

HOLIDAY TANK 36



CHOICE OF STARTER

Beet Carpaccio

Finely sliced beet, orange, radish, goat cheese, spiced honey, flower salad, thyme and roasted garlic oil.

Authentic Mini Poutine

Fries, poutine sauce and cheese curds.

CHOICE OF MAIN COURSE

Pretends to be a Niçoise

Salad with Beer-braised ham, egg, tomatoes, carrots, onions and sweet mustard dressing.

Fish & Chips

Two pieces of crispy cod fillet, house beer batter, tartar sauce and lemon. Served with fries and coleslaw.

Halloumi Burger

Brioche bun, "Halloumi patty", grilled onions and zucchini, arugula, sun-dried tomato pesto.

Flammekueche Lilloise

Smoked pork cheek, caramelized onions, mushrooms, house-made Flamm sauce, Swiss and mozzarella cheeses.

Forest-Style Poutine

Fries, poutine sauce, grilled mushrooms, goat cheese, cheese curds, truffle oil, parsley-garlic mix.

Flank Steak & Fries (+\$15)

Lightly seasoned and grilled with herb butter. Served with fries. Add peppercorn sauce +\$1.50

Grilled Salmon Fillet (+\$15)

Grilled salmon fillet, mashed potatoes, honey-glazed carrots, roasted beans, hollandaise sauce, fried capers, roasted garlic and thyme oil.

CHOICE OF DESSERT

Holiday Cheesecake

Mascarpone cheesecake topped with a sour cherry coulis on a Graham cracker crust.

Holiday Apple Crisp

Warm apple crisp with cinnamon, topped with roasted almonds and gluten-free oats.

GROUP MENU