

L'ARDOISE



FRIED CALAMARI
Generous portion of fried calamari
served with sriracha mayo 14



BURRATA
Creamy burrata with homemade
candied tomatoes and herbs bread 19



**SALMON & GOAT CHEESE
PIZZA**
Thin dough, red onions, crumbled
goat cheese, pesto and house
smoked salmon 24



TARTARE «THE GREEK»
Beef, French shallots, sun-dried tomatoes,
black olives, feta cheese and
sriracha mayo Entrance 19 | Meal 26.25



SMOKE SALMON QUINOA
Tasty quinoa salad with
house smoked salmon, cucumbers, corn,
tomatoes, mangoes, walnuts and house
mayonnaise 20



COCOCURY SHRIMPS
Delicious shrimps in a coconut milk and
curry sauce, served with vegetable rice
and seasonal vegetables 23



FRIED ICE CREAM
Fried ice cream with homemade graham
cracker breading, topped with chocolate
sauce and berries 9

OUR **promos**

EVAZ

FROM OPENING TO CLOSING!

Sunday



PROMO BURGER + PINT AT \$25

Monday & Tuesday

SHRIMPS AND GLASS OF WINE \$15



Wednesday

PROMO  1/2 CHEESE NACHO + PINT AT \$25

Thursday

PINT OF BEER 6.00

GLASS OF WINE 3.48
OF THE MONTH

TEXAS CHIPS AT \$3 FROM 4 TO 7



Friday

SPECIAL ON OUR SELECTED
PITCHERS OF ALCOHOL

* Except Prestone pitcher

Saturday

PITCHER OF SANGRIA AT \$15

AND OUR CHARCUTERIES

PLATTER AT \$22.50

*White or red | Reg. price. 20
Platter | Reg. price. 30



WINE BOTTLE OF THE MONTH

ASK YOUR SERVER! BOTTLE 20



Bon appétit!

SOUP OF THE DAY 4

 **GREEN SALAD**
Mesclun salad, red onions, cucumbers, tomatoes and creamy cucumber dressing 6


CAESAR SALAD
Romaine lettuce, bacon, homemade croutons, fresh Parmesan cheese shavings and Caesar dressing
Appetizer 6 ¾ | **Main meal** 14 ½

SHOESTRING FRIES

BASKET 4 ¼
BUCKET 6 ¾
Served with spicy Texas mayonnaise

 **BEER FRIES**
BASKET 5 ½
BUCKET 8 ½
Served with spicy Texas mayonnaise

CHEESE STICKS
4 cheese sticks and salsa 7 ½

 **SMOOTH ONION SOUP WITH BLACK BEER**
Smoked cheddar gratin 12 ¾

 **PARMESAN STYLE FONDUE WITH CHEESE FROM HERE**
Served with a bouquet of green salad and balsamic vinaigrette 14

 **ONION RINGS WITH BEER BATTER**
Served with honey 9

 **FRIED PICKLES**
Served with spicy sriracha mayo 6 ¼

BONELESS
190 g of boneless with our O'C sauce 8 ½

TEXAS CHIP
Served with spicy Texas mayonnaise 4 ½

CHICKEN WINGS

(MULTIPLE OF 5)
choice of sauce : honey and garlic, O'C sauce, orange BBQ or nature \$1.50/each

CHEESE NACHOS
Nacho chips, banana peppers, bell peppers, black olives, monterey jack, served with salsa and sour cream
½ portion 13 ¼ | **Main meal** 22 ½

CHICKEN NACHOS
½ portion 16 ¼ | **Main meal** 28 ½

SMOKED CHICKEN WINGS
Delicious chicken wings (10) smoked in our smokehouse and served with O'Connell sauce on the side 15



FOR sharing

EVASION BASKET
4 chicken wings with O'C sauce, 4 cheese sticks, onion rings with beer batter and texas chips, served with an assortment of sauces 24 ¾

MELTING BRIE
Small wheel of brie with the garnish of the moment. Please ask your waiter 22 ½



BOARD OF DELICATESSEN
Assortment of 3 local cold cuts, 2 cheeses, green olives, homemade mayonnaise with 2 mustards, all accompanied by warm bread 30

TABLE D'HÔTE +14

» CHOICE OF APPETIZER

- soup of the day
- green or Cesar salad
- boneless
- chicken wings (5)
- cheese sticks (4)

» DESSERT OR ALCOHOLIC COFFEE

- sugar cream torte
- brownie
- Home made cheese cake
- Decadent +4

» COFFEE OR TEA

THE salads

CHOICE OF DRESSING : italian, creamy cucumber, honey balsamic, asian sesame or texas

CHICKEN CESAR SALAD

Chicken, romaine lettuce, bacon, homemade croutons, fresh parmesan and Caesar dressing 20 ¼

BONELESS CESAR SALAD

Boneless, romaine lettuce, bacon, homemade croutons, fresh parmesan and Caesar dressing 20 ¼

CHICKEN, BEET AND GOAT CHEESE SALAD

Mesclun salad, chicken, goat cheese, beets, orange sections, tomatoes, cucumbers and balsamic honey vinaigrette 18

