



LUNCH MENU FROM 11AM

FROM MONDAY TO FRIDAY 11 – 14:00

APPETIZERS

	DAILY SOUP (included with a main dish)	5\$
	MARKET GREEN SALAD , maple and balsamic vinaigrette (included with a main dish)	5\$
	HOUSE CHIPS AND GUACAMOLE	8\$
	GREG'S CAESAR SALAD , 1/2 ROMAINE LETTUCE GRATINÉE, BBQ pulled pork, bacon bits and croutons	15\$
	CRISPY MAPLE PORK BELLY , PUREE OF CARROT, MAPLE GLAZED CARROTS, CRÈME FRAICHE AND KALE CHIPS	14\$
	BEEF TARTARE , truffle mayo, parmesan shavings, almonds, capers and crispy fried onions	17\$
	DUO OF SALMON TARTARE , Marinated shallots, mayo tartare, sauce virgin, peppers, cucumber and ginger	16\$
	SMOKED SALMON (hot smoked house made) maple mayonnaise, marinated onions and capers	14\$
	DUCK COTTAGE PIE , dauphinoise potatoes, julienne of root vegetables, red wine sauce, CRISPY FRIED ONIONS	14\$
	(meal size 3 Tacos with French fries and salad) 18\$	
	2 DUCK TACOS , GRILLED , homemade teriyaki, maple mayo, mandarins, red cabbage, almond and fried onions	10\$
	(meal size 3 Tacos with French fries and salad) 16.50\$	
	Panko crusted goat Cheese with leeks, caramelized peaches and leek foam	14\$
	WHOLE CHICKEN WINGS SMOKED HOUSE	4 / 9\$
	4 or 8 wings - choice of honey and garlic - spicy BBQ	8 / 17\$

MAIN COURSE

	ASIAN SALAD , Duck, teriyaki sauce, mandarins, roasted almonds, red cabbage and maple mayonnaise	16\$
	LE GREG BEEF BURGER , brioche bun, 100% whole beef patty, bacon, Greg mayo, old cheddar, fried onions, served with French fries and salad	17\$
	DELUXE GRILLED CHEESE , Brioche Bread, old cheddar, Bacon and Greg mayo, Cheddar Cheese with French Fries & Salad.	16\$
	SEAFOOD Clam Chowder , clams, scallops, colored potatoes, rosemary, tarragon, white wine & cream	17\$
	THIN CRUST PIZZA / PROSCIUTTO +4\$	15\$
	Tomato sauce, peppers, mushrooms, Kalamata, caramelized onions, arugula, balsamic, homemade fries or salad	
	FISH AND CHIPS PANKO STYLE , citrus tartare sauce, French fries and salad	15\$
	TURKEY PANINI marinated with herbs, cranberry and Brie, served with French fries and salad	17\$
	VEGETARIAN POKE BOWL	14\$
	Sushi rice, red cabbage, peppers, edamame, wakame, and avocado, served with sesame ginger mayo	
	+ 4\$ SESAME SALMON + 4\$ WITH SEARED TOFU, TERIYAKI AND SESAME	
	VEGAN POWER BOWL , MIX OF GOURMET CEREALS, ARUGULA, OLIVES, ROASTED SEASONAL VEGETABLES, CRISPY CHICK PEAS, VEGAN TZATZIKI,	28\$
	+5\$ SESAME SALMON +4\$ SEARED TOFU TERIYAKI SESAME	
	FRESH PASTA , inspiration of the moment...	\$\$\$
	LE GREG POUTINE , creamy peppercorn sauce and bacon	14\$
	FILET MIGNON 6 oz AA, crunchy vegetables, red wine sauce, daily garnish	40\$
	BROME LAKE DUCK , brined and preserved in duck FAT, daily garnish	26\$

DESSERTS, COFFEE OR TEA

CAKE OF THE MOMENT +4\$		CRÈME BRÛLÉE +7\$		CARROT CARAMEL CHEESECAKE +10\$
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= végétalien = végétarien = Sans Gluten