

# MENU



Le Sémaphore  
RESTAURANT - BAR

## APPETIZERS

|   |    |  |    |
|---|----|--|----|
| SOUP OF THE DAY   | 13 | SURF AND TURF BITES  | 23 |
|   |    | Lobster-stuffed meatballs, tomato sauce, lobster bisque espuma and crustacean oil                                |    |
| BEETROOT SALAD  | 18 | TACO TRIO  | 26 |
| Smoked red beets, marinated yellow beets, watercress, pickled mustard seeds, walnut crumble and beet leaf pesto |    | Combination of tuna tataki, grilled shrimp and salmon gravlax served on wheat tortillas                          |    |
| CEASAR SALAD  | 19 | CHICKEN WINGS & CRUDITÉS   | 23 |
| Romaine lettuce, croutons, fried capers, bacon and parmesan cheese  |    | Choice of sauce:<br>Buffalo sauce with crudités and pickled red chili<br>Teriyaki sauce with toasted sesame seed |    |
| STRACCIATELLA SALAD   | 21 | POTATO PAVE DUO  | 25 |
| Heirloom tomatoes, stracciatella, radish, hibiscus pickled juice, radicchio and lemon confit dressing           |    | Potato mille-feuille, tartar sauce, pickled red onions, smoked salmon, tuna tataki and mujjol caviar             |    |

## MAIN COURSES

|  |    |  |    |
|--|----|--|----|
| CHEESEBURGER   | 28 | STEAK & FRIES  | 43 |
| Beef burger, house sauce, Boston lettuce, cheddar cheese, caramelized onions and Italian tomato, served with fries |    | 7 oz marinated macreuse AAA, bordelaise sauce served with fries  |    |
| CHICKEN BURGER   | 28 | LOBSTER RAVIOLI  | 35 |
| Breaded chicken, shoyu koji mayo with bacon bits, kimchi, cheddar, served with fries                               |    | Lobster ravioli, tomato dashi emulsion, confit egg yolk, miso bisque espuma, lobster oil and tobiko caviar |    |
| PIZZA  | 28 | BREADED PORK CHOP  | 38 |
| Pinsa classic, pepperoni, tomato sauce and mozzarella cheese   |    | Pork chop, mostarda, hibiscus emulsion, green goddess aioli, green beans salad                             |    |
| VEGETABLE MEDLEY PLATE   | 28 | SALMON   | 39 |
| Mix of seasonal steamed vegetables, beet condiment, miso cauliflower puree   |    | Caponata, tomato dashi emulsion, preserved lemon aioli and mujjol caviar                                   |    |
| TERIYAKI CHICKEN   | 35 | CATCH OF THE DAY (HALIBUT)   | 45 |
| Chicken breast, seasonal vegetables, miso cauliflower puree, furikake, coconut jasmine rice                        |    | Pickled cucumber, herring veloute, jalapeño espuma, green salad tartelette                                 |    |

## SIDES

|                              |    |
|------------------------------|----|
| ONION RINGS & SPICY MAYO DIP | 12 |
| JASMINE RICE                 | 12 |
| POUTINE                      | 15 |
| 3 CHEESE MAC AND CHEESE      | 18 |

VISIT OUR WEBSITE TO TAKE ADVANTAGE  
OF OUR CURRENT OFFERS



Please indicate any allergies or intolerances to your server. Taxes and service charges are not included.