



# Menu Elixor

Elixor, 3237 Boulevard des Sources, Dollard-des-Ormeaux, QC H9B 1Z6, Canada | (514) 683-7778

## Most Ordered



### Salade cobb / Cobb Salad

CA\$22.00

Assortiment de légumes avec un filet de poulet grillé en tranches, tomates en dés, avocat, ouf tranché et bacon croustillant, assaisonné de vinaigrette balsamique et garni de fromage de chèvre et oignons croustillants frits, accompagnés de mozzarella crostini rôtie au four. / Assorted greens with sliced grilled chicken filet, diced tomatoes, avocado, chopped egg and crispy bacon, dressed with balsamic vinaigrette, and topped with goat cheese and fried crispy onions, served with oven roasted mozzarella crostini.



### Salade d'Indochine / Indochina Salad

CA\$21.00

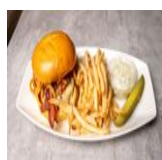
Filet de poulet mariné, grillé et tranché, combiné avec salade mixte, oignons rouges, poivrons rouges et jaunes, concombres, wontons croustillants, mangues, avocats, vinaigrette aux prunes, noix d'acajou et graines de sésame. / Marinated sliced grilled chicken filet tossed with our mixed salad, red onions, red and yellow peppers, cucumbers, crispy wontons, mango and avocado. All tossed with our plum dressing and topped with roasted cashews and sesame seeds.



### Salade de poulet d'Asie / Asian Chicken Salad

CA\$21.00

Tranche de filet de poulet grillé, laitue romaine, wontons croustillants, nouilles de riz, amandes, échalotes, graines d'orange et de sésame, assaisonné de notre dressing asiatique spécial, servis avec de la mozzarella crostini rôtie au four. / Slice grilled chicken filet, romaine lettuce, crisp Wontons, Almonds, scallions, orange, and sesame seeds, tossed in our special asian dressing, served with oven roasted mozzarella crostini.



### Burger St-Louis

CA\$22.00

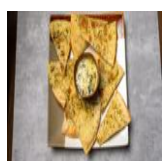
Grillé avec bacon, fromage suisse, oignons croustillants, sauce barbecue et BBQ ranch. servis avec deux accompagnements. / Charbroiled with bacon, swiss cheese, crispy onions, BBQ sauce, and B.B.Q. ranch dressing, served with two sides.



### Pad thai

CA\$22.00

Une sauce délicieuse et épicée aux cacahuètes au poulet sauté et aux légumes asiatiques, jetés avec des nouilles aux œufs cantonnais et garnis de cacahuètes, de coriandre, de germes et de graines de sésame noir et blanc. / A delicious, spicy peanut sauce with sautéed chicken and asian vegetables, tossed with cantonese egg noodles and topped with peanuts, cilantro, sprouts, and black and white sesame seeds.



### Dip crémeux aux épinards et fromage / Creamy Spinach and Cheese Dip

CA\$18.00

Épinards, cours d'artichauts, échalotes, ail et un mélange de fromages, servis au chaud, avec du pain à pizza, de la salsa et de la crème sure / Spinach, artichoke hearts, shallots, garlic, and a mixture of cheeses, served hot, with pizza bread, salsa and sour cream

## Menu Elixir



### Club poulet avocat / Avocado Chicken Club

CA\$21.00

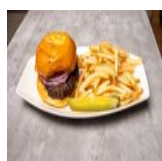
Filet de poulet grillé avec tomate, bacon, avocat, salade de laitue, fromage Gouda et mayonnaise à l'ail et tomate. Servi avec deux accompagnements. / Grilled chicken fillet with tomato, bacon, avocado, lettuce, melted gouda cheese, and garlic tomato herb mayonnaise. Served with two sides.



### Quesadilla poulet BBQ / BBQ Chicken Quesadilla

CA\$16.00

Tortillas de farine remplies de poulet au barbecue, mozzarella et fromages à la gouda, oignons rouges rôtis, coriandre hachée, garniture de sauce barbecue grillée, et servi avec de la crème sure, du guacamole et de la salsa. / Flour tortillas filled with barbequed chicken, mozzarella and gouda cheeses, roasted red onions, chopped cilantro, topped with swirled barbeque sauce, and served with sour cream, guacamole, and salsa.



### Burger à l'ancienne / Old Fashioned Burger

CA\$18.00

Un gigantesque hamburger à l'ancienne, avec de la laitue, de la tomate, de l'oignon rouge et mayonnaise à la tomate à l'ail à l'herbe, servis avec deux accompagnements. / A gigantic old fashioned house burger with lettuce, tomato, red onion, and herb garlic tomato mayonnaise, served with two sides.

### Salade de Maui / Maui Salad

CA\$21.00

Filets de poulet grillé en tranches avec un mélange de légumes, concombres, oignons verts, poivrons rouges et jaunes, mangues et wontons croustillants, avec des noix de cajou et des graines de sésame, assaisonné de notre vinaigrette à l'échalote. / Fresh sliced grilled chicken fillet layered with mixed greens, cucumbers, green onions, red and yellow peppers, mango, and crispy wontons. with cashews and sesame seeds, tossed with our shallot vinaigrette.

