



Appetizers

Soup of the Day	6	Grilled Octopus	19
Classic Cæsar Salad	11	Poached in red wine and grilled, vierge sauce and bell pepper coulis	
Garlic Escargots au Gratin	13	House-Smoked Salmon	20
White Wine French Onion Soup	13	On a bed of mixed greens	
Mushroom Arancini	15	Beef Carpaccio	20
Stuffed with mozzarella, Parmesan rosée sauce		Arugula, truffle aioli, sundried tomato, marinated red onion, crème fraîche with chives	
Parmesan Fondue	16	Salmon Tartare	21
Tempura Shrimp (6)	16	Mixed greens & croutons	
Sweet & sour sauce		Beef Tartare	23
Local Wild Mushroom Risotto	17	Mixed greens & croutons	
Homemade mushroom broth, wild mushrooms, Parmesan, arugula, prosciutto duo			
Fried Calamari	17		
Beef Tataki	18		
Ponzu sauce, wakame, seasonal marinated vegetables			
Tuna Tataki	18		
Ponzu sauce, wakame, fried wontons, mixed greens			

Grilled Octopus

Bread upon request
\$0.75 each



Chef's Specialty

Land

BBQ Chicken Quarter Leg **21** Breast **23**

Fries, toasted bread, coleslaw and BBQ sauce

General Tao Sauté **26**

Chicken, basmati rice and sautéed vegetables

Ribs Demi **27** Entire **37**

Duck Leg Confit* **30**

Forest sauce

Jerk Chicken **30**

Jamaican-style chicken breast, aromatic basmati rice, seasonal vegetables, jerk sauce & grilled pineapple salsa

Chicken Parmigiana **33**

Chicken fried in Italian spice mix and Parmesan crust, mozzarella gratin, on rosée Bolognese spaghetti with fresh basil

Braised Beef Cheek* **33**

Slow-cooked, with mushrooms and meat glaze

Roast Beef* **34**

Mustard and dried onion crust, shallot and brandy sauce

Milk-Fed Calf's Liver* **35**

Sautéed mushrooms, red onion, bacon and Port wine reduction

Beef Tartare 6 oz **36**

Fries, salad and croutons

Grilled Bavette* 8 oz **39**

Pan-fried mushrooms and onions, shallot and brandy sauce

New York Steak* 12 oz **39**

Peppercorn sauce

Prime Rib au Jus* 10 oz **38** 14 oz **46** 20 oz **57**

Chef's Specialty

AAA Grilled Beef Filet Mignon* 6 oz **40** 8 oz **49**

Surf & Turf **79**

6 oz filet mignon or 10 oz prime rib, lobster tail, scallops, baked potato garnish, pepper sauce and garlic butter

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

Baked potato | Fries | Potato purée | Basmati rice | Salad



Bread upon request
\$0.75 each



Prime
Rib au
Jus

Salmon
Pavé



Sea

Beer Cod Fish & Chips

1
piece

27

2
pieces

32

Green pea purée, fries, coleslaw and
tartar sauce

Walleye Filet*

33

Black Cod Filet*

33

Salmon Tartare

6 oz
34

Fries, salad and croutons

Omble chevalier*

35

Atlantic Salmon Pavé*

35

Seafood Shell au Gratin

35

Potato purée

Halibut Filet*

37

Extras

Choice of sauce

3

Cheese

4

Gratin

6

Loaded baked potato

6

Onion rings (6)

6

Fries

6

Sautéed mushrooms

6

Garlic bread

6

Cæsar salad

6

Scallop (1)

6

Poutine

8

Shrimp (3)

15

Lobster tail

20

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

Baked potato | Fries | Potato purée | Basmati rice | Salatlade

Choice of lemon & dill beurre blanc or vierge sauce



Jerk
Chicken



Spaghetti
Carbonara



Tropical gastronomy, festive cuisine!

