



Menu

Table 51 Laval

3035 Boulevard Le Carrefour, Laval, QC H7T | (450) 781-8851

Entrées / Starters



Tacos de homard / Double Wrapped Lobster Tacos

\$36.00

Dans sa double enveloppe, son mélange de julienne de légumes, mangues et sauce chili doux à la lime / With power blend mix, mangos & sweet chili lime



Grosses Ailes de Poulet Coupe Française / French Cut Jumbo Wings

\$32.00

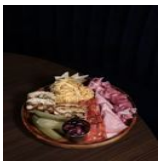
Sauce 51, carottes et céleris / Table 51 sauce, carrots and celery



Poutine au bouf braisé / Braised Beef Poutine

\$32.00

Pommes de terre grelots écrasées et fromage en grain / With squeaky cheese and smashed potatoes



Plateau de Charcuteries / Charcuterie Board

\$44.00

Pain ciabatta grillé, olives kalamata, assortiment de charcuteries, fromage, noix et salade de chou / Grilled ciabatta, kalamata olives, assortment of charcuterie, cheese, nuts and slaw

Rouleaux de courgettes au Chèvre / Stuffed Zucchini Rolls

\$34.00

Fromage de chèvre et émulsion de poivrons rouges / With goat cheese and red pepper emulsion

Salade maison / Homemade Salad

\$16.00

A mix of crisp greens and seasonal vegetables, served with a light dressing.

Pieuvre Grillée / Char-Broiled Octopus

\$47.00

pieuvre grillée avec de pomme de terre, oignons et câpres / Grilled octopus with potato, onion and caper salad

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Salade César / Caesar Salad

\$16.00

Classic salad with crisp romaine, creamy dressing, Parmesan cheese, and crunchy croutons.

Trio Mini Burger / Mini Burger Trio

\$32.00

Avec notre sauce spéciale perlinpinpin et frite / with special perlinpinpin sauce and fries

Crevettes popcorn / Popcorn Shrimp

\$27.00

sauce chilli douce / served with sweet chilli sauce

Burrata & Prosciutto

\$44.00

Servi avec compote de figues, miel et noix de Grenobles / With fig jam, honey & walnuts

Houmous & guacamole / Hummus & Guacamole

\$30.00

Croustilles de Yukon et craquelins au sésame maison / Yukon chips and house made sesame crackers

Cocktail aux Crevettes / Shrimp Cocktail

\$34.00

Sauce cocktail maison / Housemade cocktail sauce

Soupe / Soup

\$13.00

Soupe du Jour / Soup of the Day

Croquettes de Cheddar au Bacon / Bacon and Cheddar Croquettes

\$22.00

Mayo chipotle / Chipotle Mayo

Taquitos Steak & Fromage / Steak & Cheese Taquitos

\$31.00

Poivrons, oignons, champignons, fromage gruyère et moutarde fumée / Peppers, onions, mushrooms, gruyère and smokey mustard

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Salmon Tartare

\$32.00

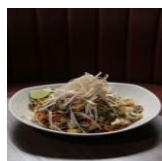
Finely diced raw salmon prepared tartare-style, a classic starter.

Bao Buns

\$31.00

Soft, pillowy steamed buns served warm.

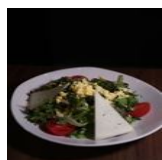
Salade / Salad



Salade asiatique / Asian Salad

\$36.00

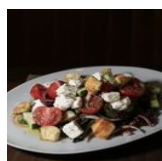
Poulet rôti, nouilles, concombres, jicama, mangues, noix et herbes fraîches, vinaigrette gingembre et sésame / Roasted chicken, Asian noodles, cucumbers, jicama, mangos, nuts with fresh herb, ginger and sesame vinaigrette



Salade Fashion / Fashion Salad

\$36.00

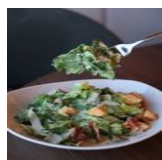
Poulet rôti, manchego, avocats, pommes, bacon, noix de cajou, oeufs hachés et vinaigrette champ / Roasted chicken, manchego, cashews, avocados, apple slices, bacon, chopped egg and champ vinaigrette



