

# CHOUX GRAS

## SOUPS

### LOBSTER BISQUE 15

shellfish velouté, buttered lobster claw

### ONION SOUP 12

Quebec sweet onions, veal broth, Oka cheese gratin

## WARM STARTERS

### BIRCH ROASTED CARROT 10

buffalo yogurt, dates, hazelnuts, capers

### ROASTED BONE MARROW 11

grilled baguette, pickled shallots

## COLD STARTERS

### OYSTERS

market price

### SALMON RILLETTES 14

crème fraîche, radish, salmon roe

### CHICKEN LIVER MOUSSE 10

onion jam, profiteroles

### BEEF TARTARE 17

Dijon, shallots, gherkin

### FOIE GRAS 22

toasted brioche, citrus marmalade

## SALADS

### SALADE LYONNAISE 16

frisee, bacon, poached egg, soft herbs

### BEET SALAD 11

roasted baby beets, pistachio pistou

### CHOUX GRAS SALAD 14

bitter greens, house made ricotta, pears, walnuts

### WARM BREADS 6

tomatoes & herbes OR bacon & onion

### CHEESE PLATTER 17

selection of local cheeses and accompaniments

## SHARES

### SEAFOOD TOWER 95

half lobster, oysters, shrimps, king crab legs, mussels, clams, smoked salmon

### BOUILLABAISSSE 90

lobster, prawns, mussels, clams, king crab, fennel broth, saffron aioli

### WHOLE STRIPED BASS 78

beluga lentils, salsa verde

### CHOUCROUTE 75

pork belly, Gaspor smoked sausage, chateau potatoes

### ROASTED WHOLE CHICKEN 62

potatoes, carrots, cipollini onions, roasted garlic jus

### 30 OZ TOMAHAWK STEAK 130

mushrooms, Brussels sprouts

## MAINS

### WALLEYE 29

leeks, braised winter greens, beurre blanc

### SALMON 28

farro, baby beets, cranberries, herb yogurt

### MOULES FRITES 25

Vadouvan broth

### GNOCCHI 26

roasted mushrooms, kale, carrots

### DUCK CONFIT 27

cassoulet, bacon, pickled shallot

### LAMB SHANK 36

crispy potatoes, caramelized onions, persillade

### FILET STEAK 42

French fries, grilled asparagus, Bearnaise

## SIDES

### WINTER VEGETABLES 9

### WILD MUSHROOMS 10

fine herbs & lemon

### CARAMELIZED BRUSSELS SPROUTS 8

candied lemon & chili

### MAPLE GLAZED SUNCHOKES 9

### POMMES ALIGOT 8

P'tit Train du Nord cheese & dill

### FRENCH FRIES 7

espelette pepper & aioli

## SWEETS

### HARVEST TABLE'S HOMEMADE TREAT 3

### CHOCOLATE GÂTEAU 9

### CRÈME BRULÉE 8

### SEA BUCKTHORN CLAFOUTIS 9

### ESPRESSO ECLAIR 8

### PUDDING CHOMEUR 9

## WINES BY THE GLASS

### CHAMPAGNE. SPARKLING

<b>PROSECCO</b> .....	13
Veneto, Ruffino, Italy	
<b>CAVA</b> .....	15
Parés Baltà, Brut Nature, Spain	
<b>VEUVE CLICQUOT</b> .....	35
Champagne, France	

### WHITES

<b>LANGUEDOC</b> .....	12
Domaine des Salices, Viognier, France	
<b>ALSACE</b> .....	12
Léon Beyer, Riesling Reserve, France	
<b>FRIULI GRAVE</b> .....	13
Campanile, Pinot Grigio, Italy*	
<b>SONOMA COUNTY</b> .....	13
Château St-Jean, Chardonnay, É.-U.	
<b>MARLBOROUGH</b> .....	14
Kim Crawford, Sauvignon Blanc, New Zealand	
<b>SOAVE CLASSICO</b> .....	14
Inama, Italy	
<b>NIAGARA</b> .....	17
Creekside, Unoaked Chardonnay, Canada	

