All day Menu

Lunch is served from 11am to 9pm.
(H) Served hot  (V) Vegetarian  (Ve) Vegan  (Gf) Gluten Free

- Roasted winter vegetables with hummus in grilled lavash (V) ................................. 11.5 (Gf)
- Sautéed spinach & feta cheese quiche with greens (V,H) ........................................ 11.5
- Olive oil poached rock cod with roasted tomato & fennel salad on pantofolina bread ................................. 13.5 (Gf)
- Fried buttermilk chicken filet with spicy cole slaw on French roll (H) ........................ 12.5 .................................. 14.5
- Spicy rojo pulled pork with tomato salsa, avocado & cilantro on pantofolina bread (H) ................................. 12.5 .................................. 14.5 (Gf)
- Corned beef with braised cabbage & Gruyere on rye bread (H) ................................. 14.5 .................................. 16.5 (Gf)
- Thinly sliced leg of lamb with baked eggplant & feta cream on grilled ciabatta (H) ................................. 13.5 .................................. 15.5 (Gf)

Grégoire salad with choice of dressing: Garlic cilantro dressing, balsamic dressing, whole grain mustard dressing or lemon-feta dressing
- Organic mixed green salad with yellow beets, tomato, cucumber, pickled red onions .......................................................... 8.5
  with grilled chicken ............................................................................. 12.5
  with baked salmon ........................................................................... 13.5
- Soup of the day: small: 4......med: 5......large: 6

Potatoes
- House made French fries or Crispy potato puffs (V) ...................................... 6.5
  add Parmesan cheese for ...................................................................... 2
  add white truffle essence for ................................................................... 2
  add garlic & parsley for ......................................................................... 2
- "Poutine", cheese curds & gravy .............................................................. 8.5

Welcome to Gregoire reward
1. The more you visit the more free stuff you get!
2. The more you spend the more dollars off you get!
   Visit 10 times and get any lunch item free!
   Here is how it works.
   Accumulate 100 points and get $10 off ($1=1 point)
   Sign in with your phone number every time you buy something at either Gregoire location or online.
   We will do the rest and let you know when it is time for your rewards!

For all day items only
- Pastagrade 1.00 (add 2.5oz Pasta salad)
- Puffgrade 2.00 (add 3 puffs & sauce to your sandwich)
- Frygrade 2.00 (add fries & sauce to your sandwich)
- Extra mayo or ketchup 0.75

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Dinner Menu

Dinner is served from 4:30 pm to 9:00pm
(G) Entrée served with a garlic potato gratin
(SV)Entrée served with seasonal vegetables

- Poached petrale sole with scallop mousse, lobster sauce (G,SV) .................... 19.5
- Grilled pesto marinated chicken filet, creamy tomato sauce (G,SV) ........... 15.5
- Dry rubbed grilled beef tri tip, chipotle BBQ sauce (G,SV) ...................... 23.5
- Braised & seared pork shoulder with mushroom & thyme (G,SV) .......... 16.5
- Pulled lamb with bell pepper & tomato over gemelli pasta, fried capers &
  goat cheese (SV) ................................................................. 17.5
- Baked ricotta stuffed eggplant rolls, basil tomato sauce (G,SV) .............. 14.5

We proudly serve Semifreddi's bread
GRÉGOIRE’S RESTAURANT:
GOURMET FOOD MADE AFFORDABLE

Everything I offer is meticulously prepared from the finest natural, organic and locally sourced ingredients. I change my menu every month to reflect seasonal specialties, bringing you an extensive repertoire of recipes I have created in highly-rated kitchens all over the world.

Making my customers happy with memorable and delicious food is what matters most to me. I think of the people that come to eat at Grégoire as my extended family, deserving the very best care. That’s why I prepare sophisticated meals at reasonable, carry-out prices so you can enjoy fine gourmet food in the comfort of your own home.

Welcome to the Gregoire family!