COBB SALAD

Romaine lettuce, chicken, feta cheese, grape tomatoes, black olives, hard-boiled eggs, bacon bits, fried onions and cucumber vinaigrette 21 ¾



TEX-MEX SALAD 2.0

Romaine lettuce, chicken, green onions, tomatoes, mozzarella, monterey jack, bacon, jalapeños, Texan dressing and tortilla chips 21 ¾

THE tartares

110 G SERVED WITH CROSTINI. *GLUTEN-SENSITIVE SERVED WITH NACHOS

MEAL OPTION + 8

Add a side of salad and shoestring fries

SALMON TARTARE

Salmon, French shallots, Greek yogurt, sambal oelek, chives, cucumbers, lemon zest and juice 18

SALMON TARTARE «THE CLASSIC»

Salmon, caper mayo, shallots, lemon, salt and pepper 17

BEEF TARTARE

Beef, red onions, capers, hazelnuts, spicy mayonnaise, chives, parsley, hazelnut oil and sherry vinegar 19

POKE BOWL

Choose your tartare and that's it! Topping of the moment, white rice, with sriracha mayo and sesame vinaigrette 26 (With carnivorous tartare + 4 ½)

CARNIVOROUS TARTARE

Beef, bacon, candied onions with dark beer and cubes of cheddar, served with pickles fried 21

THE COUPLE

Unable to choose! Choose two! 32 ½ (For the carnivore as a couple: + 35 ½ as appetizer | + 42 ¾ as main meal option)



Salmon and carnivorous tartare (starter)

FLANK STEAK

Flank steak certified Angus beef, accompanied by a sweet onion puree, pan-fried baby potatoes, seasonal vegetables and a pepper sauce 36

FLANCK STEAK AND SHRIMPS (4)

Flank steak certified Angus beef, 4 shrimps on the grill, served with a sweet onions puree, pan-fried baby potatoes, seasonal vegetables and a pepper sauce 41

STEAK'N FRIES

Top sirloin certified Angus beef, served with shoestring fries and pepper sauce 29



Flank steak

FILET MIGNON

Certified Angus beef filet mignon (7 oz), served with a sweet onion puree, pan-fried baby potatoes, seasonal vegetables and a pepper sauce 42



Filet mignon CAB

IMPROVE YOUR DISHE

- EXTRA SHRIMPS?(4) +6 ¼
- TASTE OUR CHEDDAR RISOTTO +5

THE pork

DUO HALF-RIBS AND SHRIMPS

Half ribs brushed with our orange BBQ sauce with 4 shrimps, served with shoestring fries 30 ¾



HALF-RIB WITH ORANGE BBQ SAUCE

Ribs brushed with our orange BBQ sauce, served with shoestring fries 26

DUO HALF-RIBS AND CHICKEN

Half ribs brushed with our orange BBQ sauce with a chicken breast, served with shoestring fries 29 ¼

THE sea

STIR FRY SHRIMPS AND ROAST GARLIC CREAM

Shrimps with garlic cream, served with a side of cesear salad and vegetable rice 23

O'C SHRIMPS

Shrimps with the unique O'Connell sauce served with a side of cesear salad and vegetable rice 23

O'C FISH'N CHIP

Cod fillet (6 oz) with our delicious homemade beer batter, served with beer fries and caper and lemon aioli 19

MISO SALMON

Salmon fillet with miso served with a vegetable rice and seasonal vegetables 24 ½



O'C shrimps



Miso salmon

burger lovers

EVAZ



TEXAN BURGER

1/3 lb ground beef, grilled to perfection, spicy texas mayo, monterey jack, lettuce, tomatoes, crispy onions and bacon, served with beer fries 22 ¾



O'CHIT BURGER

2 times 1/3 lb of ground beef, cheese curds, monterey jack, bacon, salad, tomatoes, mayonnaise and O'Connell sauce, all in a brioche bun topped with a beer onion ring and served with beer fries 34

PANINI CHICKEN, PESTO AND MUSHROOMS

Herbed panini bread topped with tender pieces of grilled chicken, pesto, mushrooms and Swiss cheese. Served with shoestring fries 16

CHANGE YOUR FRIES IN POUTINE +6 ¼

ENHANCE YOUR DISH WITH CHEESE :

GOAT +3 ¾ **YELLOW SWISS** +2 ¼ **YELLOW CHEDDAR** +2 ¼

CHANGE YOUR SHOESTRING FRIES INTO **BEER FRIES** +2¼

WITH SWEET **POTATO FRIES?** WHY NOT? +2½

SUBSTITUTE YOUR FRIES FOR A **CAESAR SALAD** +2½

CHEESEBURGER BACON

1/3 lb ground beef, yellow cheddar, bacon, lettuce, tomatoes, ketchup and mayonnaise, all in a brioche bun and served with shoestring fries 20 ¾



