



**Serving up knockout takeout since 2002.**

Our innovative menu features all housemade ingredients and changes with the season. Chef Grégoire Jacquet sources fresh ingredients from select community vendors and local farms to create each menu item's crave-worthy flavors.

At Grégoire, our customers are a part of our extended family. We take great pleasure in serving you sophisticated meals that are always delicious, exciting, and reasonably-priced.

**Local Love**

We are proud to serve ingredients from these local, family-owned businesses:



**Connect with us at:**

[www.gregoirerestaurant.com](http://www.gregoirerestaurant.com)

/gregoirerestaurant

Home of the Potato Puff!



**All Day Menu  
11:30am - 7pm**

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# Summer 2021



## Grégoire Sandwiches

- Roasted eggplant with cucumber & tomato salad, mint vinaigrette in grilled lavash 🍴🌿 \$11.80
- Atlantic salmon melt with Havarti cheese & caramelized onions on multigrain bread 🍴 \$15.80
- Fried buttermilk chicken filet with spicy cole slaw on French roll 🍴 \$13.80
- Grilled chicken patty with bacon on pantofolina bread 🍴 avocado +\$2.00 \$13.80
- Quarter pound lamb merguez patty with feta, tomato & cucumber in a bun 🍴 make it a double quarter pounder +\$4.00 \$15.80

- Grilled pork tenderloin with corn & jalapeño salsa on ciabatta \$14.80
- Thinly sliced cold tri-tip with mushrooms, garlic & horseradish cream on French roll \$15.80

Soup of the Day Small \$4.80, Medium \$5.80, Large \$6.80

## Potatoes

- Crispy potato puffs 🍴 or Housemade french fries 🍴 \$7.80



- parmesan cheese +\$2.00  
white truffle essence +\$2.00  
garlic & parsley +\$2.00

- Poutine, cheese curds & gravy \$9.80

## Sweets

- Blueberry bread pudding, white chocolate sauce \$6.50
- Peach mousse & peach topping \$6.50
- Vanilla apple fold \$6.50



## Grégoire Salad

- Organic mixed green salad with baked zucchini, onions, peppers and pickled beets & balsamic vinaigrette 🍴🌿🌱 \$9.80

### Grégoire Salad with...

- Grilled chicken & balsamic vinaigrette 🌱 \$13.80
- Baked scallops & balsamic vinaigrette 🌱 \$14.80
- Roasted eggplant, cucumber-tomato salad & mint vinaigrette 🍴🌿🌱 \$13.80
- Grilled sweet corn, onions quiche & balsamic vinaigrette 🍴🍴 \$12.80

- Atlantic salmon melt with Havarti Cheese, caramelized onions & red bell pepper-parmesan dressing 🍴🌱 \$17.80

- Fried buttermilk chicken filet with spicy cole slaw & garlic cilantro dressing 🍴 \$15.80

- Grilled chicken patty with bacon & red bell pepper-parmesan dressing 🍴🌱 avocado +\$2.00 \$15.80

- Quarter pound lamb merguez patty with feta, tomato, cucumber & lemon-feta dressing 🌱 make it a double quarter pounder +\$4.00 \$17.80

- Grilled pork tenderloin with corn & jalapeño salsa and garlic cilantro dressing 🌱 \$16.80

- Thinly sliced cold tri-tip with mushrooms, garlic-horseradish cream & balsamic vinaigrette 🌱 \$18.80

## Add-Ons

- Extra mayo, dressing or ketchup +\$1.00

