



À la carte menu



COLD STARTERS

LOCAL SMOKED SALMON 16

Fried capers & lemon | Fish caviar
Sea asparagus | Pink radishes | Olive oil

ARTISAN CÆSAR 1/2 10 | FULL 15

A classic in our own style

BURRATA 125 G 23

Multicolor cherry tomatoes & Lebanese cucumbers
Bitter lettuce with olive oil | Grilled bell pepper emulsion
Black olive powder

BSH SALAD 14

Variety of lettuces & crunchy vegetables
Sourdough bread crumbs | Parmesan
Old-fashioned mustard and maple vinaigrette

BEEF CARPACCIO 18

Wild mushroom bruschetta | Honey mushroom 'pickles'
Louis Cyr shavings | Green pea tendrils

TO SHARE (2)

THE SEA AND ITS DELIGHTS 97

Lobster tails (2) | Cocktail shrimp 13/15 (4)
Cold oysters with cider vinegar & maple syrup
mignonette (6) | Princess scallops au gratin
1608 & sea asparagus (2) | Smoked mussels (6)
Grilled vegetables on maple charcoal

HOT STARTERS

NOBLE MUSHROOMS 12

Snow crab flesh | Pollock
White wine reduction | Cream cheese & green onion
Parmesan gratin

BEFFROI STEAKHOUSE GOURMET CHOWDER 21

Bisque | Cognac | Nordic shrimps | Mini scallops
Tiger shrimp Mussels | Clams | Smoked salmon

CLASSIC OKA 18

Duck fat confit Gabrielle potatoes | Wilted kale
Diced chorizo | Green peppercorn meat glaze

CARAMELIZED ONION SOUP 11

MacTavish beer reduction | Marsala | Fine herbs
Swiss cheese & mozzarella gratin

FRIED CALAMARI 18

Crispy breadcrumbs | Red onion thin strips
Lemon sour cream with dill | Lemon

TRUFFLED SACCHETTI 18

Small bundles stuffed with Ricotta & Pecorino
Cream & Tartufata | Truffle oil | Parmesan

OYSTERS ROCKEFELLER 3X 15 | 5X 23 | 7X 30

Oysters "sex on the Bay" | Champagne mornay
Spinach & sharp cheddar

SHRIMP 4/6 24

With foamy butter & flambéed with Pastis
Candied orange peel | Fennel braised in olive oil
Orange gel

beffroisteakhouse.com



Please let us know of any food allergies or intolerances. Prices subject to change without notice. Taxes and gratuities not included.



TRUST THE CHEF

Considering the natural aging process used on our meats, we suggest a medium-rare or less doneness to appreciate their flavours.

GRILL

AAA GROUND BEEF 10 OZ 21

BEFFROI STEAK & FRIES

8 OZ 28 \ 12 OZ 36

Top sirloin vacuum aged (minimum of 35 days)
Julienne French fries | BSH salad

SIRLOIN STEAK 8 OZ

Sesame oil & Teriyaki sauce vegetables | Cashew nuts 32

Portobello mushrooms & goat cheese 36

AAA FLANK STEAK 8 OZ 40

Vacuum aged (minimum of 35 days)

AAA BOSTON

6 OZ 26 \ 9 OZ 33 \ 12 OZ 40

Top sirloin vacuum aged (minimum of 35 days)

AAA NEW YORK

9 OZ 42 \ 12 OZ 54 \ 16 OZ 64

Vacuum aged (minimum of 35 days)

Signature Trims

DRY AGED PRIME RIB

14 OZ 70 \ 20 OZ 88

Dry aged for 35 days, controlled humidity
Flavour & tenderness guaranteed

AAA FILET MIGNON

6 OZ 48 \ 8 OZ 64 \ 12 OZ 86

Vacuum aged (minimum of 35 days)

AAA T-BONE 25 OZ 82

Dry aged (minimum of 35 days), controlled humidity
Porterhouse cut

KANSAS 16 OZ 56

Dry aged (minimum of 35 days)
Strip loin with bone

SERVED WITH FRESH VEGETABLES & YOUR CHOICE OF SIDE DISH*

Starchy foods (1):

Julienne French fries | Idaho potato
Stuffed baked potato (extra \$5) | Yukon Gold salted herbs purée
Basmati rice with green onion

Sauces (1):

Bordelaise | Cognac flambéed Madagascar green peppercorn
Wild mushrooms & sage | Béarnaise | French shallot & Port
demi-glace | Périgourdine sauce (extra \$3)

*Excluding Beffroi Steak & Fries

EXTRAS

SHRIMPS 13/15

3X 10 \ 5X 15

LOBSTER TAIL 24

FOIE GRAS 21

BRIE CHEESE 2 OZ 5

BLUE CHEESE 2 OZ 7

GOAT CHEESE 5

FISH & SEAFOOD

SALMON TARTARE STARTER 15 | MAIN COURSE* 29

Greek yoghurt, cucumber & dill | Pickled radishes
Smoked salmon
*Served with warm potato chips & BSH salad

