB 8 OZ • 46
Served with homemade horseradish dip, garlic mashed
potatoes and our seasonal mixed vegetables

CRUSTED HALF RACK OF LAMB • 47
Herb and walnut crust, chimichurri, au jus sauce, garlic
mashed potatoes and our seasonal mixed vegetables

BEEF TENDERLOIN 7 OZ • 48
Served with your choice of starch, our seasonal mixed
vegetables and your choice of sauce

ON THE SIDE

- ASSORTED MAYONNAISES • +3
Spicy *Central* Mayo | Horseradish |
Pesto | Black Garlic
- CHOICE OF SAUCES • +6
Pepper and *Courvoisier* | Creamy Mushroom |
Béarnaise | *Jack Daniel's*
- L'ERMITE BLUE CHEESE SAUCE • +8
- FONDANT DE FOIE GRAS SAUCE • +9

- WILD MUSHROOMS PAN-FRIED
IN TRUFFLE OIL • +11
- FRIES • +7
Matchstick | House Belgian
- HOUSE BELGIAN FRIES IN TRUFFLE OIL
WITH AGED CHEDDAR • +12
Green onions and black garlic mayo



le grill

grillades • vins • plaisirs