## Rouge - Cabernet Sauvignon

### Bouteille La Mascota, Mendoza, Argentine

CA\$38.00

La Mascota, 750ml (abv 14.5%)

### Bouteille Woodbridge, Robert Mondavi, Californie

CA\$38.00

Woodbridge, Robert Mondavi, California , 750ml (abv 13.5%)

### Bouteille Cannonball, Californie

CA\$60.00

Cannonball, 750ml (abv 13.5%)

### Bouteille Errazuriz Max Reserva, Chili

CA\$48.00

Errazuriz Max Reserva, Chile , 750ml (abv 13.5%)

### Rouge - Merlot

#### Bouteille Baron Philippe Rothschild, Pays d'OC, France

CA\$36.00

Baron Philippe Rothschild, France , 750ml (abv 14%)

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#### Bouteille Luna Di Luna Salento, Puglia, Italie

CA\$40.00

Luna Di Luna, 750ml (abv 13.5%)

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### Autres Vins Rouges

#### Bouteille Laguna de la Nava Gran Reserva, Tempranillo, Espagne

CA\$40.00

Laguna, 750ml (abv 12.5%)

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#### Bouteille Valpolicella Classico Superiore-Tomassi, Italie

CA\$39.00

Valpolicella, Tomassi, Italy , 750ml (abv 12%)

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#### Bouteille Masi, Italie

CA\$52.00

Masi, Italy , 750ml (abv 13.5%)

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#### Bouteille Malbec, Trapiche Réserve Mendoza, Argentine

CA\$36.00

Malbec, Trapiche Reserve Mendoza , 750ml (abv 13.5%)

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#### Bouteille Pinot Noir - Mirassou, Californie

CA\$40.00

Mirassou, California , 750ml (abv 13.5%)

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#### Bouteille Liano, Sangiovese/Cabernet, Italie

CA\$58.00

Liano, Italy , 750ml (abv 13.5%)

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## Menu Elixor

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### **Bouteille Chianti Classico Reserva-Piccini, Italie**

**CA\$48.00**

Piccini Chianti-Classico Riserva, 750ml (abv 13%)

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### **Bouteille Romio Sangiovece Di Romagna Superiore, Italie**

**CA\$41.00**

Romio Sangiovese di Romagna, 750ml (abv 14%)

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### **Bouteille Shiraz - Yellow Tail, Casella Estate, Southern Eastern, Australie**

**CA\$33.00**

Yellow Tail, Australia , 750ml (abv 13.5%)

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### **Bouteille 19 Crimes, Grenache Shiraz, Australie**

**CA\$48.00**

19 Crimes, Australia , 750ml (abv 14.5%)

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## **Blanc**

### **Bouteille Chardonnay-Carmen Premier, Valle Del Colchagua, Chili**

**CA\$36.00**

Carmen Premier, 750ml (abv 13.5%)

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### **Bouteille Pinot Gris - Kim Crawford, Nouvelle-Zélande**

**CA\$48.00**

Kim Crawford, 750ml (abv 13.5%)

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### **Bouteille Pinot Grigio - Tommasi le Rosse Delle Venezie, Italie**

**CA\$45.00**

Tommasi Le Rosse , 750ml (abv 12%)

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### **Bouteille Sauvignon Blanc - Whitehaven, Nouvelle-Zélande**

**CA\$48.00**

Whitehaven, New Zealand , 750ml (abv 13%)

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### **Bouteille Chardonnay-Baron Philippe Rothschild, Pays d'OC, France**

**CA\$36.00**

Baron Philippe Rothschild, 750ml (abv 13.5%)

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### **Bouteille Fumé Blanc - Errazuriz, Chili**

**CA\$38.00**

FUME BLANC, Chile , 750ml (abv 13.5%)

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## **Mousseux, Champagnes**

### **375 ml Nino Franco Brut, Italie**

**CA\$25.00**

375 ml Nino Franco Brut, Italy: Typically features crisp flavors of green apple and pear with a hint of floral notes, complemented by a fine, persistent perlage.

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### **375 ml Veuve Clicquot Champagne, France**

**CA\$90.00**

Veuve Clicquot Champagne 375 ml, France: Typically includes notes of brioche, apple, and citrus, offering a balanced and elegant profile. Ideal for celebrations.

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### **750 MI Veuve Clicquot Champagne, France**

**CA\$155.00**

Veuve Clicquot Champagne 750 ml: A classic French champagne, typically featuring fine bubbles and notes of citrus, apple, and brioche.

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### **750 MI Nino Franco Brut, Italie**

**CA\$47.00**

Nino Franco Brut, Italy (750 ml): A sparkling wine from Italy, typically featuring notes of green apple, pear, and subtle floral hints, with fine bubbles and a crisp, refreshing finish.

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### **Henkell Piccolo**

**CA\$12.00**

Sparkling wine with lively bubbles, typically featuring notes of green apple and citrus. This item contains alcohol.

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### **Mumm Prestige Brut, Californie**

**CA\$65.00**

This sparkling wine typically includes notes of green apple, citrus, and brioche, offering a crisp and refreshing profile.

