



# À la carte menu



## COLD STARTERS

### LOCAL SMOKED SALMON 16

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

### ARTISAN CÆSAR 1/2 10 | FULL 15

A classic in our own style

### BURRATA 125 G 23

Multicolor cherry tomatoes & Lebanese cucumbers  
Bitter lettuce with olive oil | Grilled bell pepper emulsion  
Black olive powder

### BSH SALAD 14

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

### BEEF CARPACCIO 18

Wild mushroom bruschetta | Honey mushroom 'pickles'  
Louis Cyr shavings | Green pea tendrils

## 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

## 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 confit Gabrielle potatoes | Wilted kale  
Diced chorizo | Green peppercorn meet glaze

### CARAMELIZED ONION SOUP 11

MacTavish beer reduction | Marsala | Fine herbs  
Swiss cheese & mozzarella gratin

### FRIED CALAMARI 18

Crispy breadcrumbs | Red onion thin strips  
Lemon sour cream with dill | Lemon

### TRUFFLED SACCHETTI 18

Small bundles stuffed with Ricotta & Pecorino  
Cream & Tartufata | Truffle oil | Parmesan

### OYSTERS ROCKEFELLER

3X 15 | 5X 23 | 7X 30

Oysters "sex on the Bay" | Champagne mornay  
Spinach & sharp cheddar

### SHRIMP 4/6 24

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

[beffroisteakhouse.com](http://beffroisteakhouse.com)



Please let us know of any food allergies or intolerances. Prices subject to change without notice. Taxes and gratuities not included.





## 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

Medium rare

### 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)

### 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

#### Sauces (1):

Bordelaise | Cognac flambéed Madagascar green peppercorn

Wild mushrooms & sage | Béarnaise | French shallot & Port

demi-glace | Périgourdine sauce (extra \$3)

\*Excluding Beffroi Steak & Fries

## Signature Trims

### DRY AGED PRIME RIB

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

## 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  
Green onion basmati rice

### FISH'N'CHIPS 26

Atlantic cod, Beer batter

Warm potato chips | Tartar sauce | Grilled lemon

### GRILLED TUNA STEAK 6 OZ 32

#### Responsible Fishing

Japanese vinaigrette | Bok choy & shiitake  
Sesame oil cashew nuts | Green onion basmati rice

### LOBSTER POUTINE 24

Julienne fries | Lobster meat & bisque  
Green onions

Extra lobster tail +24

### SALMON & SHRIMPS 36

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



## 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 cooking

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

### LOCAL BBQ RIBS 1/2 26 | FULL 36

Slightly 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



## 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

### GORGONZOLA GNOCCHI 27

BBQ glazed pork belly | Gorgonzola crumble  
Creamy white wine & Parmesan cheese velvet | Spinach

### FOREST RAVIOLI 35

Wild mushroom fricassee | Shiitake velouté  
Arugula with truffle oil | Parmesan cheese

### SEAFOOD BUCATINI 36

White wine velouté, grey oyster mushrooms & seafood  
Steamed shells | Flaked smoked salmon

### MAC'N'CHEESE 34

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

Extra lobster tail +24

### ZITI WITH PESTO & GRILLED VEGETABLES 24

Maple charcoal-grilled vegetable fricassee | Tomato sauce  
Nut-free basil pesto | White wine & Parmesan cheese  
Olive oil arugula

### SPAGHETTINI BOLOGNESE & "MEATBALLS" 22

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

### Vegetarian option 23

Tomato sauce | Vegetarian meatballs



## Kids

12 YEARS & UNDER

### CAVATAPPI 10

Bolognese sauce & mild Italian sausage meat

### GRILLED GROUND SIRLOIN 10

Yukon Gold mousseline & seasonal vegetables  
Bordelaise or BBQ sauce

### CRISPY GENERAL JARO CHICKEN 12

Basmati rice with butter & General Tao sauce

### MBSH 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)

+

Surprise Dessert of the Chef's Choice



## DESSERTS

### **HOMEMADE CRÈME BRÛLÉE 10**

Candied orange & Grand Marnier | Gluten-free almond shortbread cookie

### **KEY LIME PIE 13**

Graham cracker crust | Lime pastry cream  
Roasted coconut | Custard | Chantilly & fruit

### **CHEESECAKE 10**

Served dome-shaped | Strawberry rhubarb compote | Dark chocolate chips 58 %  
Chantilly & fruit



### **RASPBERRY CAKE 12**

Vanilla sponge cake | Light cream & raspberries  
Oreo cookie crumble | Chantilly & fruit

### **CARROT DECADENT 12**

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

### **CHOCO-CARAMEL EXPLOSION 13**

Dark chocolate lava cake | Caramel  
Chantilly & fruit

