



À la carte menu



COLD STARTERS

LOCAL SMOKED SALMON 16

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

CÆSAR

1/2 10 | FULL 15

Heart of Romaine
Smoked bacon, parmesan shavings, fried capers,
olive oil croutons | Lemon

BURRATA 125 G 23

Spiced tomato chutney & English cucumber
Grilled pepper emulsion | Kalamata crumble
Olive oil crouton

BSH SALAD 14

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

BEEF CARPACCIO 18

Wild mushroom bruschetta
Pickled honey mushrooms | Truffle mayo
Louis Cyr shavings | Arugula

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



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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 roasted 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 | Fried Onion Strips
Lemon-dill & vodka sour cream | Lemon

TRUFFLED SACCHETTI 18

Small pasta shell stuffed with Ricotta and Pecorino
Cream & Tartufata | Truffle oil | Parmesan

OYSTERS ROCKEFELLER

3X 15 | 5X 23 | 7X 30

"Sex on the Bay" oysters | Champagne Mornay
Spinach & sharp cheddar

GIANT SHRIMP 24

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



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 Cuts

DRY AGE RIB STEAK 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 | Rosemary, truffle oil and
parmesan fries (extra \$5)

Sauces (1):

Bordelaise | Cognac flambéed Madagascars 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
Basmati rice with green onion

FISH'N'CHIPS 26

Atlantic cod, beer batter
Warm potato chips | Tartar sauce
Grilled lemon | BSH salad

GRILLED TUNA STEAK 6 OZ **32**

Sustainable Fishing

Japanese vinaigrette | Bok choy & shiitake
Sesame oil cashew nuts
Basmati rice with green onion



LOBSTER POUTINE 24

Julienne fries | Lobster meat & bisque
Green onions

Extra lobster tail **+24**

SALMON & SHRIMPS 36

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



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

POMODORO GNOCCHI 22

Tomato & white wine sauce | Fresh basil
Burrata | Grilled baguette

SHRIMP LINGUINE **26**

Lemon-dill beurre blanc
Smoked salmon | Crushed fresh tomatoes
Bitter lettuce

MAC'N'CHEESE 34

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

Extra lobster tail **+24**

SPAGHETTINI BOLOGNESE & "MEATBALLS" 22

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

Vegetarian option 23

Tomato sauce | Vegetarian meatballs

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 cooked

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

AUSTRALIAN LAMB 48

Raised hormone and antibiotic free

Charcoal-grilled rack
Asparagus & confit cherry tomatoes
Yukon Gold herb-infused purée

LOCAL BBQ RIBS 1/2 26 | FULL 36

Lightly 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

PARMIGIANA CHICKEN 25

Panko & herb-crusted chicken escalope
Tomato & basil sauce
Provolone & Parmesan gratin
Spaghettini Alfredo

VEAL MARSALA 25

Pan-seared veal escalope
Marsala reduction demi-glace | Spaghettini Alfredo
Green onions

WILD MUSHROOM AND TRUFFLE VEAL CUTLET 28

Pan-seared veal escalope
Wild mushroom sautéed in truffle oil
Demi-glace | Fresh truffle dust

Kids

12 years & under

CAVATAPPI 10

Bolognese sauce | Gratiné

GRILLED GROUND BEEF 10

Yukon Gold mousseline & seasonal vegetables
Bordelaise or BBQ sauce

CRISPY GENERAL JARO CHICKEN 12

Basmati rice with butter & General Tao sauce

BSH 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)

+

Chef's surprise dessert