Salade Greque Grille/ Greek Summer Salad

\$41.00

Laitue romaine grille, tomate, concombre, olives kalamata, feta, origan et huile d'olive / Grilled romaine, tomato, cucumber, kalamata olives, red onions, feta, oregano and first cold pressed olive oil



Salade césar classique / Classic Caesar Salad

\$25.00

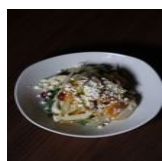
Reggiano, croutons briochés à l'huile d'olive, bacon et vinaigrette sans oeufs / croutons, bacon, reggiano and eggless dressing



Salade de Thon Tataki/Tuna Tataki Salad

\$44.00

Thon en croute de sesame, cho frise, noix de cajou et vinaigrette soja a l'ananas / Sesame crusted tuna, kale, cashews and pineapple soy dressing



Salade de betteraves / Beet Salad

\$36.00

Betteraves jaunes, raisins rouges, pommes vertes, endives, amandes grillées, fromage de chèvre et vinaigrette à la pomme / Golden beets, grapes, roasted almonds, green apple slices, endives, goat cheese and apple vinaigrette

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Salade de steak/ Steak Salad

\$47.00

Romaine, haricots verts, tomates cerises, fromage de chèvre, oignons frits croustillants et vinaigrette au miel, moutarde et ananas caramélisés / Romaine, green beans, cherry tomatoes, fried crispy onions, goat cheese and caramelized pineapple mustard vinaigrette

Salade Kale/Kale Salad

\$25.00

Noix d'acajou, fromage parmesan, vinaigrette asiatique

Sandwiches



Burger Gucci / Gucci Burger

\$47.00

Galette de filet mignon haché, confiture d'oignons, champignons et bacon, fromage manchego, laitue et mayonnaise à la truffe / Ground Filet mignon patty, bacon onion mushroom jam, manchego cheese and truffle mayo

Le Club 51 / Club 51 Sandwich

\$32.00

Poulet rôti, bacon, tomates confites, pommes vertes, fromage gruyère, mayo basilic / Roasted chicken, smokehouse bacon, tomato confit, green apples, Gruyère and basil mayo

Hamburger

\$29.00

Fromage cheddar, oignons, cornichons, tomate Savoura, chiffonade de laitue / Savoura tomato, shredded lettuce, pickles and onions

Sandwich au poulet grillé / Grilled Chicken Sandwich

\$32.00

Poulet grillé, fromage suisse, bacon fumé, laitue, tomate et mayonnaise à l'ananas / Grilled chicken, swiss cheese, smokehouse bacon, lettuce, tomato and pineapple mayo

Notre fameux végétarien/ Our famous veggieburger

\$32.00

Galette végétarienne maison, caciocavallo fumé, tomate Savoura, avocat et roquette, mayo basilic / veggie patty, smoked caciocavallo, avocado, Savoura tomato, basil mayo on a brioche bun and arugula

Burger croustillant aux crevettes / Shrimp Burger

\$34.00

Galette de crevettes, aïoli à l'aneth et au citron, avocat, tomate et chiffonade de laitue / Housemade shrimp patty, lemon dill aioli, avocados, shredded lettuce and tomato

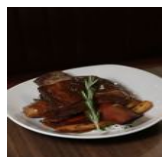
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Burger de Thon Ahi / Ahi Tuna Burger

\$42.00

Mangue, chou kale et aïoli au citron et à l'aneth / Mango, Kale, Lemon Dill Aioli

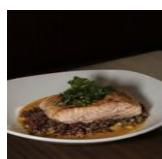
Plat principaux / Main Dishes



Boeuf Braisé / Braised Beef

\$57.00

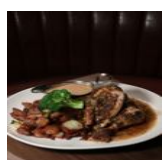
Au vin rouge "couteau non requis", légumes racines rôtis aux herbes / "No knife required" in red wine with herb-roasted root vegetables



