

Appetizers

STEAK TARTARE | 20

CAPERS, SHALLOTS, CHIVES, EXTRA VIRGIN OLIVE OIL

CEASAR 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

GRILLED OCTOPUS | 24

CHILI & HERB OIL, PICKLED ONIONS & LEMON

ESCARGOT | 15

WITH GARLIC AND HERB BUTTER, BAGUETTE

LOBSTER & SHRIMP CAKE | 22

LEMON AIOLI, CAPERS, ROASTED BEETS, BASIL OIL

SEAFOOD CHOWDER | 18

SHRIMP, CLAMS, SCALLOPS, MUSSELS, HERBED CREAM
BROTH, POTATOES, VEGETABLES & SMOKED BACON

Lunch (Monday to Sunday)

TERRE ROUGE BISTRO BURGER | 22

AGED CHEDDAR CHEESE, BEETROOT & HORSERADISH AIOLI,
FRITES

DUCK CONFIT SALAD | 24

MIXED GREEN SALAD, ORANGE VINAIGRETTE, SMOKED DUCK
BACON, ROASTED BEETS & SHAVED FENNEL

CHICKEN & MUSHROOM PASTA | 26

SPRING ONION, PARMESAN CREAM SAUCE

COQ AU VIN | 28

CLASSIC CHICKEN IN RED WINE SAUCE, FINGERLING POTATOES

STEAK DIANE | 36

8OZ NEW YORK STRIPLOIN, CREAMY MUSHROOM & DIJON
MUSTARD SAUCE, FRENCH FRIES

TIGER SHRIMP SQUID INK PASTA | 38

CRÈME SAUCE, CHERRY TOMATOES, GARDEN PEA MEDLEY,
SHAVED PARMESAN

Brunch (Weekends Only)

CLASSIC EGG BENEDICT | 16

SHAVED HAM, ENGLISH MUFFIN, HOLLANDAISE SAUCE,
MIXED GREEN SALAD, CHERRY TOMATOES, & GOAT
CHEESE

SMOKED SALMON CROISSANT | 18

POACHED EGGS, HOLLANDAISE SAUCE, CAPERS, ONION,
CHOICE OF CEASAR OR MIXED GREENS

CROQUE MONSIEUR | 17

GRILLED CHEESE & HAM SANDWICH, TOPPED W.
MUSTARD-FLAVOURED MORNAY SAUCE, CHEESE, HOME
FRIES

LOBSTER BENNY | 29

CROISSANT, POACHED EGGS, HOLLANDAISE SAUCE &
ARUGULA

BUTTERMILK WAFFLES | 15

FRESH FRUIT, WHIPPED CREAM, MAPLE SYRUP &
CINNAMON

Sides

FRITES | 8

TRUFFLE FRITES | 10

WHIPPED POTATO | 9

FINGERLING POTATOES | 10

JUMBO SHRIMP | 15

LOBSTER TAIL | 29

VEGETABLE | 9

GRILLED ASPARAGUS | 10

