

Available from 12:00 pm to 11:00 pm

**SOUP OF THE DAY 8**

**FRENCH ONION SOUP**

St-Arnould beer, Tomme de Grosse-Île cheese **13**

**TREMBLANT NACHOS 16**

Black olives, red onions, jalapenos, guacamole, pico de gallo, sour cream

**POUTINE 14**

French fries, St-Guillaume cheese curds, classic gravy  
+ shredded smoked meat 7

**SIGNATURE CHEESEBURGER 20**

Mushrooms, 1608 cheese, bacon, lettuce, tomatoes, onions

**VEGETARIAN BURGER 20**

Black bean and corn patty, goat cheese, tomatoes, arugula, onions, roasted garlic aioli

**TURKEY CLUB 19**

Focaccia, bacon, tomatoes, cranberry mayo

**MELT-IN-YOUR-MOUTH CROQUE MONSIEUR 15**

Smoked ham from the Gaspour farm, 1608 cheese and small mixed salad

**VEGETARIAN CHILI**

House spices, grilled baguette, smoked cheddar, chive sour cream

Starter **13** - Main course **22**

**FORGOTTEN TOMATOES AND QUEBEC MOZZARELLA 18**

Heirloom tomatoes, Quebec mozzarella, focaccia croutons, prosciutto chips

**CRISP SWEET & SALTY SALAD 14**

Asparagus, burnt corn, sliced pear, pea tendrils, fennel with an almond and pear vinaigrette

**OYSTERS WITH CONDIMENTS**

six | twelve

market price

**FISH 'N CHIPS 25**

Fried cod, tartare sauce, homemade chips

**AXE CAESAR**

Starter **11** - Main course **16**

**OUR TARTARES**

**BEEF** | boreal classic, daisy buds, Dandy gin mayo

Appetizer **15** – Main course served with French fries **24**

**SALMON** | Trio: fresh salmon, smoked and candied with maple, herb and

Granny Smith sour cream, flax and fennel flatbread

Appetizer **14** – Main course served with French fries **23**

**SEAFOOD AND SAFFRON PAPPARDELLES 25**

Octopus confit, scallops, shrimp and lobster, parmesan

**BEEF FLANK STEAK 1855, 8 oz AND FRIES 28**

Maple and balsam fir marinade, veal jus and spicy mayo

**PAN SEARED SALMON 27**

Smoked olive tapenade, Nantes carrot purée, asparagus, cherry tomatoes, mushrooms

**TO ACCOMPANY ANY DISH**

Marinated poultry cutlet **8**

Grilled salmon steak **10**

Grilled shrimp (4 un) **7**

**AXE**