Saumon Rôti / Roasted Salmon

\$49.00

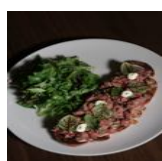
Beurre blanc aux carottes et quinoa rouge / Carrot beurre blanc and red quinoa



Poulet Rôti Méditerranéen / Mediterranean Oven Roasted Chicken

\$45.00

Purée de pommes de terre / Yukon Gold with Yukon gold mash



Tartare au Boeuf / Beef Tartare

\$49.00

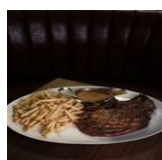
Servi avec frites et salade maison / served with fries and house salad



Poulet Grillé et houmous / Grilled Chicken & Hummus

\$47.00

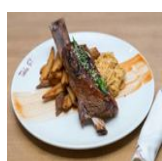
Servi avec courgettes et poivrons grillés et fromage de chèvre / Served with grilled zucchini, peppers and crumbled goat cheese



Le Steak frites / Steak & fries

\$96.00

"Rib steak" Coupe cowboy, sauce au vin rouge / Cowboy cut served with fries and roasted red wine sauce



Short rib de boeuf style Coréen / Korean short rib

\$57.00

Servi avec frites «maman» et salade de chou / Served with "mama" fries and coleslaw

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Tartare au Saumon / Salmon Tartare

\$47.00

Servi avec frites et salade maison/Served with fries and house salad

Filet Mignon

\$84.00

Purée de pommes de terre Yukon Gold, légumes de saisons, sauce au vin rouge / Served with Yukon Gold Mash, red wine sauce and seasonal vegetables

Pad Thai au Poulet/Chicken Pad thai

\$32.00

Nouilles Pancit, légumes, arachides , sauce aux arachides / Pancit noodles, vegetables, peanuts, thai peanut sauce

Cote de porc BBQ/ BBQ Pork Chop

\$41.00

servi avec pommes de terre grelots écrasées/Served with Smashed grelots

Gâteau de crabe du Maryland / Maryland Crab Cake

\$44.00

Servi avec frites et salade de chou kale / Served with french fries and kale slaw

Steak de Hamburger/Hamburger Steak

\$38.00

Servi avec purée de pomme de terre/served with mashes potatoes

Aubergine Farcie Grillée/Grilled Stuffed Eggplant

\$34.00

Légumes sautés et riz/Sautéed Vegetables and rice

À côtés / Sides



Mac 'n' Cheese

\$21.00

Classic comfort food featuring tender pasta in a smooth, creamy cheese sauce.

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Purée de pommes de terre Yukon gold / Yukon gold mash

\$16.00

Smooth and creamy mash made from Yukon gold potatoes.

Frites Mama/Mama Fries

\$18.00

Classic crispy fries served as a simple side.

Frites / Fries

\$13.00

Classic golden potato sticks, a popular accompaniment to any meal.

Kale Slaw

\$16.00

A crisp, refreshing slaw made with shredded kale, perfect as a light side dish.

Végé / Veggies

\$18.00

A selection of assorted vegetables served as a side.

Oignons croustillants / Crispy Onions

\$13.00

Thinly sliced onions prepared to a crisp texture, perfect as a crunchy accompaniment.

Champignons / Mushrooms

\$18.00

Simple and natural mushrooms, served as a side option.

Pommes de terre grelots écrasées/Smashed Grelot potatoes

\$16.00

Small, tender potatoes lightly crushed for a simple, classic side dish.

Brevages / Beverages

Coke Diet \$7.00

Coke \$7.00

Sprite \$7.00

Desserts



Oréos frits / Deep fried oreos

\$18.00

Servi avec crème glacée à la vanille / Served with vanilla ice cream



Gâteau au fromage à l'érable maison / Housemade Maple Cheesecake **\$16.00**

Rich cheesecake infused with maple flavour, crafted in-house for a smooth and balanced dessert experience.



Tarte au citron vert / Key Lime Pie

\$18.00

A tart dessert featuring a tangy lime filling with a crisp crust.

Brownies Lindt avec noix de grenobles / Lindt chocolate brownies with walnuts \$18.00

Servi avec crème glacée / Served with ice cream