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## Menu Elixir

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### Mumm Napa Rosé, Californie

CA\$69.00

A sparkling rosé typically featuring notes of red berries and citrus, complemented by a crisp, clean finish.

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## Bières en Bouteille

### Heineken 0 %

CA\$7.00

Pays Bas / Netherlands, 330ml, 0%

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### Super Bock

CA\$8.00

Portugal, 330ml (5.2%)

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### L'amer IPA 0%

CA\$10.00

Non-alcoholic IPA typically brewed with a blend of hops for a balanced bitterness and aromatic profile.

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### Simply Lemonade

CA\$7.00

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### Sol

CA\$9.00

Mexique / Mexico, 330ml (abv 4.5%)

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### Guinness

CA\$9.00

Guinness: Irish stout with a smooth and creamy texture, typically includes roasted coffee flavors. Must be 21 to purchase.

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### Tsingtao

CA\$8.00

Chine / China, 330ml (abv 4.5%)

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## Menu Elixir

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### Birra Moretti

CA\$8.00

Pale lager, 4.6% ABV, brewed in Italy. Must be 21 to purchase.

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### Vizzy

CA\$7.00

Hard seltzer typically includes sparkling water, alcohol, and natural fruit flavors.

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### Coors Light

CA\$7.00

A natural light lager beer with 4.2% ABV. Typically includes barley malt and hops. Must be 21+ to order.

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### Fix

CA\$8.00

Grèce / Greece ,330ml (5%)

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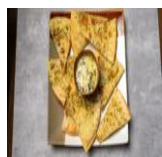
### Heineken

CA\$9.00

Pays-Bas / Netherlands, 330ml (abv 5%)

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## Entrées



### Dip crémeux aux épinards et fromage / Creamy Spinach and Cheese Dip

CA\$18.00

Épinards, cours d'artichauts, échalotes, ail et un mélange de fromages, servis au chaud, avec du pain à pizza, de la salsa et de la crème sure / Spinach, artichoke hearts, shallots, garlic, and a mixture of cheeses, served hot, with pizza bread, salsa and sour cream

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### Wrap de laitue au poulet satay / Satay Chicken Lettuce Wraps

CA\$21.00

Bandes de poitrine de poulet, feuilles de laitue de Boston, carottes, germes de soja, salade de concombre, nouilles, coriandre, sésame et cacahuètes rôties, accompagnées de 3 sauces. / Chicken breast strips, Boston lettuce leaves, carrots, bean sprouts, cucumber salad, noodles, cilantro, sesame, and roasted peanuts, served with 3 dipping sauces.

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### Calmars Croustillants / Crispy Calamari

CA\$23.00

Servis avec du citron, de la sauce marinara et de la sauce trempée au curry-gingembre / Served with lemon, marinara sauce, and tangy curry-ginger dipping sauce

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### Rouleaux d'avocat / Avocado Rolls

CA\$18.00

Bouchés aux avocats et oignons rouges, à la coriandre et aux tomates séchées au soleil, frites dans une enveloppe orientale croquante et servie avec une sauce piquante et épicée à l'huile de cajou. / Bite size avocado, red onions, cilantro, and sun dried tomatoes, fried in a crispy oriental wrapper, and served with a tangy sweet and spicy cashew dipping sauce.



### Boules croustillantes de mac & Cheese / Crispy Mac & Cheese Balls

CA\$16.00

Servies avec une sauce marinara et basilic. / Served with our fresh basil marinara sauce

### Dumpling aux poulet et légumes / Chicken and Vegetable Dumplings

CA\$16.00

À la vapeur et ensuite sautés avec une merveilleuse sauce à la crème d'arachide épicée, garnis de cacahuètes rôties, de graines de sésame blanches et noires, d'écrevisses et de coriandre. / Steamed and then sautéed with a wonderful spicy peanut cream sauce. Garnished with roasted peanuts, black, and white sesame seeds, scallions, and cilantro.



### Quesadilla poulet BBQ / BBQ Chicken Quesadilla

CA\$16.00

Tortillas de farine remplies de poulet au barbecue, mozzarella et fromages à la gouda, oignons rouges rôtis, coriandre hachée, garniture de sauce barbecue grillée, et servi avec de la crème sure, du guacamole et de la salsa. / Flour tortillas filled with barbecued chicken, mozzarella and gouda cheeses, roasted red onions, chopped cilantro, topped with swirled barbeque sauce, and served with sour cream, guacamole, and salsa.

### Ailes De Poulet

CA\$16.00

Chicken wings; choice of sauce: Spicy Buffalo, Sesame Asian, BBQ.

### Crevettes Coco Be / Coco Be Shrimp

CA\$23.00

Cinq crevettes colossales trempées dans une pâte à bière, enrobées de flocons de noix De coco et frites à perfection. Servies avec une confiture aux agrumes. / Five colossal shrimp dipped in our beer batter, rolled in coconut and deep fried until golden brown. Served with our citrus marmalade

### Mini sliders de bouf / Mini Beef Sliders

CA\$18.00

Trois petits burgers servis avec oignons caramélisés, cornichons, moutarde et fromage cheddar / Three Bite Sized Mini Buns, served with Caramelized Onions, Pickles, Mustard and Cheddar Cheese

### Caesar 10.00

CA\$10.00

Romaine lettuce, croutons, parmesan cheese, and caesar dressing.

