

# La Verrière

## BEVERAGES (Taxes included)

Domestic Beer		7.50	
Craft Beer (Fous brassant) 500 ml		10	
Bloody Caesar		6.75	
Mojito		7.75	
Sangria	Glass	6.50	Pitcher 16.75
Sangria Litchi	Glass	6.50	Pitcher 17.75
Pina colada		8	
Margarita		8	

## PIZZA

	(8 inches)	(16 inches)
Pepperoni & Cheese	17	29
Chicken & Pat BBQ Sauce	19	31
Vegetarian <i>(seasoned vegetables)</i>	19	31
All Dressed	18	30
*Extra bacon	8	12

## APPETIZERS

Lower Saint-Lawrence chowder, house specialty		14
Fumoir du Nord smoked salmon and gravlax, shallot sour cream and gooseberries jelly		17
AAA Canadian beef tartare cut with a knife, pickle emulsion, green onion, green tabasco, flat parsley, olive oil and baguette croutons		
Appetizer	17	Served with fries or salad 29
Caesar Salad		12
*Extra Crispy Chicken	7	Extra Tempura Shrimp 9
Crab Cake, lightly fried, pineapple salsa, roasted pepper, smoked paprika, lime juice and organic arugula		16
Soup of the Day		5

## URBAN CANTEEN

Cheddar arancini, dried tomato emulsion, red onion pickles, olive oil		12
Chicken wings- Quebec meat (Sour cream or BBQ sauce)		
6 wings/11	12 wings/19	
Club Sandwich, classic		21
<i>(served with coleslaw and fries)</i>		
100% beef burger, brioche bun, bacon, fried onion, pepperoni, lettuce, tomatoes and pickle emulsion		21
<i>(served with coleslaw and fries)</i>		

## MAIN ENTREES

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Asian salad with grilled chicken, Saint-Paul-de-la-Croix honey vinaigrette, fresh coriander and miso	24
Caesar Salad	17
*Extra Crispy Chicken 11                      Extra Tempura Shrimp 16	
Fettuccini or Spaghettoni	
RDL inspired seafood sauce	26
Meat sauce	20
*Extra Grated Cheese 5                      Gluten-free pasta option available	
Stir-fried Thai-style prawns, seasonal vegetables, rice vermicelli and chili tempura	29
Stir-fried General Tao Tempeh, seasonal vegetables, rice vermicelli and coriander leaves	25
Back of salmon pan-fried in olive oil, olives, shattered tomatoes, green peas and Warm Lemon, Basil and Salted Pumpkin Seed Vinaigrette	31
Flank steak with RDL spice blend, green beans in butter, roasted carrots from Nantes, fries and gravy reduced with red wine	32
Braised beef cooked sous-vide, plain sweet potato puree, organic kale salad with lemon and roasted black pepper sauce	30
Quebec grain-fed veal chop, parmesan polenta, garlic roasted king oyster mushrooms, sweet and sour sauce (Package extra 20\$)	55

\* Add \$15 to the main dish of your choice and create your table d'hôte (soup of the day, à la carte dessert, tea, coffee or herbal)

Delivery Fee 5

Taxes & Gratuities Extra

\* Planned Opening of the Restaurant April 2023.

