

# SOUPS AND SALADS

## CHOWDER OF THE MOMENT

*A hearty seasonal soup*

8

## FRENCH ONION SOUP AU GRATIN

Delicious beef broth made with *Petite-Bourgogne* beer, caramelized Spanish onions, golden crouton, Gruyère, Emmental and Parmesan cheese

16

## HOUSE CAESAR SALAD

Mix of crunchy romaine lettuce, homemade Caesar dressing, capers, crispy bacon, fresh lemon, golden croutons, olive oil and Parmesan cheese shavings

16 | MEAL 24 | GRILLED CHICKEN +8

## NUTTY APPLE SALAD

Our mix of mesclun lettuce, caramelized pecans, green apple shavings and Parmesan mini fondues

17 | MEAL 29

## LE GRILL STEAKHOUSE BOWL

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

MEAL 39



A COCKTAIL  
FOR STARTERS?

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DISCOVER OUR  
SIGNATURE COCKTAILS  
IN THE DRINKS MENU



STAFF FAVOURITES

LOOK FOR OUR TEAM'S  
PREFERRED MENU ITEMS

# COLD APPETIZERS

## FRESH OYSTERS

*A bite-sized taste of the salty sea*

A selection of fresh oysters enhanced with a refined mignonette sauce

*Availability according to season and shipment*

½ DOZEN 25 | DOZEN 49

## YELLOWFIN SAKU TUNA TATAKI WITH TOASTED SESAME

Smoked salt, mushroom chips, marinated ginger, soy sauce caramel, wasabi, cilantro and crunchy radishes

23

## SALMON BOARD

*Wabasso* gin gravlax and cold-smoked salmon, served with cream cheese, tangy dill, pickled red onions, capers, cucumbers, lemon, greens and house croutons

24

## JUMBO SHRIMP COCKTAIL (4)

Served with our *Martini* cocktail sauce

25

## CLASSIC BEEF TENDERLOIN CARPACCIO

Basil oil, arugula, Parmesan shavings, pesto mayo and house croutons

26

## DELUXE SMOKED BEEF TENDERLOIN CARPACCIO

Truffle oil, arugula, aged truffle cheddar shavings, mix of truffled peaches, antipasti, pesto mayo and house croutons

31

## PEAR BURRATA & PROSCIUTTO DI PARMA

Pear and caramelized onion purée, pears cooked in butter, house croutons, arugula, apricot coulis, candied pecans, cracked pepper and fleur de sel

26



NUTTY  
APPLE SALAD

YELLOWFIN SAKU  
TUNA TATAKI WITH  
TOASTED SESAME

PEAR BURRATA  
& PROSCIUTTO  
DI PARMA

DELUXE SMOKED  
BEEF TENDERLOIN  
CARPACCIO



## WARM APPETIZERS

### GARLIC AND PARMESAN ESCARGOTS

14 | EXTRA CHEESE +5

### DUO OF GRILLED LA FERNANDIÈRE SAUSAGES

*Italian* and *German*, with two mustards

Served with a grilled pepper and basil  
sauce and roasted vegetables

15

### BEEF TENDERLOIN MINI SKEWERS ♥

Served with our three pepper  
and *Courvoisier* sauce and garnishes

18

### LE GRILL PORTABELLA MUSHROOM ♥

Topped with grilled sausages, truffle oil,  
crunchy shiitakes, mushroom cream,  
Brie mousse

19

### AGED FOUR CHEESE FONDUE ♥

Grilled pepper and basil sauce, spicy honey,  
apple chutney, tomato medley, arugula,  
Parmesan shavings

20

### CRISPY CALAMARI

Served with our house duo: *Martini* cocktail  
sauce and tartare mayonnaise

22

### PAN-SEARED FOIE GRAS

Served on roasted brioche bun, with  
caramelized pears, celery root purée,  
caramelized onions and confit of black  
garlic and onion petals

29

### U10 SEA SCALLOP TRILOGY ♥

House beurre blanc sauce and garnishes

33

## GOURMET APPETIZERS TO SHARE

### CHEESEMONGER'S BOARD

Assortment of 4 gourmet cheeses  
(30 g each), house coulis and jam,  
mixed nuts, fresh grapes  
and artisanal croutons