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### Rouleaux Santa Fe / Santa Fe Rolls

CA\$19.00

Emballage wonton frit et remplie de poulet, maïs, fèves noirs, poivrons Et fromage gouda. Servi avec crème aux avocats et salsa aux tomates. / Crispy wonton wrapper filled with chicken, fresh corn, onions, black beans, peppers and gouda cheese Served with avocado cream and tomato salsa

### Mix 10.00

CA\$10.00

Fried chicken mix typically includes crispy fried chicken pieces.

### Nachos

CA\$18.00

Croustilles au maïs, fèves noires, poivrons et oignons en dés, cilantro, fromages mozzarella et cheddar Sauce crème aux avocats, crème fraîche et salsa aux tomates / Corn tortilla chips, black beans, diced peppers and onions, cilantro, mozzarella, and cheddar cheeses, Avocado cream sauce, sour cream, and tomato salsa

### Soupe Du Jour

CA\$6.00

A rotating selection of fresh soups.

## Burgers & Sandwiches



### Burger St-Louis

CA\$22.00

Grillé avec bacon, fromage suisse, oignons croustillants, sauce barbecue et BBQ ranch. servis avec deux accompagnements. / Charbroiled with bacon, swiss cheese, crispy onions, BBQ sauce, and B.B.Q. ranch dressing, served with two sides.



### Club poulet avocat / Avocado Chicken Club

CA\$21.00

Filet de poulet grillé avec tomate, bacon, avocat, salade de laitue, fromage Gouda et mayonnaise à l'ail et tomate. Servi avec deux accompagnements. / Grilled chicken filet with tomato, bacon, avocado, lettuce, melted gouda cheese, and garlic tomato herb mayonnaise. Served with two sides.

### Burger Cajun

CA\$21.00

Grillé avec fromage havarti de jalapeño fondu, bacon, guacamole, laitue et tomates. Tous sur un pain de graine de sésame avec mayonnaise au chipotle, servis avec deux accompagnements. / Charbroiled with melted jalapeño havarti cheese, bacon, guacamole, lettuce and tomatoes, all on a sesame seed bun with chipotle mayonnaise, served with two sides.

### Mojado

CA\$23.00

Tortilla de farine enroulée et broyée bouf, riz, haricots noirs chili, tomate, cilantro, fromage, oignons, garni de notre sauce guajillo épicée maison, salsa verde, guacamole, salsa fresca et crème sure / Flour tortilla wrapped and stuffed with braise beef, rice, black beans chili, tomato, cilantro, cheese, onions, topped with our homemade spicy guajillo sauce, salsa verde, guacamole, salsa fresca and sour cream

## Menu Elixor

### Sandwich Frank Au Poulet BBQ / Frank's BBQ Chicken Sandwich

CA\$20.00

Poulet grillé sur pain au levain au fromage Gouda, jalapeno rôti, croustillant oignons frits, cilantro, oignons rouges, laitue, sauce BBQ Ranch et notre B.B.Q. sauce, servi avec deux accompagnements. / Charbroiled chicken on sourdough bread with gouda cheese, roasted jalapeno, crispy fried onions, cilantro, red onions, lettuce, BBQ ranch sauce, and our B.B.Q. sauce, served with two sides.

### Burrito

CA\$22.00

Tortilla de farine géante remplie avec poulet, fromage cheddar, riz, oignons caramélisés et poivrons, en bordure de notre guacamole fait maison, salsa aux tomates et crème sure. Servis avec des haricots noirs et du riz Mexicain / A giant flour tortilla filled with tender chicken strips, cheddar cheese, rice, caramelized onions, and peppers. Topped with our homemade guacamole, tomato salsa, and sour cream, Served with Mexican rice and baked skillet black beans

### Sandwich Poulet Croustillant Parmigiana / Crispy Chicken Parmigiana Sandwich

CA\$20.00

Poulet Croustillant aux fines herbes, fromage mozzarella, sauce marinara et roquette . Herb crusted crispy chicken cutlet, mozzarella cheese, marinara sauce and arugula



### Burger à l'ancienne / Old Fashioned Burger

CA\$18.00

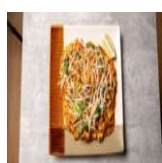
Un gigantesque hamburger à l'ancienne, avec de la laitue, de la tomate, de l'oignon rouge et mayonnaise à la tomate à l'ail à l'herbe, servi avec deux accompagnements. / A gigantic old fashioned house burger with lettuce, tomato, red onion, and herb garlic tomato mayonnaise, served with two sides.

### Burger Végétarien

CA\$20.00

Glaçage au soja sucré, riz brun, farro, haricots noirs, betteraves fraîches rôties, fromage haché fondu, laitue, tomate, avocat et oignons avec notre mayo du chef. Servis avec deux accompagnements. / Sweet soy glaze, brown rice, farro, black beans, roasted fresh beets, melted havarti cheese, lettuce, tomato, avocado and onions with our chef mayo. Served with two sides.

