LE BORDELAIS

GRAND BRUNCH

Every Saturday and Sunday · 9:30 AM to 2:30 PM

Includes a tower of fresh pastries, a main dish and coffee or tea

CLASSIC PLATES

Brunch Special **$26**
Eggs, choice of meat, mini crêpe, fresh fruit and homestyle potatoes

Bordelais Croque-Madame **$26**
Gruyère, béchamel, ham, fried egg, fresh fruit and homestyle potatoes

Omelette of Your Choice **$26**
Cheese; Bordelais (avocado and shrimp) +$3; vegetarian; Spanish +$3

Mediterranean Shakshuka **$26**
Tomatoes, red peppers, soujouk, eggs, pita bread, fresh fruit and homestyle potatoes

Healthy Plate **$26**
Multigrain bread, avocado, feta, eggs, fresh fruit and homestyle potatoes

Maple Delight **$26**
Two French toast slices, homemade waffle or three pancakes, your choice

HOUSE SPECIALTIES

Smoked Salmon Eggs Benedict **$30**
English muffin, poached eggs, smoked salmon, spinach, hollandaise, fresh fruit and homestyle potatoes

Wagyu Burger **$38**
Brioche bun, Wagyu beef, egg, cheese, truffle mayonnaise, fresh fruit and homestyle potatoes

Bordelais Gourmet Plate **$42**
Rack of lamb (3 chops), eggs, fresh fruit and homestyle potatoes

AAA Steak and Eggs **$46**
AAA steak, eggs, fresh fruit and homestyle potatoes

CRÊPES AND WAFFLES

Grilled Salmon Crêpe **$38**
Spinach and hollandaise sauce

Seafood Crêpe **$42**
Scallops, Matane shrimp and lobster

Sweet and Savory Waffle **$30**
Waffle, fried chicken, spicy honey and maple syrup

À LA CARTE EXTRAS

LE BORDELAIS

Additional Meat Bacon, sausage, ham, merguez or soujouk	**$5**
Fresh Fruit Bowl	**$10**
Smoothie Bowl Yogurt, granola and fresh fruit	**$12**
Mediterranean Plate Chef’s selection	**$22**
Charcuterie and Cheese Board	**$25**
Sea Symphony Two slices of smoked salmon, fried calamari and grilled shrimp	**$35**

DESSERTS

Crêpes Suzette (for two)	**$40**
Fresh Fruit Flambé with Grand Marnier	**$18**
Bordelais Coffee Flambé with Grand Marnier	**$18**
Raspberries Flambé with Cognac and Grand Marnier (for two)	**$40**

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LUNCH TABLE D’HÔTE — $29

STARTERS

Soup of the Day or Chef’s Salad

Caesar Salad **+ $3**

MAIN COURSE CHOICES

Fish of the Day

Pasta of the Day

Chicken Parmigiana

Vegetarian Crêpe
Spinach, mushrooms and cheese

Steak Frites **+ $7**

Seafood Crêpe **+ $12**

DESSERT AND COFFEE

Dessert of the Day

Coffee or Tea

Profiterole (1) **+ $3**

Crème Caramel **+ $4**

Chocolate Mousse Cake **+ $5**

DRINKS

Kir Royal **$10**

Bloody Caesar **$10**

Glass of Red or White Wine **$8**

LE BORDELAIS

JAMAL’S TUESDAY FLAMBÉ

A unique culinary experience

STARTERS

Gin-Flambéed Tomato Soup (for two)	**$34.95**
Garlic-Gratinated Escargots	**$18**
Shrimp Flambéed with Cognac and White Wine	**$18**
House Caesar Salad	**$12**
Tomato and Bocconcini Salad	**$16**

MAIN COURSES

6 oz Filet Mignon Flambéed with Cognac, Peppercorn Sauce	**$75**
Chateaubriand Flambéed with Cognac, Peppercorn Sauce (for two)	**$150**
Herb-Crusted Rack of Lamb Flambéed with Cognac, Peppercorn Sauce (for two)	**$150**
Dover Sole Flambéed with Cognac and White Wine (for two)	**$140**

DESSERTS

Crêpes Suzette Flambéed with Grand Marnier (for two)	**$40**
Fresh Fruit Trio Flambéed with Grand Marnier	**$18**
Bordelais Coffee Flambéed with Grand Marnier	**$18**
Raspberries Flambéed with Cognac and Grand Marnier (for two)	**$40**

