



Menu

Rouge Boef Terrebonne

Rouge Boeuf Terrebonne, 2790 Boulevard de la Pinière #100, Terrebonne, QC J6X 0G4, Canada | (450) 964-6400

Most Ordered

Tartare de boeuf avec frites / Beef Tartare with Fries

CA\$35.00

Câpres, cornichons, parmesan sans lactose et assaisonnements du chef / Capers, gherkins, lactose free parmesan and chef seasoning.

Tartare de saumon l'avocat avec frites / Avocado salmon tartar with fries

CA\$37.00

Concombre, pomme verte purée d'avocat / Cucumber, green apple, avocado

Burger classique avec frites / Classic burger with fries

CA\$28.00

Cheddar, bacon, tomates fraîches, cornichons et romaine / Cheddar, bacon, fresh tomatoes, pickles and romain lettuce.

Calmars frits / Fried squids

CA\$22.00

Lightly battered squid rings accompanied by a side of fresh greens and a tangy dipping sauce.

Bavette 8oz / Flank steak 8oz

CA\$43.00

Servi avec frites, légumes de saison et mayonnaise chipotle / Served with frites, seasonal veggies and chipotle mayo,

Gâteau au fromage et carotte / Carrot Cheesecake

CA\$12.00

A layered carrot cheesecake with a spiced crumb base, garnished with a delicate drizzle of raspberry sauce and a fresh apple slice.

Salade César / Caesar salad

CA\$13.00

avec notre fameuse vinaigrette maison , with our famous house dressing

Menu Rouge Bouf Terrebonne

Filet mignon 6oz / Filet mignon 6oz

CA\$51.00

Servi avec frites, légumes de saison et mayonnaise chipotle / Served with frites, seasonal veggies and chipotle mayo

Tartare de thon avec frites / Tuna tartar with fries

CA\$37.00

Biologique et éco-responsable, émulsion de gingembre, lime et sésame grillée / Organic and eco friendly, ginger emulsion, lime and grilled sesame seed.

Poutine bavette / Flank steak poutine

CA\$37.00

Frites, sauce bordelaise, fromage en grains et bavette cuisson médium / Fries, bordelaise sauce, cheese curds and flank steak medium cooking

Suggestion du Chef / Chef's Favourite

Joue De Boeuf Confité / Beef Cheek

CA\$42.00

Dans son jus crémé à l'ail / In its creamy garlic sauce.

Steak Rouge Boeuf /Rouge Boeuf steak

CA\$39.00

Servi avec frites allumettes, légumes et sauce au Poivres . Cuisson recommandé : médium-saignant /served with shoestring fries, vegetables and Pepper Sauce. We recommend medium-rare cooking

Pâte du chef / Chef pasta

CA\$28.00

Pappardelle , Effiloché de Canard, Sauce Champignons, shiitakes et Portobellos , Échalotes. / Pappardelle , Pulled Duck, Mushrooms sauce , shiitakes and portobellos, Shallot.

Entrées / Appetizers

Salade de betteraves / Beet salad

CA\$16.00

Fresh beet salad with a mix of diced beets, sliced apples, and a dollop of creamy dressing.

Tartare de saumon / Salmon tartar

CA\$24.00

Émulsion d'agrumes, oignons verts / Citrus emulsion, green onion topped with tempura

Menu Rouge Bouf Terrebonne

Calmars frits / Fried squids

CA\$22.00

Lightly battered squid rings accompanied by a side of fresh greens and a tangy dipping sauce.

Crabcake

CA\$22.00

Servi avec roquette / Served with arugula

Salade César / Caesar salad

CA\$13.00

avec notre fameuse vinaigrette maison , with our famous house dressing

Salade du jardin / Garden salad

CA\$11.00

A mix of fresh greens, ripe cherry tomatoes, shredded carrots, and black olives.

Crevettes Grillées/Grilled shrimp

CA\$21.00

Pesto de tomate et purée de mangue/ Tomato pesto and mango puree

Tartare de gibier / Game Tartare

CA\$26.00

Au goût du chef ! / Chef's inspirations !

Tartare de thon / Tuna tartar

CA\$26.00

Biologique et éco-responsable, émulsion de gingembre, lime et sésame grillée / Organic and eco friendly, ginger emulsion, lime and grilled sesame seed.

Pétoncles Poêlés/Seared Scallop

CA\$24.00

Pesto de tomate aux fines herbes/tomato pesto with fine herbs

Tartare de Bouf/Beef Tartar

CA\$24.00

Câpres, cornichons, parmesan, assaisonnement du Chef / Capers, gherkins, parmesan, Chef seasoning

Menu Rouge Bouf Terrebonne

Tartares / Tartars

Tartare de saumon avec frites / Salmon tartar with fries

CA\$35.00

Emulsion d'agrumes, oignons verts / Citrus emulsion, green onion, topped with tempura.

Duo de tartare saumon-boeuf / Salmon-beef tartar duo

CA\$46.00

Salmon and beef tartar duo with a choice of side: sweet potatoes, poutine, day's vegetables, Caesar or garden salad, fries, or add grilled shrimp. Multiple meat options including game, tuna.

Tartare de thon avec frites / Tuna tartar with fries

CA\$37.00

Biologique et éco-responsable, émulsion de gingembre, lime et sésame grillée / Organic and eco friendly, ginger emulsion, lime and grilled sesame seed.

Tartare de gibier avec frites / Game Tartare with Fries

CA\$42.00

Au goût du chef ! / Chef's inspirations !

