

At The Coverdale, we love the regional flavours which have made Québec gastronomy famous. This is why, for you – be you a first-time visitor, or a long-time regular – we take care to select regional ingredients that are the most authentic and, above all, of the finest quality.

Starters

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|  | Carpaccio of sweet-and-salty marinated tofu with arugula | \$10.75 |
| | Coverdale-style Caesar salad | \$11.25 |
|  | Wild game terrine, confit onion with honeysuckle fruit jam | \$10,75 |
|  | Scallops seared single sided, creamy polenta sweet perfume of garlic <i>As a supplement to the table d'hôte:</i> | \$19,75 \$2,50 |
| | Celeriac and shrimp salad with orange and soy | \$11,75 |

Our soups

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| | Soup of the day | \$7.25 |
| | French onion soup made with craft beer <i>As a supplement to the table d'hôte:</i> | \$9.50 \$2.00 |
|  | Seafood chowder (mussels, clams, and Stimpson's surf clams) <i>As a supplement to the table d'hôte:</i> | \$10.00 \$2.00 |

Fisherman's Corner

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|  | "Moules marinières" mussels with fries | \$23.00 |
|  | Cod and shrimp duo with saffron sauce | \$26.00 |
|  | Salmon steak with an exotic sauce of grilled pineapple and pink peppercorn | \$28.00 |
|  | Double salmon tartare (fresh and house-made gravlax) with lime and dill, served with fries | \$27.00 |
|  | Sautéed shrimps with chef inspiration of the day | \$28.00 |
|  | Steamed lobster (1.25 to 1.5 pounds) with aromatic rice, lemon and, garlic butter | <i>Market price</i> |



Vegan dishes



Gluten-free dishes

Please don't hesitate to tell your server if you have a dietary restriction or food allergy. Our staff will do everything possible to accomodate you.

Our succulent meats

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| Our famous hamburger of slow-cooked BBQ pulled-pork, with onions caramelized in Jack Daniels and maple syrup, Le Calumet cheese, and sautéed portobello mushrooms, with fries | \$21.00 |
| Confit duck leg with seasonal berry sauce | \$27.00 |
| Today's choice of wild game filet, served with mustard and cognac sauce | \$37.00 |
| <i>**add slice of Foie Gras as a supplement:</i> | \$10.00 |
| Grilled beef filet mignon, with Porto sauce | \$42.00 |
| <i>**add slice of Foie Gras as a supplement:</i> | \$10.00 |

Our pastas



Our chef's signature General Tofu, with sautéed vegetables and rice vermicelli \$19.00

General Tao chicken, sautéed vegetables and rice vermicelli \$22.00



Classic gnocchi with mushrooms, creamy confit garlic sauce \$20.00

Egg pasta served with creamy seafood sauce \$26.00

Our regional cheeses

The duo - 60g \$15.00

The trio - 90g \$19.00

Our pastry chef's offerings

Angel cake, with Coureur des Bois caramel \$8.00



Crème brulée of the day \$9.00

Chocolate delight \$9.00

Add \$15.00 to any main dish to create a table d'hôte: this includes a starter, the soup of the day, your main dish, then coffee, tea, or herbal tea.

Our establishment has been awarded "Fourchette bleue" certification, which signifies sustainable stewardship of marine resources (Exploramer), and we prioritize local sourcing.



Our head chef Philippe Roy and his crew wish you "bon appétit!" and hope you have a pleasant stay!