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DINNER TABLE D’HÔTE — $55

STARTERS

House Caesar Salad
Romaine lettuce, Parmesan, garlic croutons, house Caesar dressing

Calamari
Fried calamari, crispy seasoning, cocktail sauce

Garlic Escargots
Burgundy-style escargots with garlic butter

MAIN COURSE CHOICES

Duck Breast
Wild berry sauce, homestyle potatoes and seasonal vegetables

Steak Frites
Steak and seasoned fries, peppercorn sauce, chef’s pikliz

Fish of the Day
Chef’s preparation

DESSERT

Dessert of the Day

Coffee or Tea

LE BORDELAIS

À LA CARTE MENU

Cuisine · Passion · Tradition

SOUPS

Soup of the Day — **$7.95**
Seasonal chef's recipe

French Onion Soup Gratinée — **$14.95**
Beef broth, caramelized onions, crouton, melted cheese

SALADS

Green Salad with Balsamic Vinaigrette — **$8.95**
Mixed greens, house dressing

House Caesar Salad — **$10.95**
Romaine, bacon, croutons, Parmesan, Caesar dressing

Warm Goat Cheese Salad — **$18.95**
Warm goat cheese, walnuts, apples, honey vinaigrette

Tomato and Bocconcini Salad — **$16.95**
Seasonal tomatoes, bocconcini, fresh basil, olive oil

STARTERS

Garlic Escargots or Gratinated — **$12.95 / $16.95**
Parsley butter, Parmesan gratin

Crispy Fried Calamari — **$18.95**
House tartar sauce, lemon

Salmon Tartare — **$18.95**
Fresh salmon, capers, shallots, lemon, olive oil

Classic Beef Tartare — **$20.95**
Hand-cut beef, capers, shallots, mustard, pickles, egg yolk

Shrimp Guacamole — **$16.95**
Pan-seared shrimp, house guacamole, lemon

Classic Smoked Salmon — **$18.95**
Atlantic salmon, capers, red onions, lemon

Cognac and White Wine Flambéed Shrimp — **$18.95**
Sautéed shrimp, Cognac, white wine, shallots, fine herbs

EXTRAS

Grilled Asparagus — **$9.95**

Sautéed Mushrooms — **$9.95**

16/20 Shrimp (2) — **$14.95**

Lobster Tail — **$24.95**

Peppercorn or Mushroom Sauce — **$6.95**

Fries or Baked Potato — **$4.95**

LE BORDELAIS

LAND

Lamb Chops — **$45.95**
Grilled with herbs, garlic-infused jus, homestyle potatoes and seasonal vegetables

Grilled Rib Steak — **$55.95**
Cooked to your preference, peppercorn sauce, homestyle potatoes and seasonal vegetables

Provençal Lamb Shank — **$38.95**
Slow-braised with tomatoes, olives, herbs, homestyle potatoes and seasonal vegetables

Grilled Bavette with Peppercorn Sauce — **$39.95**
Beef bavette, house sauce, homestyle potatoes and seasonal vegetables

Grilled Center-Cut Filet Mignon (6 oz) — **$59.95**
Peppercorn sauce, homestyle potatoes and seasonal vegetables

Duck Confit — **$34.95**
Confit duck leg, red berry sauce, sautéed potatoes and salad

SEA

Grilled Fresh Atlantic Salmon — **$31.95**
Lemon-caper butter, house rice and seasonal vegetables

Linguine with Lobster Tail — **$45.95**
Light lemon cream sauce, fresh Parmesan

Shrimp and Scallop Combination — **$45.95**
Grilled, garlic butter, house rice and seasonal vegetables

Grilled Black Cod — **$45.95**
House rice and seasonal vegetables

SPECIAL MENU — FROM $26.95

Garlic Pasta with Shrimp — **$26.95**

Chicken Supreme with Mushroom Sauce — **$26.95**

Veal Kidneys with Dijon Sauce — **$26.95**

Fettuccine Alfredo — **$26.95**

Florentine Sole Fillet — **$26.95**

Honey-Ginger Pork Fillet — **$26.95**

Veal Liver with Balsamic — **$31.95**

Braised Beef with Vegetables — **$34.95**

Veal Escalope with Lemon — **$34.95**

Veal Escalope with Mushroom Sauce — **$34.95**

Veal Brains with Caper-Lemon Sauce — **$31.95**

Special menu: includes soup of the day or a house salad.