

# CÔTE DE BŒUF

Butcher shop - Wine bar - Bistro

Our beef is raised in Ontario

## Entrées

Les huitres - <u>Oysters</u> ½ dozen / full dozen	MP
Escargots au beurre, persillé et ail - Snails with butter, garlic, lemon & parsley	14
Terrine du jour - Seared pork terrine, pickles, duck fat toast	16
Smoked salmon – Creme fraiche, capers, lemon & herbs	21
Tartare de bœuf au couteau - Steak tartare with egg yolk and toast,	25
or with french fries	29
Les Assiettes - Plate of charcuterie or cheese or both	28
Foie gras mi-cuit à la truffe - Duck liver pate with fresh truffle, calvados, compote & toast	32

## Plats

Salade de Gesiers, little gem lettuce, Ontario pears, 24mth comté, crostini	25
Ontario Magret de Canard 8oz – celeriac mousseline, braised greens, red wine jus	39
Steak frites 10oz et sauce au poivre – AAA dry aged striploin, french fries and peppercorn sauce	45
Prime dry-aged ribeye (12oz) - Duck fat potatoes, seasonal veg, black truffle butter	58
Côte de Bœuf 48oz dry aged, duck fat potatoes and seasonal veg	151

## Desserts

Crème brûlée à la vanille	11
Mousse au chocolat '70%' à la fleur de sel	12
Assiette de fromages - Chef's selection of two cheeses	14

Open noon to 10pm Monday to Wednesday, Thursday to Saturday till 11pm, Sunday 9pm

Last seating 30 minutes before close

HST Not included