

FRESH OYSTERS
3.50 each

SOUP DU JOUR
7.95

WARM OLIVES
6.00

POMME FRITES
6.00

CAJUN STYLE GRILLED SHRIMP
Corn Blini & Red Wine-Coffee-Bacon Vinaigrette
15.95

BBQ PULLED PORK POUTINE
Frites, Pine River Cheddar & fresh Curds
Smokey Barbeque Scented Jus
14.95

PEI MUSSELS PROVENCAL
Steamed Fresh with Field Tomato, Herbs, & White Wine
14.95

SMOKED BEET & CHEVRE SALAD
Fresh Field Greens & Rosemary-Honey Vinaigrette
Toasted Pumpkin & Sunflower Seeds
14.95

POTSTICKERS
Dumplings of Ground Pork, Ginger, Scallion & Cilantro
Roasted Apple Chutney, Soy-Maple Dressing
14.95

SMOKED SOCKEYE SALMON CEVICHE
Chilled with Peruvian Lime Dressing.
Toasted Soba, Cilantro, Sweet Peppers, Crisp Vegetables
14.95

CAESAR
Local Greens, House Smoked Boar Bacon,
Asiago, Croutons, Roasted Garlic Dressing
12.95

OCEAN WISE CATCH OF THE DAY
Presented by your Server
28.95

HARVEST & FOWL FETTUCINI
Traditional Turkey, & Duck Tomato Bolognese
Tossed with Smoked Duck & Smoked Chicken
Grilled Vegetables, & Feta
29.95

CAULIFLOWER TAJINE
Roasted in Moroccan Churmula Sauce
Served over Roasted Vegetable & Cous-Cous Ragout
24.95

ROASTED DUCK CONFIT
Parisienne Gnocchi and Summer Vegetables
Finished in Roasted Duck Broth
32.95

SMOKED & GRILLED LAMB SIRLOIN
Dijon Crusted, Finished in Natural Jus
Trio of Local Squash
32.95

ADOBO GRILLED PORK LOIN
Sweet Potato Croquette
Smoked Olive oil Aioli & Charred Cabbage
28.95

STEAK FRITES
A Grilled 9 oz, 40 day Aged, Beef Striploin,
Lemon, Herb, Moutard, & Pepper Butter
34.95

18% gratuity will be added to bills
including six or more guests.

We are moving on to our next adventure!
We will be closing the Brasserie permanently
Saturday December 16th, 2017

“The Tartan Tusk Pub & Eatery”
will be opening at this location
in the Spring of 2018.
We wish the new owners (Our Chefs)
Braden Prasad & Ian McMillan
the same tremendous support you have
greatfully shown us, for 15 wonderful years.

Cheers!
Your Hosts Since 2002,
Derek & Dianne Griffiths