

# Menu Bistro

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## APPETIZERS

Soup of the day  
9

French onion soup, swiss cheese and  
Cheddar from Île-aux-Grues  
15

Caesar salad, bacon, fried capers  
and garlic flower croutons  
19

Smoked salmon, sour cream, capers,  
chives and croutons  
21

Beef tartare, sundried tomatoes and parmesan  
21 / 38 (Main)

Beets salad, goat cheese, honey and sherry  
19

Crab cake, micro shoots, mango and jalapeño  
21

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## MAIN DISHES

Veneson and cheddar from Île-aux-Grues Grilled  
cheese with caramleized onions  
21

Cobb salad, chicken, avocado, cherry tomatoes,  
bacon, blue Ermite cheese, dijonnaise vinaigrette  
19

Poutine, duck confit and red pepper sauce  
20

Walleye, creamy barley and white butter  
30

Squash and mushroom risotto  
29

Q burger, choice of beef or chicken, Isle-aux-  
Grues cheddar, bacon, truffle mayonnaise, fries  
or salad 25

Lamb shank, potato purée, red wine sauce  
32

Roasted Cornish Hens, sweet potato purée,  
vegetables, port wine sauce  
31

Butternut squash stuffed with chestnuts  
and mushrooms (Vegan dish)  
24

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## SIDE DISHES

French fries basket  
7

Chicken breast  
8

Sautéed mushrooms  
14

Pan-seared scallop  
10

Vegetables  
11

Salmon fillet 5 oz  
15

Shrimp, unit  
8

Oysters, fresh from the market (6)  
24