Pasta

Spaghetti Bolognese 23

Spaghetti Carbonara 25

Bacon, egg yolk duet, Parmesan, white wine, shallot, garlic confit

Beef Cannelloni 26

Stuffed with prime rib and spinach, horseradish and Dijonnaise mustard cream, wild arugula & crème fraîche

Local Wild Mushroom Risotto 27

Homemade mushroom broth, wild mushrooms, Parmesan, arugula, prosciutto duo

Prime Rib Linguine 28

Mushroom, onion, broccoli, tomato, demi-glace cream sauce

Extra gratin + \$6

Seafood Linguine 32

Garlic, white wine, fresh cream, scallops, shrimp, smoked salmon, mussels

Salads

Greek

23

Oregano and garlic vinaigrette, heirloom tomato, cucumber, feta, marinated red onion, black olive, roasted cashew nuts, grilled red bell pepper

Extra chicken + \$7

Beef Tataki

30

Ponzu sauce, wakame, seasonal marinated vegetables

Grilled Chicken Cæsar

25

Two-mustard marinated chicken strips, Romaine lettuce, homemade Cæsar dressing, garlic scape croutons, fried capers, cracked pepper & Parmesan

Thai-Style Shrimp

29

Thai lime vinaigrette, fried rice noodles, wakame, orange supremes, glazed sweet & sour shrimp, bell pepper, tomato, green onion



Thai-Style
Shrimp Salad

Bread upon request
\$0.75 each



Harvester's
Burger

Pizzas

10" 12" 14"

**All-dressed
or pepperoni
& cheese or
vegetarian**

22 27 32

Buffalo

23 28 33

Buffalo sauce, smoked BBQ chicken,
mozzarella, sour cream with lime, bacon,
bell pepper, red onion

Prime Rib

25 30 35

Thinly sliced beef, horseradish sauce,
spinach, Parmesan & mozzarella cheeses,
arugula and bell pepper

Seafood

27 32 37

Creamy white wine sauce, onions, shrimp,
scallops, mussels, smoked salmon and
mozzarella

Burgers & Sandwich

Served with fries and coleslaw

Club Sandwich

23

Chicken, bacon, tomato, lettuce, cheese

Fried Chicken Burger

26

Chicken marinated in buttermilk and spice
mix, vinegar dressing coleslaw, marinated
red onion, burger & ranch sauces,
house pickles

**Beer Cod Fish & Chips
Burger**

27

Tomato, lettuce, red onion and tartar sauce

Harvester's Burger

27

Beef patty, truffle mayonnaise, arugula,
heirloom tomato, Swiss cheese, bacon

Les Palmes Burger

28

Two beef patties, burger sauce, tomato,
lettuce, double cheese, bacon, fried onion



Bread upon request
\$0.75 each

lespalmes.com

vegetarian
Pizza



so *yummy* in your tummy!

Fried
Chicken
Burger





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Snacks

Chicken Wings 6 units **15** 12 units **23**
Spicy honey sauce, BBQ or Buffalo

French fries in a basket **9**
With Parmesan & paprika

Poutine
Choice of sauce:
Classic **16**
Peppercorn **17**
Italian **18**
Extra chicken + \$7

Onion Rings **17**
Honey sauce

Les Palmes Nachos **22**
Black olives, banana peppers, green onions, cheese and bacon
Extra chicken + \$7

Kids Menu*

12 years old and under

Chicken Nuggets (6) **12⁵⁰**
Fries and BBQ sauce

Spaghetti Bolognese **12⁵⁰**

Grilled Chicken Breast **12⁵⁰**
Fries

Beef & Pork Burger **12⁵⁰**
Lettuce, tomato and fries

Mini Corn Dogs (3) **12⁵⁰**
Fries

***All choices include**
Beverage: milk, or juice or soft drink
Vanilla sundae:
chocolate or caramel syrup



**Bread upon request
\$0.75 each**