

~ 2018 Group Menu ~

Please select 2 choices of appetizers, 3 choices of main course, 1 dessert

(Extra \$5 per additional choices, applicable to all)

~ **Appetizers** ~ (2 choices)

Soup of the day

Small green salad

Caesar salad – *extra \$3*

Duck wings confit with maple sauce – *extra \$10*

Tuna tartare– *extra \$11*

~ **Main course** ~ (3 choices)

All our grilled meats are served with sautéed baby potatoes, asparagus and peppercorn or bordelaise sauce (one choice of both for all, selected in advance)

8 oz Filet mignon ~ \$69

12 oz Filet mignon ~ \$76

Filet mignon La Forge \$76
(8oz filet mignon with foie gras & mushrooms)

14 oz New York steak ~ \$68

16 oz Rib-Eye Steak ~ \$72

Beef flank steak ~ \$54

Duck magret ~ \$59

Atlantic grilled salmon ~ \$50

Seared Black Cod from Alaska with a creamy white wine sauce ~ \$59

Vegetarian option available upon request

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~ Selection of sides ~ (extra sides)

Gratin Dauphinois ~ \$6

Lobster mash potatoes ~ \$10

Grilled asparagus ~ \$5

Shrimps (6/8) ~ \$9 (*price per shrimp*)

Grilled lobster tail ~ \$24 (*Price per tail*)

Béarnaise Sauce ~ \$7

~ **Desserts** ~ (1 choice)

Chocolate cake

Cheese cake

Vanilla crème brûlée – *extra \$2*

Pudding *Chômeur* with vanilla ice cream – *extra \$6*

- *This menu is valid for groups of a minimum of 20 persons until the 30th of June 2018.*
- *Current taxes, royalty of 3% to AVT and service will be added to your invoice.*
- *Prices subject to change without notice*