

# Chez François Dinner

## Appetizers

- Daily Soup Creation - 8.50
- Lobster Bisque - 10.50
- \* François's Caesar Salad - One for 10.99  
Add chicken or cajun chicken - 6.50 - To share 14.99
  - \* House salad - 8.99  
Mixed greens, carrots, tomatoes, bell peppers & cucumber with a red wine vinaigrette
  - \* Golden Beets Salad - 13.99  
Candied walnuts & goat cheese on mixed greens with raspberry vinaigrette
- Signature Duck Liver Pâté - 6.99  
Served with french baguette. Ideal to share
- François's Country Style Pâté - 11.99  
Veal & Pork, fresh pepper & cognac, red currant & port jelly
- Brie Chaud - 14.99  
Baked brie, ideal for sharing, served with cranberry apple chutney & French baguette
- \* Merguez à la Provençale - 12.99  
Homemade spicy lamb sausages, fresh garlic tomato sauce
  - \* Escargots in Portabello mushroom - 12.99  
Baked with garlic butter & mozzarella cheese
  - \* Coquille St-Jacques - 17.50  
Scallops & mushrooms in a creamy white wine sauce with Mozzarella cheese
  - \* French Fries with Aioli - 6.99
- Classic Poutine - 11.99  
French fries, Québec cheese curd & gravy
- François's Merguez Poutine - 16.99
- \* Medley of market vegetables - 8.99

## On the Bun!

Served with French fries & home coleslaw

- Bison Burger - 16.99  
Caramelized onions, Québec Oka cheese, tomatoes, lettuce & aioli
- Vegan Burger - 15.99  
Portabello, zucchini, bell pepper, caramelized onions, tomatoes, lettuce & hummus
- Spicy Lamb Burger - 16.99  
Onions, Swiss cheese, tomatoes, lettuce, bell peppers & mayonnaise
- Reuben Sandwich - 15.99  
Pastrami, sauerkraut & Suisse cheese on toasted rye bread.
- Alberta Beef Baguette - 16.99  
Sautéed beef, onions & bell peppers, served on baguette bread with tomatoes & melted Mozzarella cheese

## Main course

Most main course are served with Market vegetable & starch of the day

- \* Salmon Salad - 23.99  
Seared salmon, goat cheese, almonds & bell peppers over mixed greens with a warm lemon & capers vinaigrette
- Vegan Phyllo - 20.50  
Baked spinach, wild mushrooms, beans, lentils & cashew nuts in a phyllo pastry, tomato sauce
- Cajun Pasta - 23.99  
Pan fried chicken, shrimp, bell peppers & onions in a creamy Cajun sauce
- Smoked Salmon Pasta - 18.99  
Mushroom & capers, in creamy dill sauce
- Ravioli - 20.99  
Butternut squash & Portabello mushrooms creamy goat cheese sauce.
- Chicken Mushroom Crêpes - 19.99  
Creamy sauce
- Seafood Crêpes - 21.50  
Selection of seafood in a lobster sauce, glazed with a Hollandaise sauce.
- \* Salmon Colbert - 27.50  
Poached salmon topped with shrimp & scallop mousse, glazed with Hollandaise.
  - \* Bouillabaisse - 29.50  
Fish stew : salmon, red snapper, basa, cod, prawns, scallop, clams & mussels (in season) served in a fish broth, on rice.
- Beef Stroganoff - 21.99  
Sautéed beef, mushrooms, dill pickles, demi-glazed sauce, sour cream over pasta
- \* Chicken à la Framboise - 23.99  
Chicken breast with creamy raspberry vinegar sauce.
- Duck Leg à l'Orange - one 23.50 - two 29.99  
Brôme lake duck comfit glazed with orange sauce.
- \* Pork au Roquefort - 23.99  
Pork tenderloin, Roquefort cheese sauce.
- Beef Liver - 20.99  
Marinated beef liver topped with au jus sauce, maple bacon & caramelized onions.
- \* Steak & Fries ( 6oz ) - 19.99  
On garlic bread.  
With panfried mushrooms & caramelized onions. add.: 3.99

Gratuities & Taxes are not included in prices.  
A 18% gratitudes may apply for party of 8 or more.  
Thank you.

Please advise us BEFORE ordering if you suffer from an allergy or have dietary concern.

\* Gluten free