Tartare de boeuf forestier / Forest beef tartar

CA\$37.00

Ail huile de truffe champignons shiitake échalotes oeufs et assaisonnements / garlic truffe oil shiitake mushrooms shallot eggs and seasonings.

Tartare de boeuf avec frites / Beef Tartare with Fries

CA\$35.00

Câpres, cornichons, parmesan sans lactose et assaisonnements du chef / Capers, gherkins, lactose free parmesan and chef seasoning.

Tartare de saumon l'avocat avec frites / Avocado salmon tartar with fries

CA\$37.00

Concombre, pomme verte purée d'avocat / Cucumber, green apple, avocado

Salade repas / Meal salad

Salade du chef avec poulet grillé / Chef's salad with chicken breast

CA\$34.00

Chef's salad with tender chicken filets, option for Caesar or house salad as base.

Menu Rouge Bouf Terrebonne

Salade de poulet Général Rouge Boeuf / General Rouge Boeuf chicken salad **CA\$34.00**

Mesclun, vinaigrette, mandarine, poulet pané dans notre sauce ponzu. / Mix green salad, dressing, mandarin, breaded chicken in a ponzu sauce

Burgers

Burger classique avec frites / Classic burger with fries **CA\$28.00**

Cheddar, bacon, tomates fraîches, cornichons et romaine / Cheddar, bacon, fresh tomatoes, pickles and romain lettuce.

Burger crabcake avec frites / Crab cake burger with fries **CA\$32.00**

real flesh crab lightly breaded and served with mayonnaise

Grillades / Grill

Filet mignon 6oz / Filet mignon 6oz **CA\$51.00**

Servi avec frites, légumes de saison et mayonnaise chipotle / Served with frites, seasonal veggies and chipotle mayo

Côtes levées BBQ braisées 11oz / Braised BBQ ribs 11oz **CA\$35.00**

Servi avec frites et légumes du jour / Served with fries and vegetables of the day

Bavette 8oz / Flank steak 8oz **CA\$43.00**

Servi avec frites, légumes de saison et mayonnaise chipotle / Served with frites, seasonal veggies and chipotle mayo,

Saumon grillé / Grilled salmon **CA\$38.00**

Servi avec frites et légumes du jour / Served with fries and vegetables of the day

Poutines

Poutine bavette / Flank steak poutine **CA\$37.00**

Frites, sauce bordelaise, fromage en grains et bavette cuisson médium / Fries, bordelaise sauce, cheese curds and flank steak medium cooking

Menu Rouge Bouf Terrebonne

Poutine général Rouge Boeuf / General Rouge Boeuf poutine

CA\$33.00

Frites, sauce bordelaise, fromages en grain et filet de poulet pannés dans sauce ponzu / Fries, bordelaise sauce, cheese curds, breaded chicken filet and ponzu sauce

Interdit aux PARENTS/ Kids Menu

Pâtes sauce Rosée , Rosée sauce Pasta.

CA\$17.00

Pasta enveloped in a rich rosé sauce, sprinkled with grated cheese and accompanied by a garnish of fresh greens.

Poutine régulière , Regular Poutine

CA\$16.00

Golden fries topped with cheese curds and smothered in a rich brown gravy, garnished with chopped green onions.

Quatre Filets de Poulet avec frites , Four Chicken Filets with Fries.

CA\$16.00

Les à côtés / Sides

Ajoutez 2 Pétoncles Poêlés/ add 2 Seared Scallop

CA\$18.00

Two golden-brown seared scallops accompanied by a fresh arugula salad topped with shaved cheese.

Champignons poêlés / Pan-fried mushrooms

CA\$5.00

Pan-fried mushrooms garnished with fresh herbs.

Légumes du jour / Vegetables of the Day

CA\$5.00

A medley of roasted seasonal vegetables, featuring vibrant carrots, Brussels sprouts, and beets.

Dessert

Le Rouge Puff

CA\$10.00

Beignets farci au Nutella, frit.

Menu Rouge Bouf Terrebonne

Xango

CA\$11.00

Crêpe Frit Farcie au gâteau Fromage . Fried Pancake stuffed with cheesecake.

Gâteau au fromage et carotte / Carrot Cheesecake

CA\$12.00

A layered carrot cheesecake with a spiced crumb base, garnished with a delicate drizzle of raspberry sauce and a fresh apple slice.

Gâteau dulce de lèche / Dulce de leche cake

CA\$12.00

Layered dulce de leche cake with a cheesecake filling, garnished with a fruit slice and a sweet sauce drizzle.

Breuvages , Beverages

Coca-cola Bt 330ml

CA\$4.00

A 330ml bottle of cola, classic and carbonated.

Diet Coke Bt 330ml

CA\$4.00

A 330ml bottle of Diet Coke, a no-calorie cola with a light taste.

San pellegrino Aranciato

CA\$4.00

San Pellegrino Aranciata: Sparkling water infused with a light and refreshing hint of blood orange.

Sprite Bt 330ml

CA\$4.00

A refreshing lemon-lime soda, carbonated and sweet, served in a 330ml bottle.

Bière sans Alcool , Non- alcohol Beer

CA\$6.00

A refreshing ginger-flavored non-alcoholic beer with a crisp taste.

Menu Rouge Bouf Terrebonne

Ginger Ale Bt 330ml

CA\$4.00

A 330ml bottle of ginger ale, a carbonated soft drink flavored with ginger.

Thé Glacé , Ice Tea

CA\$4.00
