

AXE

Available from 12:00 pm to 11:00 pm

SOUP OF THE DAY 10

FRENCH ONION SOUP – St-Arnould beer, Tomme de Grosse-Île cheese **13**

TREMBLANT NACHOS 15

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

GREEN LENTIL AND MUSHROOM HUMMUS 12

Black garlic, poached quail egg, flax and fennel flatbread, pea tendrils

POUTINE 14

Native potatoes, cheese curds, grilled pork belly, gravy

MELT-IN-YOUR-MOUTH CROQUE MONSIEUR 14

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

SMOKED DUCK TARTINE 15

Tomme de Grosse-Île cheese, asparagus, caramelized pecans, green pepper mayo

OYSTERS WITH CONDIMENTS

six | twelve
market price

FORGOTTEN TOMATOES AND QUEBEC MOZZARELLA 18

Heirloom tomatoes, mozzarella, focaccia croutons, prosciutto chips

CRISP SWEET & SALTY SALAD 14

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

AXE CAESAR - Appetizer **11** - Main course **16**

GREEN SALAD - Appetizer **10** - Main course **14**

OUR TARTARES

BEEF | boreal classic, daisy buds, Dandy gin mayo

Appetizer **16** – main course served with French fries **25**

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**

SIGNATURE CHEESEBURGER 19

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

TURKEY CLUB 18

Focaccia, bacon, tomatoes, cranberry mayo

LOBSTER 'N CHIPS 27

Tartare sauce, wafer chips

SEAFOOD PAPPARDELLES 23

clams, scallops, shrimp and lobster, chimichurri, parmesan

10 oz. BEEF LOIN from MARCHAND DU BOURG 48

Aged 15 days, roasted cipollini, carrots, turnips, zucchini, asparagus and veal jus

PAN SEARED SALMON 26

Nantes carrot purée, asparagus, cherry tomatoes, mushrooms

TO ACCOMPANY ANY DISH

Marinated poultry cutlet **8**

Grilled salmon steak **10**

Pulled pork **9**

Grilled shrimp (4 pieces) **7**