ATLANTIC SALMON 4 OZ 22 | 8 OZ 30

Virgin pine nut oil | Pan-fried fresh vegetables
Green onion basmati rice

FISH'N'CHIPS 26

Atlantic cod, Beer batter
Warm potato chips | Tartar sauce | Grilled lemon

GRILLED TUNA STEAK 6 OZ 32

Responsible Fishing

Japanese vinaigrette | Bok choy & shiitake
Sesame oil cashew nuts | Green onion basmati rice



LOBSTER POUTINE 24

Julienne fries | Lobster meat & bisque
Green onions

Extra lobster tail +24

SALMON & SHRIMPS 36

Shrimps 13-15 (4) | Salmon filet 6 oz | Basmati rice with
green onion | Pan-fried fresh vegetables & green beans



CLASSICS

AAA BEEF TARTARE STARTER 16 | MAIN COURSE* 38

Shallot & caper persillade | Old-fashioned mustard
*Served with warm potato chips, BSH salad & fried pickle

ROASTED CORNISH CHICKEN 34

Marinated half chicken | Cooked sous-vide in duck fat
Cauliflower mousseline with sage & lemon zest
Asparagus, oyster mushrooms & butter peas

DUCK CONFIT 28

Roasted Gabrielle potatoes | Pan-fried vegetables
Mustard seeds | Sunflower sprouts

GRILLED SAUSAGES LA MAISON DU GIBIER 28

Following european traditions, flavor of the moment

Grilled asparagus & portobellos | Onion jam
Yukon Gold salted herbs purée

LAMB SHANK 40

Vacuum cooking

Creamy Parmesan polenta | Grilled asparagus
Grey shallot & porto demi-glace

LOCAL BBQ RIBS 1/2 26 | FULL 36

Slightly Smoked & Marinated

Smoked & MacTavish beer BBQ sauce | Cæsar salad
Julienne French fries

QUEBEC PORK CHOP 32

Dry-aged (minimum 30 days)

Grilled to perfection | Yukon gold & black garlic purée
Green beans with lemon butter & capers

PASTAS

HANDMADE CAVATELLI & DUCK CONFIT 28

Pulled duck confit | White mushrooms | Leek
Veal stock | Cream & Parmesan cheese

ALFREDO SPAGHETTINI & SMOKED CHICKEN 26

Half-smoked then grilled chicken breast
Alfredo sauce | Chicken broth & broccoli

GORGONZOLA GNOCCHI 27

BBQ glazed pork belly | Gorgonzola crumble
Creamy white wine & Parmesan cheese velvet | Spinach

FOREST RAVIOLI 35

Wild mushroom fricassee | Shiitake velouté
Arugula with truffle oil | Parmesan cheese

SEAFOOD BUCATINI 36

White wine velouté, grey oyster mushrooms & seafood
Steamed shells | Flaked smoked salmon

MAC'N'CHEESE 34

Lobster meat & kale | 1608 & sharp Cheddar cheese sauce
'Torched' panko breadcrumbs | Grilled lemon

Extra lobster tail +24

ZITI WITH PESTO & GRILLED VEGETABLES 24

Maple charcoal-grilled vegetable fricassee | Tomato sauce
Nut-free basil pesto | White wine & Parmesan cheese
Olive oil arugula

SPAGHETTINI BOLOGNESE & "MEATBALLS" 22

Homemade sauce | Grilled AAA beef meatballs
Fresh basil | Mozzarella gratin | Garlic bread

Vegetarian option 23

Tomato sauce | Vegetarian meatballs



Kids

12 YEARS & UNDER

CAVATAPPI 10

Bolognese sauce & mild Italian sausage meat

GRILLED GROUND SIRLOIN 10

Yukon Gold mousseline & seasonal vegetables
Bordelaise or BBQ sauce

CRISPY GENERAL JARO CHICKEN 12

Basmati rice with butter & General Tao sauce

MBSH MAC & CHEESE AU GRATIN 9

Yellow melted cheese sauce

SIMPLE POACHED SALMON 14

Basmati rice with butter & seasonal vegetables
Sweet & sour sauce

ALL KIDS' MEALS INCLUDE

1 beverage (juice or soft drink)

+

Surprise Dessert of the Chef's Choice

DESSERTS

HOMEMADE CRÈME BRÛLÉE 10

Candied orange & Grand Marnier | Gluten-free almond shortbread cookie

KEY LIME PIE 13

Graham cracker crust | Lime pastry cream
Roasted coconut | Custard | Chantilly & fruit

CHEESECAKE 10

Served dome-shaped | Strawberry rhubarb compote | Dark chocolate chips 58 %
Chantilly & fruit



RASPBERRY CAKE 12

Vanilla sponge cake | Light cream & raspberries
Oreo cookie crumble | Chantilly & fruit

CARROT DECADENT 12

Fluffy carrot cake, pumpkin spices & pineapple chunks | Crushed walnut cheesecake icing
Caramel & berries

CHOCO-CARAMEL EXPLOSION 13

Dark chocolate lava cake | Caramel
Chantilly & fruit

