

At Chez François your meal is carefully prepared to order with the finest market ingredients

Soupes

Soupe du Jour

Chef's daily soup inspiration
6.95

Crème de Champignons Sauvages

Cream of wild mushroom
7.95

Bisques de Homard

Lobster bisque
8.95

Salades

Salade "Caesar"

Romaine lettuce, garlic croutons, fresh parmesan cheese & traditional Caesar dressing 9.95

Salade d'Épinards et Pamplemousses

Fresh spinach & pink grapefruit apple cider and poppy seed vinaigrette 9.95

Salade "Mêlée"

Mixed greens tossed in a red wine vinaigrette 7.95

Salade du Berger

Spinach, goat cheese and maple smoked bacon tossed in a warm red wine vinaigrette 9.95

Hors d'œuvres

Coquille Saint-Jacques

Baked scallops and mushrooms in a white wine sauce, topped with Emmental cheese 14.95

Pâté de Campagne

Francois country-style pâté served with a « Cumberland » red currant & port sauce 9.95

Crevettes Provençales

Jumbo shrimp sautéed in garlic butter with fresh tomatoes and fine herbs 9.95

Brie chaud

Baked brie, ideal for sharing, served with cranberry apple chutney 12.95

Merguez à la Niçoise

Homemade spicy lamb sausages served with fine herb tomato sauce and black olives 9.95

Hors D'œuvres to share

François country-style pâté, smoked goose, prosciutto melon, brushetta, mixed olives 18.95

Feuilleté d'Escargots

Escargots in puff pastry with a creamy fine herbs & fresh garlic sauce 9.95

Moules Marinières (in season)

P.E.I. mussels in a white wine sauce 12.95

Pâtes (pasta)

Pâte aux Poulet et Curry

Slow cook chicken with red pepper in a fruit curry sauce served over linguini 19.95

Pâte aux Crevettes et Artichauts

Jumbo Shrimp, artichoke, fresh tomatoes and lemon over linguini 19.95

Pâte au Saumon Fumé

Smoked salmon and mushrooms in a cream cheese and dill sauce over linguini 19.95

Pâte à la Cajun

Chicken, shrimp, ham, onions, red & green pepper in a creamy Cajun spice sauce over linguini 19.95

Spécialités Végétariennes

Pâte Végétarienne

Artichoke hearts, mushrooms, green & red pepper, onions, fresh tomatoes and cilantro sautéed in olive oil served over linguini 17.95

Vegan Phyllo

Crispy phyllo roll with spinach, Chanterelle mushrooms, pinto beans and cashew nuts 18.95

*Most entrees are complimented with fresh market vegetables, rice pilaf or potato,
French baguette bread and signature François' duck liver pâtés*

Poissons et Fruits de Mer

Salade de Saumon

Wild salmon, goat cheese served with roasted red pepper vinaigrette over mixed greens 19.95

Salade de Pétoncles et Crevettes

Seared scallops and jumbo prawns served with a spicy sesame vinaigrette over mixed greens 22.95

Saumon Colbert

Poached salmon topped with shrimp and scallop mousse glazed with a Hollandaise sauce 23.95

Rougier à la Provençale

Pacific red snapper filet served with fresh tomato Provençale sauce 21.95

Crevettes au Curry

Tiger prawns served in a creamy fruity curry sauce served over rice Pilaf 24.95

Langoustine à la Provençale

Scampies served with Provençale butter served over rice Pilaf 29.95

Pétoncles aux Poireaux

Seared jumbo scallops and caramelized leeks in a creamy white wine sauce 25.95

Volailles

Canard à l'Orange de François

Brome Lake duck confit
glazed with Grand Marnier Orange sauce 28.95

Poulet au Vinaigre de Framboise

Grain fed chicken breast
light creamy raspberry vinegar sauce 22.95

Viandes

Tournedos aux Trois Poivres

Alberta AAA Beef tenderloin
creamy three kind of peppercorn sauce 31.95

Entrecôte Maître D'Hôtel

Alberta AAA New York steak **8 oz.** 23.95
served with herb butter **10 oz.** 26.95

Filet de Porc Roquefort

Pork tenderloin
Roquefort cheese sauce 23.95

Terre et Mer

AAA beef tenderloin & lobster tail
creamy three kind of peppercorn sauce 45.95

Mélange de Grillades

Mixed grill
A daily Chef's selection 26.95

Classic's Liver & Onions

Beef liver served with demi-glazed sauce,
caramelized onions and maple bacon 19.95

EXPERIENCE

OUR "PRIX FIXE" MENU

A Chef's daily creation made with the freshest seasonal market ingredients available

ASK YOUR SERVER FOR DETAILS

Bon Appétit !

ALLERGIES: Please inform us of any food allergies before ordering
Gratuities & Taxes are not included in prices.

A 17% gratuities may be applied for group . Please ask your server, thank you!