2 PERS. 26

### TRILOGY OF TARTARES ♥

*A taste of our three  
signature tartares*

Atlantic salmon, exotically flavoured  
bluefin tuna and beef tartare  
(3 oz each)

Served with house croutons,  
distinctive garnishes and sauces  
perfectly matched to each tartare

*Want to make it a meal on its  
own? Add a cone of matchstick  
fries or a Le Grill salad.*

2 PERS. 51

### LE GRILL ANTIPASTI ♥

Crispy calamari, mini skewer  
of beef tenderloin, grilled sausages,  
Korean-style ribs, garlic shrimp,  
chicken wings, mini Parmesan  
fondues, jumbo onion rings, aged  
cheese and mushroom arancini,  
house sauces

4 PERS. 68

### SEAFOOD TOWER

*Elegant presentation on ice*

Fresh oysters, cold jumbo shrimp,  
tuna tataki, salmon gravlax with  
*Wabasso* gin, cold-smoked salmon,  
salmon caviar, scallop ceviche, fine  
garnishes and house condiments

*Availability depending  
on shipment*

2 PERS. MARKET PRICE  
EXTRA STURGEON CAVIAR AVAILABLE



•  
TRILOGY  
OF TARTARES

## TARTARES

### ATLANTIC SALMON

Pears, avocados, cilantro, French shallots, chives, lime zest, caramelized pecans, Greek yogurt, cayenne-infused honey, spicy tequila-lime sauce, green onions

4 OZ 23 | 8 OZ 45

### EXOTIC BLUEFIN TUNA

Green apples, pickled and fresh ginger, French shallots, chives, soy caramel, sesame, sambal oelek, green onions, *Wafu* mayonnaise and wedge of lime

4 OZ 23 | 8 OZ 45

### SIGNATURE BEEF TARTARE

Minced tenderloin and prime rib, with pickles, sundried tomatoes, Parmesan, French shallots, chives, basil and white truffle oil

Served with a white balsamic mushroom salad and Moroccan sauce

4 OZ 24 | 8 OZ 47

#### 4 OZ | APPETIZER

Served with house croutons and garnishes

#### 8 OZ | MEAL

Served with a cone of matchstick fries, *Le Grill* salad and house croutons

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GLUTEN-FREE  
CROUTONS  
AVAILABLE  
ON REQUEST





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GIGANTIC  
RIB STEAK  
36 OZ



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## LE GRILL COMBOS

Served with *Le Grill* salad, wild mushrooms pan-fried in truffle oil, our seasonal mixed vegetables, whole garlic confit, sauce and your choice of sides.

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### GIGANTIC RIB STEAK 36 OZ

*Certified Angus Beef* from our meat locker, aged 65 days onsite for remarkable tenderness and marbling

2 PERS. 185

### TOMAHAWK AGED 55 DAYS

*Steaks for a real man's appetite,*  
but we'll understand if you prefer  
to share!

*Check with your server for pricing  
and availability*

2 PERS. MARKET PRICE

### SURF 'N TURF DELUXE ♥

7 oz CAB tenderloin, marrow bone,  
U10 scallops (2), jumbo garlic shrimp (4),  
lobster tail, grilled lamb chops (5), half rack  
of *Jack Daniel's* ribs, jumbo onion rings

Served with *Le Grill* sides

2 PERS. 195

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*You may add one extra person  
to your combo.*

The add-on includes a plate of starches,  
seasonal vegetables and extra sauce.

+20

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•  
SLOW-COOKED  
PRIME RIB  
AU JUS



•  
FLANK STEAK  
WITH CHIMICHURRI



•  
RIB STEAK AGED  
65 DAYS



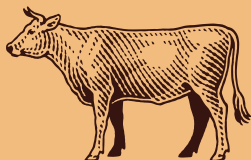


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SURF AND TURF  
TENDERLOIN

•  
NEW YORK  
STRIPLOIN



# OUR FLAVOURFUL BEEF



SERVED WITH *LE GRILL* SALAD, WHOLE GARLIC  
CONFIT IN OLIVE OIL, YOUR CHOICE OF STARCH  
AND OUR SEASONAL MIXED VEGETABLES

