



Appetizers

Soup of the Day	6	House-smoked salmon	18
Classic Cæsar Salad	9	Grilled Camembert Cheese	18
Garlic Snails au Gratin	10	<i>Herbed croutons</i>	
Onion Soup au Gratin	11	Seafood Shells	22
Tomato carpaccio and boccocini	14	Parmesan fondue	15
<i>Fresh basil, olive oil and balsamic vinegar</i>		<i>Red fruit compote</i>	
Fried calamari and dip	15		
Shrimp cocktail	24		
<i>Large shrimps and Matane shrimps on shredded salad</i>			
Vegetable imperial rolls	16		



Salmon Tartare



Tartares

Served with french fries & mixed green salad (6 oz)

	<small>3 oz Appetizer</small>	<small>6 oz Meal</small>		<small>3 oz Appetizer</small>	<small>6 oz Meal</small>
Salmon	20	33	Filet Mignon	22	35
<i>Fresh salmon, cucumber, grey shallots, spicy mayonnaise and fried wontons</i>			<i>Capers, grey shallots, pickles, Dijon mustard, 2-tomato Italian salpicon</i>		
Strawberry and Basil Sea Trout	<small>3 oz Appetizer</small>	<small>6 oz Meal</small>	Trio of Tartares		<small>6 oz Meal</small>
<i>Spicy mayonnaise, grey shallots, strawberries and balsamic vinegar reduction</i>	20	33	<i>Meal only (6 oz)</i>		36

*Bread upon request
\$0.75 each*



Land & Sea

	1 piece	2 pieces
Fish & chips	19	24

Beer tempura batter, tartar sauce with French fries and coleslaw

	Demi	Entire
Ribs	22	32

Served with French fries, toasted bread, coleslaw and our homemade BBQ sauce

Herbed Grilled Chicken Breast* **26**

Louisiana sauce

Walleye Filet* **30**

Pan-fried with lemon butter, creamy caper sauce

General's Salmon Steak **29**

Tao sauce, bean sprouts and ginger, basmati rice and seasonal vegetables

Braised Beef Cheek* **30**

Slow-cooked, with mushrooms and demi-glace

	8 oz
Grilled Bavette*	34

Served with pan-fried mushrooms and cipollini onions in sparkling butter, Québec Inn mustard and brandy sauce

Pork Tomahawk* **31**

Served with maple and rosemary sauce

	12 oz
New York Steak*	36

Served with Les Palmes peppercorn sauce

	10 oz	14 oz	20 oz
Prime Rib au Jus*	33	41	52
	Chef's Specialty		

	6 oz	8 oz
Grilled Beef Filet Mignon*	35	44

Served with Les Palmes peppercorn sauce

	6 oz	8 oz
Grilled Filet Mignon with Cajun spices*	36	45

Served with Les Palmes peppercorn sauce

Trout fillet with beurre blanc and seafood **39**

Basmati rice, large shrimps and scallops

***Served with seasonal vegetables + A side dish of your choice:**

Baked potato | French fries | Potato purée | Rice | Salad



Bread upon request
\$0.75 each



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Chef's
Specialty



Ribs

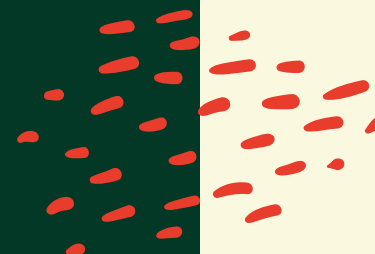


Prime
Rib au
Jus

Extras

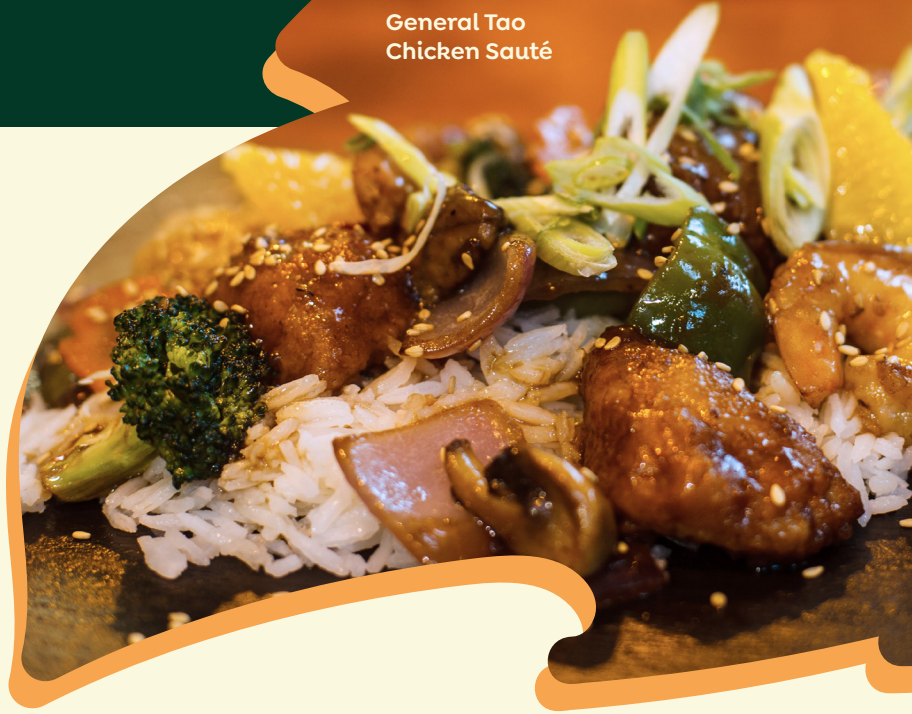
Choice of sauce	3
Gratin	5
Loaded baked potatoes	6
Fries	6
Sautéed mushrooms	6
Garlic bread	6
Cæsar salad	6
Scallop (1)	6
Poutine	8
Shrimps (3)	15

