

APPETIZERS

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

SALADS

Grilled Romaine Salad	21
Grilled romaine lettuce, maple whisky bacon bits, croutons, parmesan, Gargouille Caesar dressing	
Grilled Taco Salad	26
Grilled chicken or tofu, mixed greens, red cabbage, cucumbers, grated carrots, pico de gallo, guacamole, avocado and jalapeño dressing. Served in a tortilla bowl	

TO SHARE

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

TACOS

2 / 3

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

Chicken	25 / 30
Grilled chicken, onions, peppers, guacamole, salsa verde	
Fish	25 / 30
Homemade breaded cod filets, fresh pico de gallo, pickled onions, lime cream	
With tofu	25 / 30
Marinated and grilled tofu, fresh pico de gallo, pickled onions, lime crema, and lettuce	
*Gluten-free option available	
Extra cesar salad	3.75
Extra poutine	6

PROTEINS & VEGGIE

Pork Ribs 27 / 34
Gargouille's BBQ sauce, coleslaw, fries

Chef's Cut Beef Flank 39
8 oz AAA grilled flank steak, baby potatoes, seasonal vegetables, port sauce

BBQ Chicken 35
Grilled BBQ chicken, 1/2 corn on the cob, fries, coleslaw, homemade BBQ sauce

AAA Angus Hamburger 27
Canadian AAA Angus beef patty, Swiss cheese, bacon, lettuce, tomato, red onion, house sauce, fries

Chicken Linguini 24
Chicken, onions, parsley, garlic, bacon bits, sun-dried tomatoes, white wine, cream, parmesan

TARTARE MEALS

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

Beef 30
Filet mignon, French shallots, capers, Parmesan, fried onions, sun-dried tomatoes, pickles, chipotle, parsley, Dijon sauce, truffle oil

Salmon 32
Fresh salmon, avocado, mango, green onions, jalapeños, cilantro, lime zest, capers, garlic-flower infused oil

Extra cesar salad 3.75

Extra poutine 6

POUTINES

Regular 18
Home-made brown sauce and cheese curds

With Confit Duck 26
Home-made brown sauce, cheese curds, Gargouille BBQ sauce with Jack Daniel's, shredded duck, shallots

La Gargouille 26
House brown sauce, Saint-Albert cheese curds, Dijon sauce, and smoked meat

FROM THE SEA

Chef's Style Salmon 37
Grilled salmon, wild rice, seasonal vegetables, dill, pepper & lemon sauce

Homemade Fish and Chips 25
8 oz haddock fillet, house-made batter with Gargouille beer, fries, coleslaw, tartar sauce

Mussels Marinière 27
1 lb of mussels, onions, parsley, garlic, white wine, cream, fries

NOS DESSERTS

White Chocolate Brownies 16

Truffle Cheesecake 15
Gluten-free

Crème Brûlée Cheesecake 15

Pair of desserts (2) to share 27