

## SUGGESTION menu

AVAILABLE WEDNESDAY TO SUNDAY FROM 4 PM

**Chicken Burger** 23  
Crispy and spicy, signature Ginger sauce, red cabbage coleslaw, bacon, and fries

**Cheesecake** 14  
White chocolate coulis, Greek yogurt, and raspberries

**Confit Beef Cheek** 36  
36-hour sous vide cooking, smoked mashed potatoes, red wine sauce, and sautéed vegetables

**10 oz New York Steak** 52  
Cooked to your preference, fries and bordelaise or green pepper sauce

*Enjoy it quickly, we follow the season and new arrivals!*

## RAW desire

AVAILABLE THURSDAY TO SATURDAY FROM 4 PM TO 10:30 PM

Oysters served on ice with classic Ginger mignonette  
*Subject to availability and arrivals*

**Cocktail Oysters** 6x 14<sup>50</sup> 12x 28<sup>50</sup>

**Shrimp Cocktail** 14  
Cocktail sauce, avocado purée, house spices

**Exclusive Cocktail Oysters** 6x 17<sup>50</sup> 12x 33<sup>50</sup>

**Lemon Salmon Tataki** 16  
Sour cream, arugula sprouts

**Exclusive Medium Oysters** 6x 20<sup>50</sup> 12x 39<sup>50</sup>

**Red Tuna Tataki** 16  
Wakame salad, marinated edamame, wasabi, maple



### Treat Yourself!

Signature Ginger Mignonette + 1.50

Homemade Tangy Mignonette + 1.25

Spicy Mignonette + 1.50

**TH** **TABLE**  
**D'HÔTE** Add \$20  
to your main course

**Get more**  
Appetizer, Chef's choice of dessert, coffee or tea

# teases

**TH** **Soup of the day**  4<sup>75</sup>


**TH** **Onion Rings** 12  
Beer batter, spicy and sweet sauce

**TH** **Fried Calamari** 14  
Aioli mayonnaise, small greens


**TH** **Chicken Wings** 6x 12x 18x  
12 22 30  
Choice of sauce:  
Spicy honey | Meat | Honey & garlic | 911


**TH** **Chicken Dumplings** 13  
Chicken, wafu sauce, Korean coleslaw

**French Onion Soup** 15  
Onion soup, cream, lardons, potatoes au gratin with Cantonnier

**Melted Brie**  16  
Alexis de Portneuf Brie, cranberries, maple syrup, croutons, salad

**Escargot Salad** starter | main  
14 | 24  
Mesclun, escargots sautéed in Chef's garlic and Parmesan butter, spicy Genoa salami, homemade balsamic vinaigrette

**Beef Tartare**  3 oz | 6 oz\*  
24 | 38  
Beef, chives, shallots, basil, sun-dried tomatoes, tomato and Dijon sauce, croutons

**Salmon Tartare**  3 oz | 6 oz\*  
22 | 35  
Salmon, mandarin segments, chives, tangy mayonnaise, lime juice, panko breadcrumbs, croutons


\*6 oz tartares are served with fries and salad

## Treat Yourself!

Homemade vinaigrette + 1.50	Gratin + 3.5
Croutons + 1.50	Shrimp (15) + 9
BBQ, 911, honey & garlic, wafu sauce, roasted garlic mayo + 1.50	Garlic escargots + 6
Guacamole, sour cream + 2.50	Marinated chicken + 7
	Smoked meat + 7
	Smoked salmon + 10

## TO share

**The Plank** 38  
Charlevoix chorizo, prosciutto, Mamirolle, Cantonnier, Alexis de Portneuf Brie, marinated olives, confit, croutons, salad

**Cheesy Nachos**  22  
Corn chips, black and green olives, jalapeños, tomato sauce, fresh herbs, au gratin with our blend of grated cheeses, salsa, sour cream

### Legend



Gluten-free option available



Vegetarian dish option

## AAA beef

### Steak Frites 29<sup>50</sup>

Chef's Cut (6 oz), pepper sauce, fries, vegetables

### Beef Short Rib 33

Confit beef short rib (cooked for 24 hours), potato and vegetable purée, bordelaise sauce

Meat seasoned with a blend of house spices and cooked to your preference.

