

## APPETIZERS

<b>French Onion Soup</b> Homemade gratinée	14
<b>Garlic snails Gratinée</b> Escargots with homemade garlic butter, gratinée, served with grilled bread	15
<b>Garden salad</b> Alkadi salad, carrots, cucumbers, tomatoes, red cabbage, and balsamic dressing	13
<b>Gargouille Romaine Salad</b> Romaine salad, maple and whisky bacon, croûtons, parmesan, and Gargouille's Caesar dressing	15
<b>Gargouille beef tartare</b> Filet mignon, French shallots, capers, Parmesan, fried onions, sun-dried tomatoes, pickles, chipotle, parsley, Dijon sauce, truffle oil	19
<b>Salmon Tartare</b> Fresh salmon, avocado, mango, green onions, jalapeños, cilantro, lime zest, capers, garlic flower-infused oil, jalapeños	21
<b>Duo of tartare</b> 2 tartares: beef and salmon	37

## SALADS

<b>Grilled Romaine Salad</b> Grilled romaine lettuce, maple whisky bacon bits, croutons, parmesan, Gargouille Caesar dressing	21
<b>Asian Shrimp Salad</b> Mixed greens, red cabbage, cucumbers, grated carrots, mango, quinoa, toasted sesame seeds, Asian dressing	28
<b>Grilled Taco Salad</b> Grilled chicken or tofu, mixed greens, red cabbage, cucumbers, grated carrots, pico de gallo, guacamole, avocado and jalapeño dressing. Served in a tortilla bowl	26

## TO SHARE

<b>Fried Calamari</b> Homemade breaded calamari, served with spicy mayo	21
<b>Classic Nachos</b> Pico de gallo, black olives, pickled onions, jalapeños, lime cream, sour cream	25
<b>Grilled Chicken Nachos</b> Pico de gallo, black olives, pickled onions, jalapeños, lime cream, sour cream, grilled chicken	31
<b>Gargouille Nachos</b> Smoked meat, pico de gallo, pickled onions, black olives, jalapeño, Dijon sauce, and sour cream	33
<b>Sortilège Camembert</b> Breaded Camembert, homemade blueberry and vanilla jam, Sortilège whiskey, grilled sourdough bread	26
<b>Gargouille Dip</b> Blend of four cheeses, pancetta, Gargouille beer, green onions, corn chips	24
<b>Lobster meat dip</b> Blend of four cheeses, pancetta, Gargouille beer, green onions, corn chips, served warm	32

## TACOS

2 / 3

Served with fries or salad \*Gluten-free option available.

<b>Chicken</b> Grilled chicken, onions, peppers, guacamole, salsa verde	25 / 30
<b>Fish</b> Homemade breaded cod filets, fresh pico de gallo, pickled onions, lime cream	25 / 30
<b>With tofu</b> Marinated and grilled tofu, fresh pico de gallo, pickled onions, lime crema, and lettuce *Gluten-free option available	25 / 30



## PROTEINS & VEGGIE

<b>Bison Ribs</b> Gargouille BBQ sauce with Jack Daniel's, coleslaw, fries	42
<b>Chef's Cut Beef Flank</b> 8 oz AAA grilled flank steak, baby potatoes, seasonal vegetables, port sauce	39
<b>Chicken OLE!!</b> 8 Grilled chicken, wild rice, seasonal vegetables, pico de gallo, house BBQ sauce	35

## FROM THE SEA

<b>Chef's Style Salmon</b> Grilled salmon, wild rice, seasonal vegetables, dill, pepper & lemon sauce	37
<b>The Gargouilleux Fisherman for Two</b> Roasted lobster tail with garlic butter and lemon, king crab leg, four 13/15 shrimp, served with rice and seasonal vegetables	69
<b>Lobster Risotto</b> Lobster meat, risotto, cream, mascarpone, onions, parsley, garlic, white wine, Parmesan, truffle oil	47
<b>Homemade Fish and Chips</b> 8 oz haddock fillet, house-made batter with Gargouille beer, fries, coleslaw, tartar sauce	29
<b>Mussels Marinière</b> 1 lb of mussels, onions, parsley, garlic, white wine, cream, fries	29
<b>Lemon Pepper Mussels</b> lb of mussels, onions, lemon, pepper, white wine, fries	29
<b>Provençal Mussels</b> 1 lb of mussels, tomatoes, white wine, garlic, basil, parsley, and fries	29
<b>Lobster Mac &amp; Cheese</b> Lobster meat, home-made mac & cheese with four cheeses, parsley, shallots	31

## POUTINES

<b>Regular</b> Home-made brown sauce and cheese curds	18
<b>With Confit Duck</b> Home-made brown sauce, cheese curds, Gargouille BBQ sauce with Jack Daniel's, shredded duck, shallots	26
<b>La Gargouille</b> House brown sauce, Saint-Albert cheese curds, Dijon sauce, and smoked meat	26

## TARTARE MEALS

Served with fries or salad and croutons. Gluten-free option available

<b>Beef</b> Filet mignon, French shallots, capers, Parmesan, fried onions, sun-dried tomatoes, pickles, chipotle, parsley, Dijon sauce, truffle oil	30
<b>Salmon</b> Fresh salmon, avocado, mango, green onions, jalapeños, cilantro, lime zest, capers, garlic-flower infused oil	32

## PASTAS

\*Gluten-free penne available

<b>Chicken Linguine</b> Chicken, onions, parsley, garlic, bacon, sun-dried tomatoes, white wine, cream, Parmesan	24
<b>Shrimp Fettuccine Alfredo</b> 13-15 size shrimp, white onions, parsley, garlic, white wine, Parmesan	29

## NOS DESSERTS

<b>White Chocolate Brownies</b>	16
<b>Truffle Cheesecake</b> Gluten-free	15
<b>Crème Brûlée Cheesecake</b>	15
<b>Pair of desserts (2) to share</b>	27