

TH

TABLE
D'HÔTE

Add 20\$

to your main course

Appetizer, Chef's choice of dessert, coffee or tea

G
RESTO
BAR

Teases

TH	Soup of the day 	4 ⁷⁵
TH	Onion Rings Beer batter, spicy and sweet sauce	12
TH	Fried Calamari Aioli mayonnaise, small greens	14
TH	Chicken Wings Choice of sauce: Spicy honey Meat Honey & garlic 911	6x 12 12x 22 18x 30

Melted Brie  16

Alexis de Portneuf Brie, cranberries, maple syrup, croutons, salad

Beef Tartare  24 | 38

Beef, chives, shallots, basil, sun-dried tomatoes, tomato and Dijon sauce, croutons

Salmon Tartare  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	Marinated chicken +7
BBQ, 911, honey & garlic, roasted garlic mayo +1.50	Smoked meat +7
Guacamole, sour cream +2.50	Smoked salmon +10

AAA beef

Steak frites 29⁵⁰

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

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 (8 oz) rubbed with spices and grilled

Grilled Filet Mignon  48 | 60

AAA Beef

Choice of sauce:
Green pepper | Mushroom | Smoked BBQChoice of side:
Vegetable rice | Fries | Chef's salad | Caramelized onion potato purée | Ginger's loaded potato au gratin +3.75

TO share

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

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

Rib 25 | 34

Smoked BBQ sauce, fries, red cabbage coleslaw

Ginger's Poutine 18⁵⁰

Fries, cheese curds, homemade gravy

Treat Yourself!

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

Marinated chicken +7
Smoked meat +7Smoked salmon +10
Poutine +5.50Garlic mushrooms +8
Vegetables +3.5



foliage

Smoked Salmon Salad 28

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

Caesar 19 Chicken 22 Shrimp 26 Smoked Salmon 27

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

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Served with rice and vegetables

Salmon Pavé 32⁵⁰

Grilled salmon on cedar plank, tangy creamy sauce, dill

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

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

pizza

Thin-crust, tomato sauce and mozzarella

Smoked Meat 26

Pastrami smoked meat, fresh tomatoes, fine herbs

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) 12⁵⁰

choice of side dish:

Fries | Rice | Caesar salad

Neapolitan Pizza 12⁵⁰

Tomato sauce, mozzarella

Spaghetti Bolognese 12⁵⁰

Chef's Meat Sauce

SWEET treats

Amarula crème brûlée 10²⁵

Homemade sugar pie 12



Add a specialty coffee to your dessert!