

Room service



SNACKS

FISH BURGER 15

Cod filet | Beer batter | Homemade tartare sauce | Lettuce
American yellow cheese | Served with fries

BBQ BURGER 18

100% Canadian beef | BBQ sauce | Bacon | American
yellow cheese | Lettuce | Tomato | Served with fries

CLUB BEFFROI 20

Ciabatta on sourdough | Grilled chicken breast
Bacon | Gruyère cheese | Lettuce | Tomato
Homemade sauce | Served with fries

SQUARE PIZZA 16

Tomato sauce with roasted peppers | Pepperoni
chips & Mozzarella cheese

DOUBLE CHEDDAR PIZZA 18

Bolognese sauce | Pepperoni
cheddar & Mozzarella mix

POUTINE REGULAR 13

BOLOGNESE 15 | POPCORN CHICKEN 17

Julienne fries | St-Laurent cheddar cheese curds

CHICKEN WINGS

(6) 13 | (9) 18 | (12) 23

Southwestern Ranch dip

CLASSIC NACHOS 18

Tomato | Bell pepper | Onion | Kalamata & Jalapenos salsa
Mozzarella cheese | Nacho sauce | Sour cream

MUSHROOM FLATBREAD WILD 21

Alfredo Sauce | Wild mushroom fricassée onions
with maple syrup | Mozzarella & Oka cheese

SPAGHETTI ALLA BOLOGNESE 21

Mozzarella | Garlic bread au gratin



**TO ORDER
#2638**

Sunday to Thursday: 5 PM to 9 PM
Friday and Saturday: 5 PM to 10 PM

beffroisteakhouse.com

Taxes and gratuities not included.

Room service

APPETIZERS

NOBLE MUSHROOMS 12

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

BEEFSTEAK SALAD 14

“Torched” sheep Feta | Heirloom tomato
English cucumber | Red onion | Greek olives
Extra virgin olive oil | Oregano

SMOKED SALMON 15

Fried capers | Fleur de sel | Black tobiko
Lemon | Extra virgin olive oil

MAIN DISHES

LOBSTER POUTINE 22

Red potato fries | 3 oz of lobster meat | Patriotes
cheese curds | Lobster bisque & green shallots

SPAGHETTINI 20

Bolognese Sauce | Mozzarella Gratin

GRILLED SAUSAGES LA MAISON DU GIBIER 28

FOLLOWING EUROPEAN TRADITIONS
FLAVOR OF THE MOMENT
Grilled asparagus & portobellos | Onion jam
Yukon Gold salted herbs purée

FISH & CHIPS 26

Alaskan cod | Beer tempura | Green pea mousseline
Homemade French fries | Tartar sauce & grilled lemon sauce

WILD MUSHROOM RAVIOLI 34

Shiitake velouté | Green onion | Wild mushrooms
2 years aged Perron cheddar

SALMON & SHRIMPS 36

Shrimps 13–15 (4) | Salmon filet 6 oz | Candied tomatoes
quinoa | Pan-fried fresh vegetables & green beans

SIRLOIN STEAK 8 OZ 32

Melting Brie & caramelized onion

BRAISED LAMB SHANK 36

VACUUM COOKED
Yukon Gold purée with salted herbs | Fresh vegetable
skillet | French shallot demi-glace & Port

AAA FILET MIGNON 6 OZ 48

Yukon Gold fries or Yukon Gold salted herbs
purée or Idaho potato

DRY AGED PRIME RIB 14 OZ 70 | 20 OZ 88

DRY AGED FOR 35 DAYS, CONTROLLED HUMIDITY
Flavour & tenderness guaranteed

AAA NEW YORK BONE-IN 16 OZ 56

DRY AGED FOR A MINIMUM OF 35 DAYS
Striploin served with bone

AAA T-BONE 25 OZ 82

DRY AGED FOR A MINIMUM OF 30 DAYS,
CONTROLLED HUMIDITY | Porterhouse cut

DESSERTS

HOMEMADE CRÈME BRÛLÉE 10

Flavor of the moment

CARROT DECADENT 12

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



KIDS MENU

Includes a dessert of the chef's choice and a beverage!

CAVATAPPI 10

Bolognese sauce & mild Italian sausage meat

CRISPY GENERAL JARO CHICKEN 12

Basmati rice with butter | General Tao sauce

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