

CLASSICS

MAC AND CHEETOS17

Corn, red onion, flambé cheetos, cheese sauce and Monterey jack au gratin
ried chicken +6\$ | Pulled pork +6\$

CARBONARA26

Linguine, parmesan, pecorino, pancetta, egg yolk grey shallot and garlic flower

RIGATONI [v]30

Burrata, wild mushrooms, caramelized onions, candied leeks and cherry tomatoes

AAA FLANK STEAK [ö]38

Garlic and cheese curds potatoes purée, vegetables and Rabbit Hole bourbon sauce

1/2 RIBS [ö]34

Caribbean spices and BBQ Sauce, multicoloured grelots and seasonal vegetables sautéed in garlic butter

SALMON TARTARE16 | 30

Pineapple gelly, mint, strawberry, red onion, capers, Meaux mustard and spicy mayo
Meal: fries and seasonal salad

AAA BEEF TARTARE17 | 32

Calabrese, basil, red onion, crispy corn, pickle, mustard, and maple mayo. Meal: fries and seasonal salad.

ST-ROCH CANTEEN

POUTINE16

Fried chicken +6\$

NACHOS [v]23

Salsa, pico de gallo, hot peppers, olives, monterey jack, guacamole and sour cream
Beef +4\$ | Fried chicken +6\$ | Mac & cheese +7\$

FRIED CHICKEN26

Doritos-crusted chicken fillets with spicy honey. Honey garlic sauce, fries and coleslaw.

BURGERS

Served with fries.
Green salad +2\$, Caesar +4\$, poutine +6\$
Extra patty +4\$ | Sunny-side-up egg +2\$

SLAM BURGER SMASH21

Beef, bacon, pickles, orange cheddar, caramelized onions, iceberg, tomato and homemade sauce

CHAMPI-BRIE BURGER SMASH24

Beef, Brie, mushroom mountain, iceberg and mayo



Signature DISHES

OYSTERS

Classic mignonette, Bas-du-Fleuve herbs mignonette, marinated vegetables and homemade Bufalo sauce

1 4 | 6 20 | 12 34 | 24 60

ARANCINI [v]

[2] With rapini pesto, fresh mozzarella, green peas, banana pepper, caramelized onion, parmesan and garlic marinara sauce

12

DISTRICT POGOS [ö]

[2] Smoked gouda wrapped in pulled pork, fried in doughnut batter, spicy honey ranch sauce

13

CHICKEN & SHRIMPS DUMPLINGS

[3] Pork broth with Petite-Bourgogne, lime, sesame, and shallots. Extra Dumpling +4

14

DIP & DELICIOUS [ö]

Corn tortillas, chorizo chips, salsa verde with yogurt, feta, cilantro, cucumber and cherry tomatoes

14

WHOLE CHICKEN WINGS [ö]

[4] BBQ sauce and peanut butter, honey mayo and garlic confit, roasted peanut crushed and chili

16

PORK FLANK

Cajun spices popcorn espuma, BBQ sauce, Firecracker mayo and sesame seeds.

17

DUCK MINI-BURGERS

[2] Duck effiloché, crispy pancetta, Migneron, aragula, red onion pickles and blueberry-rosemary mayo

17

SAUTÉED BRUSSELS [ö]

Soy and maple, bacon, dried cranberries, Perron cheddar shavings, cashews and ricotta, with roasted garlic and herbs

17

TUNA TATAKI

With black garlic and sesame crust, crisp celery root, green apple and fennel salad

22

BURRATA DEL FRUTTETO [v]

Peaches, pistachios, cherries, ancestrals tomatoes, balsamic syrup and foccacia
Prosciutto +5\$

26

OCTOPUS A LA PLANCHA [ö]

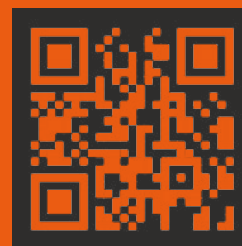
Chimichurri, grilled lemon, cucumber salad, chorizo, tomato confit, corn, baby grelots, red onion and saffron sauce

26

[ö] Chef's favorite

[v] Vegetarian

DESSERTS
100% Homemade



« The best part of dining out is the discussion that follows : Woah! You've got to try this! »

Our chef Phil Sundström offers comfort food, without compromises. He invites you to share his signature dishes or treat yourself with a burger or a revisited classic!

THURSDAYS
666

6 TAPAS
TOD BEERS
6\$ / EACH