Served with vegetables, sauce and side dish

### Beef Flank Steak 40

AAA Angus beef flank steak (6 oz) rubbed with spices and grilled

### Grilled Rib Steak 10 oz 52

AAA Beef Rib eye

### Grilled Filet Mignon 6 oz 48 | 8 oz 60

AAA Beef

#### Choice of sauce:

Green pepper | Mushroom | Smoked BBQ  
Bordelaise + 1.50

#### Choice of side:

Vegetable rice | Fries | Chef's salad | Caramelized onion potato purée | Ginger's loaded potato au gratin + 3.75

## AAA Certified Beef

The tenderness of our AAA house beef is ensured by its aging of a minimum of 35 days to enhance the richness of its flavors.

Our beef patties are crafted with top-quality meat sourced from our JARO steakhouse.

## burgers

Served with brioche bun, fries and homemade sauce

### Ginger's Burger 21

Grilled beef patty (6 oz), lettuce, tomatoes, sharp cheddar, pickle spear, red onions

### Chef's Burger 24

Grilled beef patty (6 oz), spicy BBQ sauce, fried onions, lettuce, tomatoes, sharp cheddar

Beef patty + 6 | Bacon + 2.5 | Cheese + 2

## temptations

### Ribs Half 25 | Full 34

Smoked BBQ sauce, fries, red cabbage coleslaw

### Confit Guinea Fowl Supreme 29<sup>50</sup>

Sweet potato purée, Calabrian sauce, and sautéed seasonal vegetables

### Ginger's Poutine 18<sup>50</sup>

Fries, cheese curds, homemade gravy

## Treat Yourself!

Poutine gravy, green pepper, mushroom, smoked BBQ sauce + 3  
Bordelaise sauce + 4.50

Marinated chicken + 7  
Smoked meat + 7  
Smoked salmon + 10  
Shrimp (15) + 9  
Lobster tail + 22

Poutine + 5.50  
Garlic mushrooms + 6  
Vegetables + 3.5



## foliage

### Smoked Salmon Salad 28

Mesclun, arugula, cucumbers, carrots, smoked salmon roses, tangy creamy vinaigrette

<b>Caesar</b>	19	22	26	27
		Chicken	Shrimp	Smoked Salmon

Romaine lettuce, homemade Caesar dressing, fried capers, Asiago shavings, garlic croutons

## CAUGHT IN THE net

Served with rice and vegetables

### Seafood Stew 32

Fish stock cream, sautéed seafood, garlic bread

### Salmon Pavé 32<sup>50</sup>

Grilled salmon on cedar plank, tangy creamy sauce, dill

### Shrimp Plate (30) 32<sup>50</sup>

Shrimp sautéed in garlic butter and lemon, garlic bread

### Treat Yourself!

Homemade vinaigrette or Caesar sauce + 1.50 | Smoked salmon + 10 | Smoked meat + 7 | Garlic bread + 1.75 | Gratiné garlic bread + 2.50 Gratin + 3.50 | Parmesan + 1.50 | Goat cheese crumbs + 1.50 | Sautéed mushrooms + 8 | Lobster tail + 22

## pasta

### Spaghetti Bolognese 21

Chef's Meat Sauce, garlic bread

### Our Mac'n Cheese 24

Campanelle pasta, creamy cheese sauce, shredded smoked ham, au gratin with spicy breadcrumbs

### Seafood Spaghetti 33

Sautéed seafood (shrimp, calamari, clams, scallops), creamy and tangy fish broth sauce, garlic bread

### Ravioli 26

Pasta filled with braised beef, wild mushrooms, and smoked mozzarella, tomato sauce, beef glaze

## pizza

Thin-crust, tomato sauce and mozzarella

### Smoked Meat 26

Pastrami smoked meat, fresh tomatoes, fine herbs

### Three Meats 28

Capicola, porchetta, house-smoked shredded ham

### Veggie Deluxe 26

Grilled bell peppers, black and green olives, tomatoes, artichoke hearts



LITTLE **bellies**

12 years and under

All choices include

Choice of Beverage (milk or juice)

Surprise dessert of the Chef's choice



Chicken Strips (3)

12<sup>50</sup>

choice of side dish:

Fries | Rice | Caesar salad

Sweet & Salty Salmon

12<sup>50</sup>

choice of side dish:

Fries | Rice | Caesar salad

Neapolitan Pizza 

12<sup>50</sup>

Tomato sauce, mozzarella

Spaghetti Bolognese

12<sup>50</sup>

Chef's Meat Sauce

SWEET **treats**

Amarula crème brûlée

10<sup>25</sup>

Individual mousse cake

12

Homemade sugar pie

12

Molten to share

15



Add a specialty coffee to your dessert!