## Pâtes



### Pad thai

CA\$22.00

Une sauce délicieuse et épicée aux cacahuètes au poulet sauté et aux légumes asiatiques, jetés avec des nouilles aux œufs cantonnais et garnis de cacahuètes, de coriandre, de germes et de graines de sésame noir et blanc. / A delicious, spicy peanut sauce with sautéed chicken and asian vegetables, tossed with cantonese egg noodles and topped with peanuts, cilantro, sprouts, and black and white sesame seeds.



### Fettuccine Geo-Fredo

CA\$21.00

Sauce à la crème au parmesan, bacon, ail, tomate grillée et thym. / Parmesan cream sauce with bacon, garlic, roasted tomato, and thyme.

### Linguine aux fruits de mer / Seafood Linguine

CA\$31.00

Pimenta moida, des bandes de palourdes fraîches, calamars, crevette, tomate, ail et origan, au vin blanc. / Pimenta moida, strips of fresh clams, calamari, shrimp, tomato, garlic, and oregano, in white wine.

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### Pâtes bolognaise / Bolognese Pasta

CA\$22.00

Linguine, tomate de San Marzano, marjorane, fromage de chèvre et parmesan. / Linguine, San Marzano tomato, marjorane, goat and parmesan cheese.

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### Pâtes bow tie aux 4 fromages / Bow Tie Pasta with 4 Cheeses

CA\$21.00

Mozzarella, parmesan, romano et ricotta avec notre sauce marinara et basilic frais. / Mozzarella, parmesan, romano and ricotta with our marinara sauce, and fresh basil.

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### Pâtes telefono / Telefono Pasta

CA\$18.00

Pâtes spaghettini avec de l'huile d'olive vierge, de l'ail entier rôti, du basilic frais, des tomates rôties au four à la roquette, une touche de notre délicieuse sauce marinara et du parmesan. / Spaghettini pasta with virgin olive oil, roasted whole garlic, fresh basil, arugula oven roasted tomatoes, a touch of our delicious marinara sauce, and parmesan cheese.

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## Pizzas

### Pizza Viande / Meat Lover's Pizza

CA\$24.00

Sauce tomate, mozzarella, pepperoni, bacon, saucisse de chorizo, boeuf haché, et parmesan. / Tomato sauce, mozzarella, pepperoni, bacon, chorizo sausage, minced meat, and parmesan.

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### Délices aux légumes / Veggie Delight

CA\$23.00

Sauce tomato, huile d'olive extra verge, ail, poivrons grillés, champignons sautés, courgettes, tomates, brocoli, feta et origan. Garnis avec mozzarella et de roquette. Tomato sauce, garlic, extra virgin olive oil, roasted bell peppers, sautéed mushrooms, zucchini, broccoli, feta and oregano. Topped with mozzarella cheese and arugula

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### Pizza Québécoise / All-Dressed Pizza

CA\$24.00

Pizza québécoise / All-Dressed Pizza: Typically includes tomato sauce, pepperoni, mushrooms, green peppers, cheese, and bacon.

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### Pizza Prosciutto et Roquette / Prosciutto and Arugula Pizza

CA\$23.00

Tomate, mozzarella, bébé roquette, prosciutto San Daniele, poivrons et parmesan. / Tomato, mozzarella, baby arugula, San Daniele Prosciutto, peppers, and parmesan.

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### Pizza Fromage / Cheese Pizza

CA\$18.00

Housemade marinara typically paired with a special blend of cheeses.

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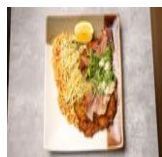
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### Pizza Pepperoni / Pepperoni Pizza

CA\$20.00

Tomato sauce, pepperoni, and cheese.

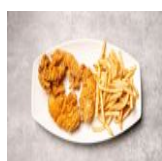
### Aventure Du Chef



#### Poulet croustillant palazzo / Crispy Chicken Palazzo

CA\$28.00

Herbes, chapelure de pain et filets de poulet croustillants au parmesan, bien cuits et croustillants, servis sur pâtes de basilic, une sauce tomate légère et une touche de crème, avec prosciutto, roquette et des copeaux de parmesan. / Herbs, bread crumbs and parmesan crusted chicken filets, cooked until golden brown and crispy, served over basil pasta, light tomato sauce, and a touch of cream, with prosciutto, arugula and shaved parmesan.



#### Crispers de poulet / Chicken Crispers

CA\$24.00

Filet de poulet frit et croustillant, servi avec un accompagnement, sauce moutarde et sauce bbq / Chicken Tenderloin dipped in our Batter and fried until crispy. Served with Choice of Potatoes, coleslaw, Honey Mustard and BBQ Sauce

#### Poulet grillé romarin / Grilled Rosemary Chicken

CA\$29.00

Mariné avec du romarin et grillé sur charbon de bois, servi avec purée de pommes de terre à l'ail rôties, asperges, poivrons, saucisse Grecque grillé et sauce aux champignons. Marinated with rosemary and charbroiled, served with roasted garlic mashed potatoes, asparagus, peppers, grilled Greek sausage and wild mushroom sauce

#### Pâtes et poulet New Orleans / New Orleans Chicken and Pasta

CA\$28.00

Herbes, chapelure de pain et filets de poulet à la crème parmesan sur spaghetti avec des oignons rouges rôtis au four, des poivrons, roquette et des champignons dans une sauce à la crème cajun épicée. / Herbs, bread crumbs, and parmesan crusted chicken filets over spaghetti with oven roasted red onions, bell peppers, arugula, and mushrooms in a cajun spiced cream sauce.

