

# MENU

Gare 422

## APPETIZERS

SOUP OF THE MOMENT	8
CRISPY SNAIL POUCH CREAMY LEEK AND PASTIS SAUCE	15
GRILLED ARTICHOKE BRUSCHETTA COUNTRY BREAD	16
CRAB AND ARGENTINE SHRIMP CAKE	17
CAESAR'S SALAD	12
HALF GRILLED ROMAINE HEART, TOPPED WITH BACON, CROUTONS, PARMESAN SHAVINGS, AND CREAMY DRESSING	
BEEF TATAKI, CITRUS EMULSION	18
DUO FROM THE SEA	27
LIGHTLY BREADED AND FRIED ARGENTINE SHRIMP & CALAMARI, HARISSA MAYO	
SEASONAL APPETIZER PLATTER	32
ASSORTMENT OF VARIOUS CHEESES, GRILLED ARTICHOKE BRUSCHETTA, OLIVES, CARAMELIZED PECANS	

## MAIN DISHES

POUTINE AND ITS CONFIT DUCK LEG	24
HOMEMADE SAUCE WITH VEAL STOCK, PEPPER AND BRANDY	
BURGER ROYAL CHEESE SAMUEL L JACKSON	24
7OZ BEEF ANGUS PATTY, FOU DU ROY CHEESE, BACON, LETTUCE, TOMATOES, CARAMELIZED ONIONS, LOUISIANA MAYO, SERVED WITH FRIES	
DUCK CLUB	30
CLUB SANDWICH WITH SHREDDED DUCK, TANGY COLESLAW, TOMATOES, AND LETTUCE	
VEGIE BURGER	21
RED BEAN PATTY, GRILLED PEPPERS, PORTOBELLO MUSHROOM, GRILLED ZUCCHINI, PICKLED RED ONION & CARROTS, RANCH SAUCE, SERVED WITH SWEET POTATO FRIES	
LA VOLAILLE	28
GRILLED CHICKEN BREAST, SAN MARZANO SAUCE WITH PARMESAN, PECORINO, AND FIOR DI LATTE ON A BED OF PAPPARDELLE & VEGETABLE BUNDLE	
GOURMET ROASTED VEGETABLE SALAD	28
QUINOA, ASSORTMENT OF VEGETABLES, RED WINE REDUCTION, HOMEMADE HUMMUS, GRILLED PISTACHIOS, SHALLOTS CONFIT VINAIGRETTE	
CATCH OF THE DAY	PM
SALMON FILET	35
BEURRE BLANC SAUCE, PAPPARDELLE WITH MICROGREEN PESTO	

## MAIN DISHES

PENNE ALLA GIGI	24
PAN-FRIED MUSHROOMS AND PANCETTA, DEGLAZED WITH COGNAC AND TOPPED WITH A CREAMY ROSÉ SAUCE	
RICOTTA GNOCCHI WITH PORK CHEEK	30
HOMEMADE FRIED RICOTTA GNOCCHI, TOMATO WATER AND BUTTER EMULSION, PORK CHEEK CONFIT WITH HONEY & PROSECCO	
MUSHROOM RISOTTO	30
WITH TRUFFLE OIL	
LINGUINE BASIL PESTO	30
FRESH BASIL PESTO, KALAMATA OLIVES, BURRATA CHEESE, PISTACHIO CRUMBLE	
HALF RACK OF LAMB	45
PISTACHIOS, MINT CHIMICHURRI, CELERIAC AND APPLE PURÉE, SEASONAL VEGETABLES	
BEEF FLANK STEAK	35
OUR POPULAR FLANK STEAK SERVED WITH SEASONAL VEGETABLES AND FRIES	
BEEF FILET MIGNON	60
MUSHROOM SAUCE, POTATOE PUREE WITH SEASONAL VEGETABLES	
LAMB SHANK	42
SLOWLY COOKED IN ITS OWN JUICE AND WHISKY, SERVED WITH POTATOES WITH DUCK FAT AND SEASONAL VEGGIES	

## TARTARES

SALMON TARTARE	ENTRÉE
CUCUMBERS, CAPERS, SRIRACHA SAUCE, HOUSE SEASONING, AVOCADO AND HOMEMADE FRIED ONIONS, HOMEMADE CROSTINIS	18 PLAT 31
TWO SALMON TARTARE	32
MAPLE HOT SMOKED SALMON, CREAMY DRESSING, CRISPY WON TON, SERVED WITH FRIES	
BEEF TARTARE	ENTRÉE
CAPERS, DILL PICKLE, MEAUX MUSTARD, HOT SAUCE, BUTTER EMULSION AND EGG YOLK, HOMEMADE CROSTINIS	18 PLAT 31
BISON TARTARE	33
CREAMY SAUCE, CAPERS, DILL PICKLE, UNGAVA GIN, HOT SAUCE, ROSEMARY FOCACCIA CROSTINIS	

## KIDS MENU

10 YEARS OLD AND UNDER

POUTINE HOMEMADE SAUCE | MINI PIZZA ON NAAN BREAD | CAESAR'S SALAD | LINGUINE ALFREDO OR ROSÉ | CHICKEN FINGERS AND FRIES

## SIDE ORDERS

PDT 422 - CHEDDAR, SOUR CREAM, BACON & GREEN ONIONS - 6  
FRIES, AIOLI - 5  
SEASONAL VEGETABLES - 6  
SWEET POTATOE FRIES- 6

## SWEET TOOTH

ASK TO SEE OUR DESSERT TRAY, WE DARE YOU TO RESIST!