

AXE

LOUNGE BAR

tartares

BEEF | bistrot classic

APPETIZER **16**

MAIN COURSE SERVED WITH FRENCH FRIES **25**

SALMON

buffalo yogurt | avocado | cilantro | pear

APPETIZER **16**

MAIN COURSE SERVED WITH FRENCH FRIES **22**

soup

FRENCH ONION SOUP **13**

maple Sortilège liquor | Gruyere cheese

Axe small plates

FRIED SPLIT GASPOR PORK HOCK **14**
sauerkraut puree | smoked mustard

ROASTED FINGERLING POTATOES **11**
truffle butter | 1608 Cheese

MARINATED OLIVES **6**
orange | honey | thyme

WARM MIXED NUTS **7**

ROASTED PUMPKIN HUMMUS **14**
pumpkin seed oil | pumpkin seeds
raw vegetables | naan bread

GRILLED OCTOPUS SKEWERS **13**
maple teriyaki | spicy mayo

MAPLE BACON LOLLIPOPS **9**
peanut and pretzel crust

FOIE GRAS TARTINE **22**
fig jam | candied pecans
mushroom praline

WINTER SQUASH TARTINE **12**
ricotta | walnuts and pickled butternut
squash | spaghetti squash

SPICY SEARED RARE BLUEFIN TUNA **17**
smoked olive tapenade | cilantro

LOT 35 TEA CURED SALMON GRAVLAX **25**
pickled vegetables | maple
mustard | croutons

main courses

PULLED PORK AND WILD MUSHROOM LASAGNA **28**

gaspor milk-fed piglet | ricotta cheese
1608 cheese

CHUCK RIB AND FRIES **26**

braised rib | celery root puree | remoulade
carrots | fries

PAN SEARED SALMON **27**

smoked olive tapenade
celery root puree

CHEESEBURGER **21**

wild mushrooms | 1608
cheese | bacon and
caramelized onions
pulled beef rib

salads

CAESAR
APPETIZER **11**

MAIN COURSE **16**

GREEN SALAD

honey &
balsamic
APPETIZER **10**
MAIN COURSE **15**

CHICKEN +8 SALMON +10

COBB **19**

grilled chicken | heirloom
tomatoes | Burrata cheese
bacon | avocado dressing

LOT 35 TEA TROUT GRAVLAX **19**

cranberries | pickled beets
& butternut squash | pumpkin
seeds | maple vinaigrette

to share

QUEBEC CHEESES **16**
selection of 3 Quebec cheeses

CHARCUTERIE BOARD **25**
homemade beef jerky | bison terrine
duck rillettes | Gaspor pork liver mousse

OYSTERS WITH TRADITIONAL CONDIMENTS
market price
six | twelve