### REDS

<b>VALENCE</b> .....	12
Blès, Crianza, Aranleon, Organic, Spain	
<b>CÔTES-DU-RHÔNE</b> .....	12
Perrin, Reserve, France	
<b>ANTIGUAS RESERVAS</b> .....	13
Cousino-Macul, Chile	
<b>LOIRE</b> .....	14
La Petite Perrière, Pinot Noir, France*	
<b>OKANAGAN</b> .....	14
Five Vineyards, Mission Hill, Cabernet / Merlot, Canada*	
<b>CATALOGNE</b> .....	15
Langa Pasiòn, Grenache, Spain*	
<b>CHIANTI RUFINA</b> .....	16
Nipozzano, Italy	
<b>CALIFORNIA</b> .....	21
Napa Valley, Robert Mondavi, Cabernet-Sauvignon, USA	

ÉTABLIT À TREMBLANT  
• DEPUIS 2017 •

## AXE COCKTAILS

<b>MADEMOISELLE GIMLET</b> .....	13
Belvedere vodka, elderflower cordialm, fresh lime juice, white cranberry juice	
<b>GNT ARTISANAL</b> .....	13
St-Laurent gin, Eska sparkling water, N.A.D. tonic syrup, juniper berries, fresh thyme	
<b>MOSCOW MULE</b> .....	13
Circa vodka, lime juice, N.A.D. ginger syrup, ginger beer	
<b>WHISKY SOUR</b> .....	13
Jack Daniel's, simple syrup, fresh lemon juice, egg white	
<b>BLACKBERRY TOM COLLINS</b> .....	15
Plymouth gin, Chambord, soda, blackberries, fresh lemon juice	
<b>CANADIAN MANHATTAN</b> .....	15
LOT No. 40 Canadian Whisky, white vermouth, Neige Noir ice apple cider	
<b>QUEENS PARK SWIZZLE</b> .....	14
Bacardi 8, rich simple syrup, fresh lime juice, mint	
<b>PERFECT TEGRONI</b> .....	20
Patron Silver, sweet vermouth, white vermouth, Aperol	
<b>AXE "SIGNATURE CAESAR"</b> .....	15
Belvedere Vodka, Caesar premix spices, Clamato	
<b>WINDIGO</b> .....	15
Grey Goose, Aperol, syrup infused with Madagascar vanilla, Ruby Red grapefruit	
<b>MAPLE OLD FASHIONED</b> .....	18
Hennessy VS, Woodford Reserve, local maple syrup, homemade coffee bitter	
<b>ROSE AMORE</b> .....	18
Hendricks, fresh lemon juice, spiced cranberry syrup, Chandon Rosé	
<b>BLACK DIAMOND</b> .....	13
Bacardi 8, Averna Amaro, syrup infused with Madagascar vanilla, fresh cream	
<b>L'APRÈS SKI</b> .....	15
Patron Silver, Grand Marnier, fresh lemon juice, mango and brown sugar puree, apple juice	
<b>EVERGREEN</b> .....	13
Maker's Mark, fresh lemon juice, honey and coniferous syrup	

## BEERS

DRAFT	Glass 12 oz	Pint 20 oz
<b>BELGIAN MOON</b> .....	7	10
Blanche		
<b>NEWCASTLE</b> .....	7	10
Brown ale		
<b>COORS LIGHT</b> .....	7	10
Lager		
<b>HEINEKEIN</b> .....	9	12
Lager		

## BOTTLED

<b>MOLSON EX</b> .....	8
<b>MORETTI</b> .....	8
<b>RICKARD'S RED</b> .....	8
<b>DOS EQUIS</b> .....	8

## MICROBREWERY

<b>P'TIT TRAIN DU NORD</b> .....	10
Blond	
<b>BLANCHE DES ANGES</b> .....	10
White	
<b>RIVIÈRE-ROUGE</b> .....	10
Red	
<b>MARÉE NOIRE</b> .....	10
IPA-Stout	

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