



TERRE ROUGE

# Appetizers (cold)

## **STEAK TARTARE | 20**

Capers, Shallots, Chives, Extra Virgin Olive Oil

## **CAESAR SALAD | 14**

Romaine Hearts, Double Smoked Bacon, Shaved Parmesan,  
Creamy Garlic Dressing

## **BISTRO SALAD | 14**

Goat Cheese, Pickled Red Onions, Cherry Tomatoes,  
Toasted Walnuts, Mixed Greens,  
Lemon Herb Vinaigrette

## **CHARCUTERIE BOARD | 31**

Assorted Cured Meats & Artisan Cheeses

## **OYSTERS 6/12 PCS | 22/43**

Daily Fresh Oysters, Cocktail Sauce, Horseradish

## **SEAFOOD PLATTER | 84**

Lobster Tail, Jumbo Shrimp, Oyster, Clams, and Mussels

## **CAVIAR 30G | 120**

Sturgeon Ossetra, Crème Fraiche, Shallots, Blinis





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# Appetizers (hot)

## **GRILLED OCTOPUS | 24**

Chili & Herb Oil, Pickled Onions & Lemon

## **ESCARGOT | 15**

with Garlic Butter, Baguette

## **FRIED CALAMARI | 16**

Spicy Lemon Aioli, Peppers & Pickles

## **BONE MARROW | 27**

with Herb Crumble

## **LOBSTER & SHRIMP CAKE | 22**

Lemon Aioli, Capers, Roasted Beets, Basil Oil

## **P.E.I MUSSELS | 19**

White Wine, Garlic & Herb Sauce

## **CREAMY SEAFOOD CHOWDER | 18**

Shrimp, Clams, Scallops, Mussels, Herbed Cream Broth,  
Potatoes, Vegetables & Smoked Bacon

## **BAKED LOBSTER BISQUE | 18**

Paprika, Cream, Pastry

## **PAN-SEARED FOIE GRAS | 29**

Brioche Toast, Pineapple Ginger Chutney,  
Port Wine Gastrique





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# Main Courses

## **TERRE ROUGE BISTRO BURGER | 22**

Aged Cheddar Cheese, Beetroot & Horseradish Aioli, Frites

## **DUCK CONFIT | 24**

Mixed Green Salad, Orange Vinaigrette, Smoked Duck  
Bacon, Roasted Beets & Shaved Fennel

## **STEAK TARTARE | 34**

Capers, Shallots, Chives, Extra Virgin Olive Oil,  
Truffle Frites

## **CHICKEN & MUSHROOM PASTA | 26**

Spring Onion, Parmesan Cream Sauce

## **TIGER SHRIMP SQUID INK PASTA | 41**

Tiger Shrimps, Crème Sauce, Cherry Tomatoes, Garden Pea  
Medley, Shaved Parmesan

## **COQ AU VIN | 32**

Classic Chicken in Red Wine Sauce, Fingerling Potato

## **SEARED ARCTIC CHAR | 48**

Grilled Asparagus, Cherry Tomatoes, Fennel, Lemon &  
Oregano Dressing





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## Main Courses

### STEAK DIANE | 56

14oz New York Striploin, Creamy Mushroom & Dijon Mustard  
Sauce, Crispy Onions

### FILET MIGNON - CAFÉ DE PARIS | 52

8oz Tenderloin, Seasonal Vegetables, Whipped Potatoes,  
Herb Butter

### ROAST LAMB RACK | 85

with a Garlic & Herb Crust, Minted Tzatziki Sauce

### GRILLED SEAFOOD PLATTER | 95

Seared Scallops, Jumbo Shrimp, Grilled Octopus, Mussels,  
Clams & Artic Char  
Lemon Herb & Garlic Dressing

### 45oz TOMAHAWK | 195

4 PC Jumbo Shrimps, Fries, Buttered Vegetables

## Sides

FRITES | 8

TRUFFLE FRITES | 10

WHIPPED POTATO | 9

FINGERLING POTATOES | 10

JUMBO SHRIMP | 15

LOBSTER TAIL | 29

VEGETABLE | 9

GRILLED ASPARAGUS | 10





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# Desserts & Drinks

COFFEE | 4

TEA | 5

SINGLE ESPRESSO/AMERICANO | 5

DOUBLE ESP/LATTE/CAPPUCCINO | 6

RASPBERRY SORBET | 9

MILANESE VANILLA ICE CREAM | 9

LEMON SHORTBREAD TART | 13

NEW YORK CHEESECAKE | 13

COCONUT CREME BRULEE | 14

LAVA CAKE WITH ICE CREAM | 15