#### Poulet Portugais Piri-Piri / Piri-Piri Portuguese Chicken

CA\$29.00

Filets de poulet portugais marinés avec notre délicieux mélange Piri-Piri, herbes et épices, accompagnés de frites et de salade. / Portuguese chicken filets marinated with our delicious Piri-Piri blend, herbs and spices, served with french fries and salad.



#### Poulet grillé à la crème d'avocat / Grilled Chicken with Avocado Crema

CA\$28.00

Filets de poulet grillé, purée de pommes de terre à l'ail rôties avec un mélange de trois fromages fondus, sauce épicée avec un coulis rafraîchissant d'avocat à la coriandre, de maïs et de pico de gallo. / Grilled chicken fillet, roasted garlic mashed potatoes with a blend of three cheese melted topped, spicy sauce and drizzled with cilantro avocado refreshing coulis, corn and pico de gallo.

### Poisson Et Fruit De Mer

## Menu Elixir

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### Spaghettini crevettes avec sauce scampi / Shrimp Spaghettini with Scampi Sauce **CA\$30.00**

À la française, sauté avec de l'huile d'olive, des échalotes, ail entier, citron rond, basilic frais, roquette, persil, de la tomate fraîche et des pâtes spaghettini. / French style, sautéed with olive oil, scallions, whole roasted garlic, arugula lemon, fresh basil, parsley, fresh tomato, and spaghettini pasta.

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### Crevettes cajun et poulet jambalaya / Cajun Shrimp and Chicken Jambalaya **CA\$30.00**

Sauté de Poulet, Crevettes, et Saucisse Chorizo, Poivrons, dans une sauce épicée / Sautéed chicken, shrimp and chorizo sausage, peppers, in a delicious spicy sauce.

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### Siam **CA\$30.00**

Sauté de crevettes et poulet dans notre sauce au lait de coco, arachides épicées et cari. Servi avec du riz vapeur et garni de fèves germées, graines de sésame et coriandre / Shrimp and Chicken Sautéed in our Coconut milk and Curry Spicy Peanut Sauce. Served with Steamed Rice and Topped with Chop Suey, Sesame Seeds and Cilantro.

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### Saumon atlantique grillé / Grilled Atlantic Salmon **CA\$28.00**

Brocoli à l'ail, purée de patates à l'ail, sauce tartare au citron-aneth / Garlic Brocoli, Roasted Garlic Mashed Potatoes, Lemon dill Tartare Sauce

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### Saumon rôti au planche de cèdre / Cedar Plank Roasted Salmon **CA\$28.00**

Croûte de gingembre servi avec Purée de Pommes de Terre à l'ail Rôti, Asperges et Sauce BBQ au Mangue/ Ginger crusted, served with garlic mash, asparagus and mango BBQ sauce.

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## Steaks & Plus

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### Pâté-Chinois / Shepherd's Pie **CA\$23.00**

Deux Viandes hachées, légumes frais dans une délicieuse sauce aux champignons sauvages avec du fromage parmesan et une purée de pommes de terre à l'ail rôti, garni d'oignons frits croustillants / Two ground meats, fresh vegetables in a delicious tomato, wild mushroom bordelaise sauce. Served with Garlic Mashed potatoes and topped with crispy fried onions

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### Planche de côtelettes BBQ / A Whole Rack of BBQ Baby Back Ribs **CA\$28.00**

Côtelettes avec des pommes de terre et salade de chou, servi avec un accompagnement. / Fall off the bone with potatoes and coleslaw, served with a side.

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### Rib Steak 16oz. **CA\$59.95**

16oz. ribeye steak. Choose desired temperature, side from various vegetables, fries, or salads, and a mini Caesar or toss salad for takeout.

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## Menu Elixor

### Combo poulet et côtelettes / Chicken and Rib Combo

CA\$30.00

Côtelettes avec poulet grille, et pommes de terre et salade de chou, servi avec un accompagnement.  
/ Fall off the bone with grilled chicken , potatoes and coleslaw, served with a side.

### Côtelettes et crevettes / Ribs and Shrimps

CA\$38.00

Côtelettes de 10 oz avec cinq grandes crevettes grillées, servi un accompagnement. / 10 oz baby  
back ribs with five large grilled shrimp, served with a side.

### Bifteck New York / New York Strip Steak

CA\$43.00

N.Y. steak, vieilli et riche en saveur, servi avec choix de pommes de terre et oignons frits  
croustillants/ Aged N.Y. steak , rich in flavor served choice of potatoes and shoestring onions.

