

TABLE D'HÔTE

APPETIZERS

SEASONAL SOUP

chef's creation

ICEBERG WEDGE WITH PECANS

juicy lettuce heart, caramelized pecans, green apple bits, blue cheese and ranch dressing

CAESAR SALAD

romaine lettuce, croutons, bacon and house-made dressin

CHIOGGIA AND GOLDEN BEET CARPACCIO

assorted beets, goat cheese mousse, toasted hazelnuts and baby greens

BRAISED LAMB MEATBALL

red wine and tomato sauce, confit garlic, oregano, shredded spaghetti squash and St-Vallier cheese

MAINS

MAC N' CHEESE WITH PULLED PORK

Creamy mac n' cheese sauce, pulled pork with apple and maple notes, crispy cajun breadcrumbs and fresh chives

CAB BEEF PARMENTIER

Slow-braised Certified Angus Beef, port and foie gras sauce, bourguignon garnish, potato aligot and cheese curds

CAB SHORT RIB POUTINE

Golden fries, cheese curds, braised Certified Angus Beef short rib, LAurochs signature poutine sauce and green onions

THAI GRILLED CHICKEN SALAD

Rice vermicelli, julienned crisp vegetables, grilled chicken breast, thai dressing, sesame seeds, cashews and orange supremes

BEEF BURGER

Melted brie, arugula, caramelized onions, sautéed mushrooms and roasted garlic aioli. Served with fries or house salad

L'AUROCHS HAMBURGER STEAK

Cheddar and mushroom-stuffed beef patty served with mashed potatoes, roasted vegetables, braised leeks, crispy onions and foie gras sauce

SESAME TUNA TATAKI

Tataki served over julienned vegetables, bean sprouts and spinach with miso emulsion, toasted sesame and cashews

FORMULA TABLE D'HÔTE
35^{\$}
D'HÔTE FORMULA TABLE

À LA CARTE

APPETIZERS

SEASONAL SOUP — 8\$

chef's creation

ICEBERG WEDGE WITH PECANS - 12\$

juicy lettuce heart, caramelized pecans, green apple bits, blue cheese and ranch dressing

GARLIC-ROASTED ESCARGOTS AU GRATIN— 16\$

escargots baked with roasted garlic, served with our house-made beef demi-glace

FRESH TOMATO SALAD— 15\$

heirloom and cherry tomatoes, mozzarella di bufala, basil and camelina vinaigrette

CAESAR SALAD — 15\$

L'Aurochs style

HAMACHI CEVICHE — 18\$

cucumber, lime and ginger juice, watermelon radish, red onions and fresh cilantro

SALMON TARTARE — 23\$ / MEAL 33\$

green apples, dill and pistachio oil emulsion, almond crumble, beet caramel and goat cheese mousse

BEEF TARTARE — 27\$ / MEAL 38\$

L'Aurochs classic. dijon mustard, capers, wasabi peas, chives, french shallots, parsley and pickles

MAINS & STEAKS



BBQ RIBS— 36\$

perfectly house smoked and served with homemade fries.

ALMOND AND HERB-CRUSTED SALMON — 45\$

peas, seasonal vegetables, dulse, vichyssoise and shaved squash

8OZ FLANK STEAK — 50\$

marinated for 48 hours using a classic recipe we have mastered for over 18 years. Served with your choice of sauce, choice of potatoes and seasonal vegetables

FILET MIGNON LOUIS HVI — 89\$

pan-seared foie gras, sautéed mushrooms, truffle mashed potatoes and porto sauce

STEAK-FRITES 10OZ — 55\$

house sauce and vegetables

RIBEYE 15OZ — 75\$

the cut for true steak lovers. rich and flavorful with generous marbling. Served with your choice of sauce, choice of potatoes and seasonal vegetables

STRIPLOIN 12OZ — 69\$

lean and tender, prized for its incomparable flavor. Offers a fine grain and remarkable taste. Served with your choice of sauce, choice of potatoes and seasonal vegetables

FILET MIGNON 8OZ — 78\$

lean and elegant with a buttery texture and delicate flavor. Served with your choice of sauce, choice of potatoes and seasonal vegetables

LE COWBOY — MARKET PRICE

its bone and intense marbling allow it to retain maximum juices during cooking. Served with your choice of sauce, choice of potatoes and seasonal vegetables