BREADED OR GRILLED CHICKEN BURGER

Breaded or grilled chicken of your choice, bacon, salad, tomatoes and mayonnaise, all in a brioche bun with sesame seeds and served with beer fries 21 ½

PULLED PORK BURGER

Pulled pork burger with a sweet homemade BBQ sauce, Swiss cheese, arugula and red onions, all served in a brioche bun with sesame seeds and accompanied by beer fries 19



Cheeseburger bacon

Texan Burger

poultry

CHICKEN GENERAL TAO

Crispy chicken, snow peas, peppers of color, Spanish onions, General Tao sauce and sesame seeds, served on vermicelli 19

GRILLED CHICKEN BREAST

Tender chicken breast grilled to perfection, topped with our orange BBQ sauce, served with vegetable rice and green salad 19

GUINEA FOWL SUPREME

Supreme of guinea fowl from Pintarade (Princeville) grilled to perfection, accompanied by a cheddar risotto, seasonal vegetables and a mushroom sauce 28 ½

BBQ CHICKEN BREAST

Fried BBQ chicken breast, served with shoestring fries and homemade BBQ sauce 20 ¾



Chicken general Tao

Guinea fowl supreme

THE 4P (pasta, pizza, poutine, peel) EVAZ

PENNE ALFREDO

Penne with homemade Alfredo sauce (cream, parmesan and white wine) 14
With chicken 20

PULL PORK PIZZA

Homemade smoked pulled pork pizza, bbq sauce, mozzarella, red onion and hot pepper 21

ASK OUR FLAVOR OIL!

CHICKEN AND BACON PIZZA

Chicken and bacon pizza, with our delicious Alfredo sauce, mozzarella and green onions 21

REGULAR POUTINE

Shoestring fries, cheese curds and your choice of sauce: brown or red beer, apple and maple syrup
Appetizer 12 | Meal 20

ITALIAN POUTINE

Shoestring fries, cheese curds and home made meat sauce
Appetizer 14 ¾ | Meal 24 ¾

VEGETABLES FETTUCINE

Fettuccine in rosée sauce with bell peppers color, onions, mushrooms, broccoli, shavings of parmesan and micro sprouts 19



O'C POUTINE

Beer fries, cheese curds, peppers, red and green onions, chicken, red beer sauce apple and maple syrup, O'C sauce, sour cream and coriander 27 ½

MEAT SAUCE SPAGHETTI

Spaghetti with home made sauce, served with hot buns bread 15

POTATO PEEL AU GRATIN

Beer fries, bacon, cheese sauce, green onions and all au gratin with Monterey cheese Jack 19



PIMP your POUTINE

WITH BEER FRIES +2 ¼



ADD AN EXTRA CHICKEN

+6



FOR YOUR

littles ones

CHICKEN BITES AND FRIES 9

PENNE ALFREDO 9

Half-portion

A SMALL CHICKEN EXTRA +3

CHEESE PIZZA 9

POUTINE 9

Brown sauce or red beer sauce, apple and maple syrup

BURGER AND FRIES 9

Mayo and ketchup

MEAT SAUCE SPAGHETTI 9

**(10 years and - / small drink and sundae included)*

FOR **sweet theet**

SUGAR CREAM TORTE

Worthy of the most beautiful childhood memories!
A delicious sugar cream tortee 7
With ice cream 8 ½

HOMEMADE BROWNIE

Brownie with homemade fleur de sel caramel 7

CHOCOLAT SEMI-COOKED CAKE

Moist to perfection, served with a scoop of vanilla ice cream 11 ¾

ADD ICE CREAM 1 ½

DECADENT

Soft brownie, vanilla ice cream, fleur de sel caramel, chocolate coulis, whipped cream and sliced almonds, all served in a Mason jar 12

HOMEMADE BASQUE STYLE CHEESE CAKE

Homemade, fluffy cheesecake. Without graham cracker crust, with caramel sauce, chocolate or homemade strawberry coulis 8 ¼

CRÈME BRÛLÉE

Tasty crème brûlée and berries 9



our **funny coffee**

BRESILAN

Cognac, Grand Marnier and Tia Maria 10.33

SPANISH

Brandy and Tia Maria 7.22

IRISH

Jameson and irish mist 7.22

ITALIAN

Amaretto and brandy 7.22

MOKA

Hot chocolate and Baileys 7.22

BAILEYS 7.22

AMARULA 7.22

MONTE CRISTO

Grand Marnier and Tia Maria 7.72

B-52

Grand-Marnier, Baileys and Kahlua 10.33



OUR **beverages**

ICED COFFEE LATTE 3,48

COFFEE OR TEA 2,40

DAVID'S TEA 2,99

SPARKLING WATER 3,70

SAN PELLEGRINO 750 ml 8,70

HOMEMADE LIMONADE 3,05

RED BULL ASK YOUR WAITER
FOR OUR SELECTION 4,78

LIQUEUR

Pepsi, 7up, ice tea 3.05

CANS LIQUEUR

Diet Pepsi, Diet 7up, Ginger Ale, Rootbeer 3.05

JUICE

Apple, orange, grappe, cranberry 3,05