

# 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](http://beffroisteakhouse.com)

Taxes and gratuities not included.



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## APPETIZERS

### NOBLE MUSHROOMS 11

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

### BEEFSTEAK SALAD 12

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

### SMOKED SALMON 13

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

## MAIN DISHES

### LOBSTER POUTINE 20

Red potato French fries | 3<sup>oz</sup> of lobster meat  
Patriote cheese curds | Lobster bisque & green onions

### SPAGHETTINI 20

Bolognese Sauce | Mozzarella Gratin

### GRILLED SAUSAGES | SPÉCIALITÉS M.R 22

FOLLOWING EUROPEAN TRADITIONS  
Maple & cranberries (1) | Bacon & cheddar (1)  
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 30

Shiitake soup | Green onions | Wild mushrooms  
2 year old Perron cheddar cheese

### SALMON & SHRIMPS 32

Shrimps 13–15 (4) | Salmon filet 6<sup>oz</sup> | Pan-fried fresh  
vegetables & green beans | Green onion basmati rice

### SIRLOIN STEAK 8<sup>oz</sup> 32

Melting Brie & caramelized onion

### BRAISED LAMB SHANK 34

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

### AAA FILET MIGNON 6<sup>oz</sup> 44

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

### DRY AGED PRIME RIB 14<sup>oz</sup> 56 | 20<sup>oz</sup> 76

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

### AAA NEW YORK BONE-IN 16<sup>oz</sup> 52

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

### AAA T-BONE 25<sup>oz</sup> 78

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

## DESSERTS

### HOMEMADE CRÈME BRÛLÉE 9

Flavor of the moment

### CARROT CAKE 10

Homemade salted caramel with brown rum



### KIDS MENU



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

### CAVATAPPI 10

Bolognese Sauce | Mozzarella Gratin

### CRISPY GENERAL JARO CHICKEN 12

Basmati rice with butter | General Tao sauce

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