### Filet Mignon

CA\$52.00

Filet de boeuf avec sauce aux champignons sauvages, fromage de chèvre, oignons frits croustillants  
et choix pommes de terre / Beef tenderloin served with wild mushroom sauce, goat cheese, and crispy  
onions

## Salades



### Salade cobb / Cobb Salad

CA\$22.00

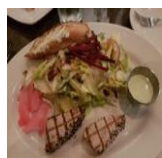
Assortiment de légumes avec un filet de poulet grillé en tranches, tomates en dés,  
avocat, ouf tranché et bacon croustillant, assaisonné de vinaigrette balsamique et  
garni de fromage de chèvre et oignons croustillants frits, accompagnés de  
mozzarella crostini rôtie au four. / Assorted greens with sliced grilled chicken  
filet, diced tomatoes, avocado, chopped egg and crispy bacon, dressed with balsamic  
vinaigrette, and topped with goat cheese and fried crispy onions, served with oven  
roasted mozzarella crostini.



### Salade de poulet d'Asie / Asian Chicken Salad

CA\$21.00

Tranche de filet de poulet grillé, laitue romaine, wontons croustillants, nouilles  
de riz, amandes, échalotes, graines d'orange et de sésame, assaisonné de notre  
dressing asiatique spécial, servis avec de la mozzarella crostini rôtie au four. /  
Slice grilled chicken filet, romaine lettuce, crisp Wontons, Almonds, scallions,  
orange, and sesame seeds, tossed in our special asian dressing, served with oven  
roasted mozzarella crostini.



### Salade de thon Bora Bora / Bora Bora Tuna Salad

CA\$28.00

Thon sésame grillé (servi saignant) avec de la laitue romaine, de la mangue, des  
oignons rouges, des oranges, de l'avocat et des concombres, assaisonné de notre  
vinaigrette maison ginger-miso, garnie de gingembre mariné, de graines de  
citrouille, flocons de noix de coco, de canneberges séchées et de mayonnaise au  
wasabi, servi avec mozzarella crostini rôtie au four. / Grilled sesame tuna (served  
rare) with romaine lettuce, mango, red onions, oranges, avocado, and cucumbers,  
tossed with our homemade ginger-miso vinaigrette, garnished with pickled ginger,  
pumpkin seeds, coconut flakes, dried cranberries and wasabi mayonnaise, served with  
oven roasted mozzarella crostini.

## Menu Elixir

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### Salade César classique / Classic Caesar Salad

CA\$19.00

Notre vinaigrette césar, sans oeuf, avec laitue romaine, croutons, fromage parmesan et bacon/  
Eggless caesar dressing, crisp romain lettuce, croutons, and bacon



### Salade d'Indochine / Indochina Salad

CA\$21.00

Filet de poulet mariné, grillé et tranché, combiné avec salade mixte, oignons rouges, poivrons rouges et jaunes, concombres, wontons croustillants, mangues, avocats, vinaigrette aux prunes, noix d'acajou et graines de sésame. / Marinated sliced grilled chicken filet tossed with our mixed salad, red onions, red and yellow peppers, cucumbers, crispy wontons, mango and avocado. All tossed with our plum dressing and topped with roasted cashews and sesame seeds.

### Salade de Maui / Maui Salad

CA\$21.00

Filets de poulet grillé en tranches avec un mélange de légumes, concombres, oignons verts, poivrons rouges et jaunes, mangues et wontons croustillants, avec des noix de cajou et des graines de sésame, assaisonné de notre vinaigrette à l'échalote. / Fresh sliced grilled chicken filet layered with mixed greens, cucumbers, green onions, red and yellow peppers, mango, and crispy wontons. with cashews and sesame seeds, tossed with our shallot vinaigrette.

## Extras

### Asperges Grillées

CA\$9.00

Grilled asparagus typically includes a light olive oil drizzle and a hint of garlic.

### Frites Avec Mayo

CA\$6.00

Deep-fried golden brown french fries, typically served with a side of mayonnaise.

### Patates Douces

CA\$7.00

Sweet potato fries: Typically deep-fried and golden brown, with a crunchy exterior and a tender interior.

### Broccoli à Côté

CA\$6.00

Sautéed broccoli typically includes garlic and olive oil.

### Légumes À La Vapeur

CA\$6.00

Steamed vegetables typically include a mix of fresh seasonal produce, gently cooked to retain their natural flavors and textures.

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## Menu Elixor

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### Extra Crostini

CA\$1.50

Toasted bread slices typically topped with fresh tomatoes, olive oil, and ricotta salata.

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### Champignons Cremini

CA\$6.00

Sautéed cremini mushrooms typically include garlic and olive oil, often paired with bell peppers.

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### Extra \$1 B.B.Q. Sauce.

CA\$2.00

A sweet and smoky barbecue sauce, ideal for enhancing your pizza.

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### Extra 2 Crostini

CA\$3.00

Toasted bread slices typically topped with fresh tomatoes, olive oil, and basil.

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### Extra Avocat

CA\$2.00

Extra avocado: Sliced avocado, ideal for adding a creamy texture to your pizza.

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### Extra Crème Sure.

CA\$2.00

Extra crème sure: A smooth and tangy addition, typically used to enhance the flavor of your pizza.

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### Extra Guacamole.

CA\$2.00

Pureed avocado with lime juice, salt, onion, cilantro, and garlic. Typically served as an extra topping or dip.

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### Extra Mayo Chipotle

CA\$2.00

Chipotle mayo, a creamy and smoky sauce with a hint of spice, typically used to enhance the flavor of various dishes.

