



DESSERTS

Daily sweet crêpes - 9

- Maple + Walnut frozen terrine
- Chocolate + raspberry frozen terrine
- Sundae
 - Strawberry vanilla
 - Chocolate



Kids menu available



SMOOTHIES

5.99

- Strawberry + banana + yogurt
- Melon + berry + yogurt
- Peach mango + yogurt
- Mocha + yogurt
- Matcha green tea + milk

Add whey protein - 2.00

Add almonds - 1.00

DRINKS

Fresh Squeezed Orange juice - 3.99

Juice - 3.75

- Apple, Grapefruit, Cranberry, Tomato V8

Shirley Temple - 3.50

Sweetened Iced tea - 3.50

Soft Drinks - 3.50

San Pellegrino (750 ml) - 6.99

Perrier (339 ml) - 3.99

Aqua Pana (750 ml) - 6.99

Milk & Chocolate Milk - 2.99

Hot Chocolate - 3.99

Herbal Tea - 3.50

Coffee & Tea - 3.25

Liqueur 1oz - 5.00

- Baileys - Frangelico, Kahlua - Maple Cream

Kir Royal - 9.95

- Sparkling wine & cream of cassis

Mimosa - 9.95

- Sparkling wine & orange juice

Prosecco 6oz - 8.5

Selection of

WINE BY THE GLASS,

BOTTLED BEERS & COCKTAILS

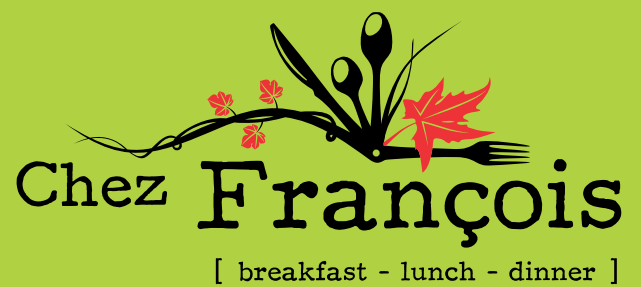
Please ask your server



403 678 6111

1604 — 2nd Avenue, Canmore T1W 1M6

www.restaurantchezfrancois.com



LUNCH MENU



SANDWICHES

Served with fries & coleslaw

SOUPS

DAILY CREATION - sm 6 | lg 8

CREAM OF MUSHROOMS - sm 7 | lg 9

SALADS

HOUSE - 9

Market vegetables & mixed greens tossed in a fine herb vinaigrette

CLASSIC CAESAR - 12

François's dressing & garlic croutons
Add regular or Cajun spiced chicken - 5



MIMOSA - 14

Fresh spinach, hard boiled egg, bacon bits, tomatoes & mushrooms tossed in a fine herb vinaigrette

SOLEIL - 14

Seasonal fruit & citrus over mixed greens tossed in a sesame honey vinaigrette & topped with a mix of tree nuts

GOAT CHEESE - 15

Mushrooms, tomatoes & mixed greens tossed in a raspberry vinaigrette & served with warm goat cheese croutons

CHEF - 16

Chicken, ham, cheese, egg, potatoes & tomatoes served on a bed of mixed greens with a fine herb vinaigrette

SALMON - 20

Poached BC salmon, goat cheese over mixed greens tossed in a roasted red pepper vinaigrette

SEAFOOD - 18

Smoked salmon, tuna, scallops & baby shrimp on a bed of mixed greens with a fine herb vinaigrette

POUTINES

CLASSIC POUTINE - 12

Hand cut french fries, cheese curd & François's gravy

CHICKEN POUTINE - 15

Bell peppers, onions, cheese curd & François's gravy

MONTREAL SMOKED MEAT POUTINE - 15

FRENCH FRIES WITH AÏOLI - 7



PASTA

ALFREDO PASTA - 15

Creamy Parmesan cheese sauce

ROSÉ PASTA - 15

Creamy tomato sauce & Parmesan cheese

Add chicken or baby shrimps - 4.50

CAJUN PASTA - 19

Pan fried chicken, ham, shrimp, bell peppers & onions in a creamy Cajun sauce

Ravioli - 19

Butternut squash & wild mushroom, market vegetables in a Provençal sauce

BISON BURGER - 17

Oka cheese, caramelized onion, tomatoes, lettuce, pickles, roasted red pepper aioli

SPICY LAMB BURGER - 18

Homemade lamb patty, caramelized onions, tomatoes, lettuce, Swiss cheese & House mayonnaise

CLUB HOUSE CROISSANT - 17

Chicken breast, bacon, tomatoes, lettuce & mayonnaise

MONTREAL SMOKED BEEF - 16

REUBEN SANDWICH

Smoked beef, sauerkraut & Swiss cheese on toasted rye bread

ALBERTA BEEF QUESADILLA - 17

Lightly spiced beef tenderloin strips, tomatoes, caramelized onions & Mozzarella cheese, served with salsa & sour cream

CHICKEN QUESADILLA - 16

Lightly spiced chicken strips, bell peppers, onions & Mozzarella cheese, served with salsa & sour cream

VEGETARIAN QUESADILLA - 15

Bell peppers, mushrooms, onions, tomatoes, Mozzarella cheese served with salsa & sour cream

CRÊPES



Served with home style potatoes & fresh fruit

CHICKEN & MUSHROOM - 16

Chicken strips, mushrooms & green onions in a creamy mushroom sauce

GOAT CHEESE & HAM - 14

Mushrooms, ham, onions & bell peppers in a creamy goat cheese sauce

SEAFOOD - 19

Selection of fresh seafood in a creamy white wine sauce with Pernod accent

SPECIALTIES

MERGUEZ À LA PROVENÇALE - 17

Signature spicy lamb sausages served with a Provençal tomato sauce over rice pilaf

SOLE AMANDINE - 19

Pan fried filet of sole, roasted almonds served with potatoes & vegetables

SALMON - 20

Poached salmon with Hollandaise sauce, served with potatoes & vegetables

LIVER & ONIONS - 19

Marinated beef liver served with crispy bacon, caramelized onions & au jus sauce, served with potatoes & vegetables

ALBERTA STEAK SANDWICH - 22

NY steak with sauteed bell peppers & onions over garlic bread, served with fries

Kids menu available

Takeout available > 403 678 6111

Please inform us of any food allergies before ordering.

Ask for gluten free options at extra charge.