MONTREAL STEAK SPICES AVAILABLE  
ON REQUEST

## LE GRILL STEAKS

### GROUND STEAK

Three pepper and *Courvoisier* sauce,  
mushrooms in truffle oil, shallots  
and black garlic

Served with garlic mashed potatoes  
and our seasonal mixed vegetables

10 OZ 40

### BRAISED BEEF CHEEK WITH RED WINE & ROSEMARY

Slow-braised in a rosemary-scented red wine,  
this tender cut is served with garlic mashed  
potatoes, truffle oil mushrooms, rich-tasting  
au jus sauce, fresh chimichurri and our  
seasonal mixed vegetables

42

### FLANK STEAK WITH CHIMICHURRI ♥

Tender grilled flank steak, served with  
our house Belgian fries, basil pesto mayo  
and our seasonal mixed vegetables

6 OZ 44

### NEW YORK STRIPLOIN ♥

Known for its juiciness, tenderness  
and slightly nutty flavour.

8 OZ 49 | 10 OZ 55 | 14 OZ 68

## RIB & PRIME RIB

### RIB STEAK AGED 65 DAYS ♥

Grilled bone-in rib steak, generously marbled,  
matured in our meat locker for remarkable  
tenderness and intense beef flavour.

*A classic for true enthusiasts!*

14 OZ 62 | 20 OZ 72

### SLOW-COOKED PRIME RIB AU JUS ♥

Hand-sliced prime rib, slow cooked  
for incomparable tenderness. Served with  
au jus sauce and homemade horseradish dip

8 OZ 52 | 12 OZ 63 | 16 OZ 73

## WAGYU

### CUT OF THE MOMENT

*Exceptional marbling and unrivalled  
tenderness:* An outstanding piece of carefully  
selected Wagyu beef, depending on our  
current shipment

*Ask our staff which exclusive cut  
is currently available.*

KOBEC FARM MARKET PRICE

## DONENESS HOW DO YOU LIKE YOUR STEAK?

**BLUE (EXTRA-RARE)** • bright red centre,  
lukewarm

**RARE** • red centre, warm

**MEDIUM RARE** • pink centre

**MEDIUM** • dark pink centre

**WELL DONE** • grilled through and through

**PITTSBURGH** • black crust on the outside,  
blue-rare centre (*available for some cuts only*)





OUR STEAKS ARE  
**CERTIFIED ANGUS BEEF**  
FROM OUR MEAT LOCKER

## FILETS MIGNON

ULTIMATE TENDERNESS!

### FILET MIGNON

Tender and tasty, grilled to perfection

7 oz **53** | 10 oz **63**

### SURF AND TURF FILET MIGNON\*

Includes a U10 scallop, a giant shrimp, our beurre blanc sauce and salmon caviar

7 oz **65**

### LE GRILL SIGNATURE FILET MIGNON\* ♥

Mix of wild mushrooms in truffle oil, Paillot de Chèvre goat cheese and our decadent foie gras sauce

7 oz **66**

### ROSSINI FILET MIGNON\* ♥

Garnished with a tender cutlet of foie gras, butter poached pear, caramelized onions and au jus sauce

7 oz **69**

### OSCAR FILET MIGNON\*

Topped with chunks of lobster, Bearnaise sauce and salmon caviar

7 oz **72**

\* 10 oz option available upon request  
for the gourmet versions

EXTRA +12

## ON THE SIDE

### ASSORTED MAYONNAISES • 3

Spicy *Central* Mayo | Pesto |  
Horseradish | Black Garlic

### OUR BUTTERS • 5 ♥

Truffle | Black Garlic

### CHOICE OF SAUCES • 6

Pepper & *Courvoisier* |  
Creamy Mushroom |  
Béarnaise | *Jack Daniel's*

### L'ERMITE BLUE CHEESE SAUCE • 8

### L'ERMITE BLUE CHEESE GRATIN • 8

### FOIE GRAS SAUCE • 9 ♥

### WILD MUSHROOMS PAN-FRIED IN TRUFFLE OIL • 11 ♥

### FRIES • 7

Matchsticks | House Belgian

### RUSSET POTATOES AND SOUR CREAM • 7

### LE GRILL

### DELUXE POTATO • 10 ♥

Hand-cut potato with melted  
truffle butter, topped with aged  
truffle cheddar and green onions