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### Extra Mayo Ranch

CA\$2.00

A creamy blend of mayonnaise and ranch dressing, typically includes herbs and spices for added flavor. Ideal for dipping or drizzling on your favorite pizza.

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## Menu Elixor

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### Extra Pain Spin Dip.

CA\$5.00

Spinach dip typically includes a creamy blend of spinach and cheese, ideal for enhancing your pizza experience.

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### Extra Sauce Miel et Moutarde.

CA\$2.00

A blend of honey and mustard, providing a sweet and tangy complement to your pizza.

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### Fèves Noir

CA\$4.00

Black beans, typically cooked with onions, garlic, and a blend of spices, creating a rich and hearty addition to your pizza.

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### Onions Frits

CA\$6.00

Lightly battered and deep-fried onions, typically served golden and crispy.

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### Patate Monte-Carlo

CA\$8.00

Oven-baked potatoes typically topped with bacon, mushrooms, and avocado in a creamy sauce.

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### Purée De Pommes De Terre À L'ail

CA\$6.00

Creamy mashed potatoes typically blended with garlic for a smooth and savory flavor.

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### Salade de Choux

CA\$4.00

Chopped cabbage, carrots, and a light vinaigrette dressing.

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### Extra Crème Aux Avocats.

CA\$2.00

Avocado cream, typically smooth and rich, perfect as an extra topping for your pizza.

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### Extra Jalapeno

CA\$2.00

Sliced jalapeño peppers, typically added to enhance your pizza with a spicy kick.

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## Menu Elixor

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### Extra Salsa Aux Tomates.

CA\$2.00

Extra salsa aux tomates: Typically includes tomatoes, garlic, and herbs, blended into a smooth sauce. Ideal for enhancing your pizza experience.

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### Extra Sauce Cari et Gingembre.

CA\$2.00

Extra sauce typically includes curry and ginger for a unique and aromatic flavor boost to your pizza.

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### Extra Sauce Madeire

CA\$2.00

Madeira sauce, typically a rich and savory sauce with a hint of wine, ideal for enhancing your pizza.

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### Extra Sauce Tartare

CA\$2.00

Extra sauce tartare typically includes a creamy blend of mayonnaise, pickles, capers, and herbs, perfect for adding a tangy touch to your pizza.

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### Extra Sauce Tomate

CA\$2.00

An additional serving of our classic tomato pizza sauce.

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### Extra confiture aux agrumes

CA\$2.00

Citrus marmalade typically made with oranges, lemons, and grapefruits.

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### Riz Blanc

CA\$6.00

Basmati rice typically prepared in a simple, traditional style.

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### Riz Mexicain

CA\$6.00

Mexican rice typically includes tomatoes, onions, and a blend of spices.

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### 6 Crevettes Grillées.

CA\$18.00

Grilled shrimp, typically includes a hint of garlic and herbs.

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## Menu Elixir

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### 4 Crevettes Grillées.

CA\$12.00

Grilled shrimp, typically includes four pieces, prepared as an extra topping for pizza.

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## Desserts

### Gâteau Au Chocolat

CA\$13.00

Chocolate cake: Decadent chocolate cake typically includes layers of rich cocoa cake and smooth chocolate filling.

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### Gâteau Chocolat Blanc Et Framboises

CA\$13.00

White chocolate and raspberry cake: A delicate white chocolate cake typically layered with fresh raspberries and a smooth white chocolate ganache.

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### Gâteau Au Fromage Biscuits Oreo Et Crème

CA\$12.00

Cheesecake with an Oreo cookie crust and creamy filling, typically topped with crushed Oreo biscuits.

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### GF BISCOFF

CA\$13.00

Gluten-free biscoff dessert pizza typically includes a biscoff spread base, topped with crushed Biscoff biscuits and a drizzle of caramel.

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### Gâteau Aux Carottes

CA\$13.00

Moist layers of carrot cake with walnuts and a smooth cream cheese frosting.

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### Gâteau Au Fromage Fraises

CA\$13.00

Cheesecake with a graham cracker base, typically includes a strawberry topping.

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### Gâteau Au Fromage Original

CA\$11.00

Graham cracker-based original cheesecake, typically includes a rich, dense, smooth, and creamy consistency.

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## Brevages

### Eau Gazéifiée Embouteillée Grand

CA\$7.00

Bottled sparkling water, typically includes natural minerals and a refreshing fizz.

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### Fanta

CA\$3.50

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.

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### Eau Gazéifiée Embouteillée Petit

CA\$3.75

Small bottle of flavored sparkling water.

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### Ginger Ale

CA\$3.50

Refreshing, crisp ginger-flavored carbonated soft drink.

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### Sprite

CA\$3.50

Crisp, Refreshing Lemon-Lime Carbonated Drink

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### Thé Glacé

CA\$3.50

Brewed tea served chilled, typically includes flavors like lemon, raspberry, or sweetened variations.

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### Eau De Source Grand

CA\$7.00

Natural spring water, typically infused with subtle flavors.

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### Coke

CA\$3.50

Classic, refreshing carbonated beverage.

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## Coke Diète

CA\$3.50

A refreshing, no-calorie cola with a crisp taste.

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