

SALADS

Beet salad (V) (P) (D) 11
Red beets, celery, red onions, red peppers with balsamic and herb dressing.

Gargouille salad (V) (P) (D) 11
Mixed greens, cucumbers, tomatoes, vegetable julienne with roasted pepper and garlic confit dressing.

Cesar salad 16
Romaine, parmesan cheese, maple and whiskey bacon, croutons with house ceasar dressing.

Extra chicken 6

TACOS

* Gluten free option. Duo 15 / Trio 21

Chicken (D) 14 / 20
Pulled chicken, cabbage salad, pickled onions and spicy sauce.

Fish 16 / 22
Breaded cod, cabbage salad, pickled onions and lime cream.

Shrimp 16 / 22
Spicy shrimp, cabbage salad, pickled onions and lime cream.

Vegan (P) (D) 12 / 18
Roasted sweet potatoes, grated vegan cheese, avocado, cabbage salad, pickled onions and vegan garlic confit sauce.

FRIES AND MORE

House Fries (V) (P) (D) 11
Served with choice of mayonnaise.

Sweet potato fries (V) (P) (D) 14
Served with choice of mayonnaise.

Onion rings with jalapenos 16
Beer battered.

Homemade chips 10
BBQ seasoning, choice of dip.

POUTINES

Regular 16 12
Homemade brown sauce and cheese curds.

Chicken 21 16
Homemade brown sauce, cheese curds, spicy sauce and pulled chicken.

Duck confit 24 18
Homemade brown sauce, cheese curds, Gargouille BBQ sauce and duck confit.

Gargouille 24 18
Homemade brown sauce, cheese curds, Dijon sauce and smoked meat.

Option: Change fries for fried breaded cauliflower. 5

NACHOS

* Served with sour cream.

Classique (V) 21
With vegetables, pico de gallo and pickled onions.
Half Portion 16

Chicken (V) 28
Pulled chicken, vegetables, pico de gallo, pickled onions and spicy sauce.
Half Portion 22

Gargouille (V) 28
Smoked meat, vegetables, pico de gallo, pickled onions and dijon sauce.
Half Portion 22

Vegan (V) (P) (D) 24
Avocado, vegetables, pico de gallo, pickled onions and vegan sauce.
Half Portion 20


OUR SIDES


Vegetables of the day  15
Chefs choice


Fried gnocchi 17
Béchamel sauce and pan-fried mushrooms.

TARTARS


* Served with crostinis. / * Gluten free option.

Beef  25
Red onions, capers, pickles, chipotle, parsley and dijon sauce.

Two salmon  25
Fresh salmon and smoked salmon, green onions, crushed peppers, capers, parsley and spicy sauce.

Tuna  25
Green onions, coriander, avocado and asian sauce.

SNACKS

Chicken wings  18
Five whole chicken wings in sauce
Choice of our Jack Daniel's Gargouille BBQ sauce, spicy, asian or plain.

Deep fried pickles 12
Served with lime cream.

Pulled pork mini burgers 15
Two pulled pork mini burgers with our Jack Daniel's Gargouille BBQ sauce and cabbage salad on a brioche bun.

Bison ribs   30
Our Jack Daniel's Gargouille BBQ sauce.

PROTEIN

Tuna tataki 25
Sesame crusted tuna loin, lime cream and asian sauce.

Spicy shrimp  26
Spicy shrimp, asian flavour vegetable julienne.

Lobster tail and scallop 36
A small roasted lobster tail, garlic butter and parsley, a pan-fried scallop with pepper coulis and grilled panko.

Salmon  32
Grilled salmon, béchamel sauce, capers and grilled lemon.

Sausage of the day  24
Chef's choice grilled sausage, braised red cabbage and dijon sauce.

Notre steak Manhattan 34
Sliced grilled sirloin steak, beer onion compote, vegetables and our Jack Daniel's Gargouille BBQ sauce.

Grilled octopus  30
Octopus marinated with garlic and spices, pico de gallo

EXTRAS

Avocado	5	Steak	20
Salsa	3	Shrimp (1)	3.50
Cheese	5	Scallop (1)	14
Sour cream	3	Lobster Tail (5 oz)	18
Onion compote	2.50	Sausage (1)	12
Mushrooms	2	Duck (4oz)	12
Crostinis	1.50	Smoke meat (5oz)	7.50
Poutine Sauce	5	Poutine cheese	4


Gluten free


Vegan


Lactose free

CHEESE & CHARCUTERIE BOARDS

* Served with crostinis. / * Gluten free option.

Cheese Board	28
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Three varieties of cheese served with sides.

Charcuterie Board	30
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Three varieties of charcuterie served with sides.

Cheese and charcuteries	48
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Three varieties of cheese, three varieties of charcuterie served with sides.

OUR DESSERTS

Chocolate lava cake	12
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With homemade cherry compote.

Lime cheese cake	14
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With lime granita, mango and passion fruit coulis.

Raspberry tart	14
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With homemade raspberry compote.

Our Gargouille crème brûlée	12
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Flavor of the moment.

Dessert of the day	
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Ask your server.