New York
Steak





General Tao
Chicken Sauté



Tropical **gastronomy, festive cuisine!**



Todoroki Beef Salad





Singapore-Style Sauté

Woks

General Tao Chicken Sauté 23

Singapore-Style Sauté with Curry and Tamari Sauce

Vegetables in sesame oil and bean sprouts with rice

Choice of protein:

- Tofu 20
- Chicken 22
- Shrimps 23
- Salmon 23

Salads

Chicken and Cashew Salad 21

Fried wontons, cherry tomatoes, shredded carrots, bean sprouts, red onions and sesame vinaigrette

Salmon and Shrimp Salad 25

Roasted cashew nuts, edamame and bean sprouts with Tamari vinaigrette

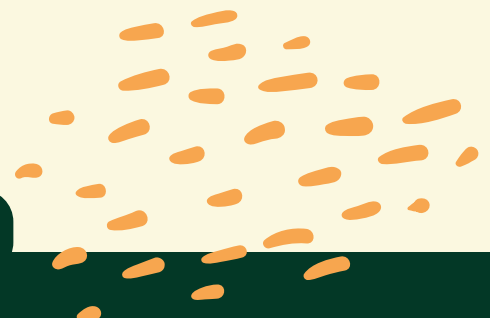
Todoroki Beef Salad 25

Marinated medium rare strip loin, arugula, edamame beans, tomatoes, bocconcini cheese, fried onions and lime dressing

Choice of protein:

- Grilled chicken 21
- Salmon 23

Bread upon request
\$0.75 each





Smoked
Salmon
Linguine

So *Yummy* in your tummy!

Pasta

- Spaghetti Bolognese** 19
- 2-Pesto Penne with Tomato Confit** 19
Extra chicken + \$6
- Carbonara Linguine** 22
- Smoked Salmon Linguine** 24
Sundried tomato pesto, bruschetta and cream cheese
- Seafood Linguine** 25
Garlic, white wine, fresh cream, scallops, shrimps, pollock, mussels and Parmesan cheese
- Beef Rib Tagliatelle** 25
Mushroom, onion, broccoli, cherry tomatoes, demi-glace cream sauce

Pizza

10" 12" 14"

- Topped pizza or pepperoni and cheese or vegetarian** 17 21 27
- Chicken** 18 22 27
Salsa, bacon, red onions, bruschetta, sour cream and crunchy peppers
- Les Palmes** 18 22 28
Meat sauce, pepperoni, bacon, cheese, mushrooms, onions and tomatoes
- Seafood** 21 26 31
Creamy white wine sauce, onions, shrimps, scallops, pollock and cheese



Bread upon request
\$0.75 each



Chicken
Burger

Burgers & Sandwiches

Served with fries and coleslaw

Traditional Club Sandwich 19

Prime Rib Sandwich 19

Sautéed mushrooms with spicy
mayonnaise

Beef Burger 19

Lettuce, red onions, tomato, bacon and
spicy mayonnaise

Extra cheese + \$2

Chicken Burger 19

Memphis sauce, red onions, bacon, lettuce
and tomatoes

Traditional
Club
Sandwich





Snacks

Fried Pickle Basket 15

Sour cream with caramelized onion and roasted garlic

Chicken Wings 15 23

Spicy honey sauce, BBQ or red crush

Poutine

Choice of sauce:

Classic 15

Peppercorn 16

Italian 16

BBQ Chicken Poutine 21

Classic sauce, bruschetta, crispy banana peppers, green onions and aioli mayonnaise

BBQ Chicken Quarter 18 20

Served with fries, toasted bread, coleslaw and our homemade BBQ sauce

Les Palmes Nachos 19

Black olives, banana peppers, green onions, cheese and bacon
Extra chicken + \$6

Fried onion rings 15

Honey sauce

Les Palmes Tacos (3) 22

Chicken, shrimp, guacamole, roasted red peppers, fried banana peppers, cheese, spicy mayonnaise served with chef's salad and fresh cream dressing

Kids Menu*

12 years old and under

Chicken nuggets (6) 12⁵⁰

French fries, BBQ sauce & crudités

Spaghetti Bolognese 12⁵⁰

Grilled chicken breast 12⁵⁰

French fries & crudités

Grilled ground beef burger 12⁵⁰

French fries & crudités

Mini corn dogs (3) 12⁵⁰

French fries & crudités

*All choices include

Beverage: milk, or juice or soft drink

A vanilla sundae:

chocolate or caramel syrup



Les Palmes Tacos

Bread upon request
\$0.75 each