

DINNER

OUR SIGNATURE APPETIZERS

Soup of the moment or Garden Salad	6
Appetizer of the day	12
Escargots and wild mushroom cassalette Burgundy escargots seared in butter with brown beech and oyster mushrooms, thyme, chives, garlic flowers and heavy cream	13
Crispy cheese fondue Fresh basil bruschetta	13
Homemade onion soup with pulled braised veal Hercule cheese crouton with smoked bacon lardons	14
Smoked Québec scallop tartare Seared pears, crispy onions, chives, cider vinaigrette and spicy mayonnaise	14
Giant Tortellini and quail drumstick Mascarpone cheese and prosciutto stuffed tortellini, confit quail drumstick, Romano cheese, Spanish olive oil, fresh herbs, popcorn capers and Chianti reduction	16

OUR SALADS

Caesar salad Roman lettuce, Grana Padano cheese, garlic croutons, bacon bits, and classic dressing Grilled chicken breast	10 (small) 17 (large) 6 extra
Duck confit salad Baby lettuce mix, garden vegetables, apple slices, duck leg confit, balsamic and maple dressing	24
Seafood salad Arugula lettuce topped with scallops and shrimps, beet julienne, pumpkin seeds, asparagus and mushrooms, Meyer lemon and fresh dill vinaigrette	27

OUR CLASSICS

Served with hand-cut fries and garden salad	
White beer-battered haddock fillet Hand-cut fries, citrus tartar sauce	20
Traditional duck leg confit Caramelized with five year old balsamic vinegar	23
AAA beef flank steak Grilled to perfection and spiced with our house mix and dijonnaise sauce	25
Le Dijon signature hamburger – 6 oz AAA filet mignon patty Fried onion ring, Monterey Jack cheese, romaine lettuce, tomato, dill pickle and chipotle pepper mayonnaise Extra 6 oz patty	20 6
Baby back ribs Cooked slowly in our oven and caramelized with our “Best Brew”- Boréale Black beer	23 (½ portion) 28 (full portion)
Dill and citrus seasoned salmon tartar Homemade crouton	15 (appetizer) 25 (main)
Fresh basil beef tartar Homemade crouton	16 (appetizer) 27 (main)
Angus AAA Boston steak Grilled to perfection and spiced with our house mix and dijonnaise sauce	32

DINNER

LE DIJON'S SIGNATURE MAIN COURSES

Typically Sicilian	24
White wine risotto with roasted Italian tomatoes, Jerusalem artichoke, edamame, sweet corn, black beans, Fresh basil and Grana Padano cheese, topped with an eggplant Parmigiana	
Our monthly discovery plate	28
Ask your waiter for more information	
A Roman classic	26
Homemade egg fettuccine tossed with seared pancetta, olive oil, Pecorino Romano cheese, Garlic and egg yolks and finally topped with Grana Padano cheese	
Deer mastermind	27
Red deer loin steak and buckwheat flowered veal brains seared in cocoa butter, mushroom and cognac ragout, butter potatoes with fresh thyme and mascarpone cheese, meat stock	
Right out of the smoke house	28
Beef shortrib smoked and glazed with our own BBQ sauce, beet and goat cheese inverted pie, Jamaican spiced sour cream, celeriac, purple cabbage, sweet corn and Meaux mustard rémoulade	
Best of the best	29
Spiced black blood pudding, maple and cinnamon glazed veal sweetbreads, caramelized apples and butter confit fingerling potatoes	
Pan-fried Pink Snapper	27
Lightly floured pink snapper filet pan-fried in nut-butter with lemon, garlic, and Italian parsley, fingerling potatoes and roasted mini-tomatoes with herbs.	
Homage to our Sept-Îles fishermen	28
Scallops, shrimps, lobster, snow crab and salmon cooked in a béchamel sauce, Dijon mustard potato puree topped with 1608 cheese and served with a garden salad	
Grilled veal chop with St-Benoit's monastery cheese	32
13 oz veal chop with a roasted smoked blue cheese crumble, served with a endive, pomegranate, caramelized figs and roasted walnuts salad, "Fillion et Filles" urban honey and Meaux mustard vinaigrette	

TO MAKE YOUR DISH A LITTLE MORE UNIQUE

Pan-seared wild mushrooms	6
Country butter	
Vegetable skillet	6
Roasted and seared in country butter	
Giant flambé d shrimp (8/12)	7
Cognac and Espelette pepper	
Maple-glazed veal sweetbreads	11
Cheese (70g)	6
Brie double cream or smoked blue cheese	
Pan-seared Foie Gras (70g)	14 (side dish) 21 (appetizer)

QUÉBEC CHEESES

Our local cheese discovery platter	12 (3 varieties of 25g) / 16 (varieties of 25g)
Served with fresh croutons and a variety of dried fruits	

OUR DESSERTS

OOPS...Meyer lemon accident	8
Chocolate mushroom field, wild strawberry coulis and mascarpone	8
Ooh Là Là! Paris-Brest	8
Cute little pistachio and white chocolate ice cream bars	9
wild raspberry coulis	
Potato brioche with cinnamon, hazelnuts and chocolate	9
Maple caramel, field berries and vanilla ice cream	
Gluten-free brownies	10
with a lactose-free chocolate mousse and a white truffle balsamic coulis	

RELAXATION PACKAGE



APPETIZERS

Soup of the moment

Caesar salad

MAIN COURSES

Typically Sicilian

White wine risotto with roasted Italian tomatoes, Jerusalem artichoke, edamame, sweet corn, black beans, fresh basil and Grana Padano cheese, topped with an eggplant Parmigiana

AAA beef flank steak

Grilled to perfection and spiced with our house mix, hand-cut fries, garden salad and dijonnaise sauce

Right out of the smoke house

Beef shortrib smoked and glazed with our own BBQ sauce, beet and goat cheese inverted pie, Jamaican spiced sour cream, celeriac, purple cabbage, sweet corn and Meaux mustard rémoulade

Dill and citrus seasoned salmon tartar

Hand-cut fries, garden salad and homemade crouton

DESSERTS

Ooh Là Là! Paris-Brest

OOPS...Meyer lemon accident

Potato brioche with cinnamon, hazelnuts and chocolate, Maple caramel, field berries and vanilla ice cream