Served with herbed sour cream

### HOUSE BELGIAN FRIES, WITH TRUFFLE OIL AND AGED CHEDDAR • 12 ♥

Green onions and black  
garlic mayo

### GARLIC SHRIMP (2) • 13

### JUMBO LOBSTER TAIL WITH GARLIC • 24

### U10 SEA SCALLOPS WITH OUR BEURRE BLANC SAUCE (2) • 22

### PAN-FRIED FOIE GRAS CUTLET • 22 ♥

### STURGEON CAVIAR • MARKET PRICE

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## CHICKEN

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### CONFIT CHICKEN SUPREME

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

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## CALF LIVER

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### AMERICAN-STYLE CALF LIVER AU JUS

Spicy maple-glazed bacon, mixed mushrooms with truffle oil, black garlic shallots, au jus sauce, garlic mashed potatoes and our seasonal mixed vegetables

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## BABY BACK RIBS

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### LE GRILL'S BABY BACK RIBS 🍷

Glazed with our famous *Jack Daniel's* sauce

Served with matchstick fries and our mixed seasonal vegetables

HALF RACK 40 | FULL RACK 50

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## LAMB

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### CRUSTED HALF RACK OF LAMB

Herb and nut crust, served with chimichurri, au jus sauce, garlic mashed potatoes and our seasonal mixed vegetables

59

**SOME DISHES MAY CONTAIN ALLERGENS.  
ASK ABOUT AVAILABLE ALTERNATIVES.**

We cannot guarantee  
absence of trace allergens.



# FISH AND SEAFOOD

Served with *Le Grill* salad, steamed jasmine rice and our seasonal mixed vegetables

## ATLANTIC SALMON FILLET ♥

Topped with our house spiced green lemon butter and tangy fresh herbs

42

## ASIAN BLUEFIN TUNA STEAK

Korean style, brushed with our sesame barbecue sauce

44

## JUMBO SHRIMP (6)

Served with our garlic butter

52

## U10 SEA SCALLOPS (5)

Served with our house beurre blanc sauce

61

## SEAFOOD TRIO ♥

Lobster tail, jumbo shrimp (2) and U10 scallops (2)

Served with our beurre blanc sauce and garlic butter

75



# PASTA

Served with our *Le Grill* salad

## BASIL PAPPARDELLE WITH CREAMY BURRATA

Creamy sauce of basil pesto, cherry tomatoes, spinach, crushed caramelized pecans, Parmesan, melted burrata cheese, freshly ground pepper and fleur de sel

37 | EXTRA GLUTEN-FREE PASTA +2 | EXTRA GRATIN +5  
| EXTRA CHICKEN +8

## RAVIOLI WITH ROASTED MUSHROOMS AND BEEF

Creamy black garlic sauce, truffled mushrooms, shallots, wilted spinach, roasted sunflowers and Parmesan cheese

39

# BURGERS

Served with matchstick fries and our signature *Le Grill* coleslaw

DONENESS • medium rare

## L'INTEMPOREL BURGER

*Certified Angus Beef*

2-year-old smoked and spiced cheddar cheese, maple-glazed bacon, caramelized onions, smoky *Jack Daniel's* mayonnaise

Served with *Jack Daniel's* sauce on the side

34

## WAGYU BURGER

*Ferme Kobec* Wagyu beef

Truffle cheddar cheese, sautéed shiitakes, fresh spinach, Dijon sauce

Served with black garlic mayonnaise on the side

36

# CHILDREN'S MENU

PLATE  
SHIRLEY TEMPLE  
ICE CREAM SUNDAE

## CHICKEN FINGERS

Tender crispy fillets, honey, golden matchstick fries

20

## BILLY THE KID!

Melted cheddar cheese burger with crispy matchstick fries

20

## SALMON FILLET WITH HERB BUTTER

Jasmine rice and our seasonal vegetable blend

20

## STEAK AND FRIES

Grilled mini tenderloins (3), pepper sauce, matchstick fries, seasonal vegetables

20

AGE 12 AND UNDER



GIVE YOURSELF  
A TREAT!

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ASK TO SEE  
THE DESSERT AND  
SPECIALTY COFFEE MENU.



L'INTEMPOREL  
BURGER







# le grill

grillades • vins • plaisirs