

Jules

DINNER MENU

{ APPETIZERS }

LOBSTER & PRAWN BISQUE
*with croutons, rouille
and gruyere cheese*
14

FRENCH ONION SOUP
9.50

ALSATIAN TART
*with carmalized onion, bacon
& a blue cheese cream*
13

ESCARGOTS BOURGUIGNONNE
with garlic and parsley butter
8.50

PRAWN AND AVOCADO COCKTAIL
with a brandy-cayenne mayonnaise
15

HOMEMADE COUNTRY STYLE PATE
with grape chutney
11.50

CHARCUTERIE PLATTER
with accompaniments
11.50

TABLE D'HOTE

bistro salad *or* soup du jour
RIBEYE STEAK *or* SALMON *or* MUSSELS
with fries
chocolate terrine
33

{ SALADS }

BISTRO SALAD
*mixed greens, roasted cherry tomatoes,
candied walnuts, red onion
& dijon dressing*
10.50

ADD
CHICKEN, PRAWNS OR SALMON
5

GRILLED RED PEPPER CARPACCIO
*with goat cheese, frisee salad &
balsamic glaze*
11

. PLAT DU JOUR .

SOUP OF THE DAY
8.50

{ ENTREES }

RIBEYE STEAK
with salad or fries
MUSHROOM SAUCE *or* PEPPERCORN
SAUCE *or* HERB BUTTER
8 oz -- 26
12 oz - -32

BROME LAKE DUCK LEG CONFIT
with fingerling potatoes, frisee salad, bacon
& roasted pine nuts
23.50

ALBERTA BEEF TENDERLOIN
with ratatouille, scalloped potatoes
& a red wine reduction
33

ROASTED FARM CHICKEN BREAST
with couscous, bacon wrapped enoki
mushrooms & port reduction
22.50

SEARED FRASER VALLEY PORK CHOP
with a dijon cream sauce,
braised savoy cabbage
& honey glazed carrots
25

• CHEESE •

PLATTER OF TWO
9.50

PLATTER OF FOUR
14

{ FRUITS DE MER }

PAN-SEARED SALMON PROVENCAL
with buttermilk potato puree
& roasted garlic
24

SEAFOOD LINGUINI
SALMON, MUSSELS, PRAWNS & SCALLOPS
with a ginger lobster cream sauce
23.50

MOULES FRITES
steamed in white wine, garlic and parsley
21

• PLAT DU JOUR •

MUSSELS OF THE DAY
21

{ SIDES }

FRENCH FRIES

SAUTEED GARLIC MUSHROOMS

CREAMY SPINACH

ASPARAGUS & BACON

SCALLOPED POTATOES

RATATOUILLE

BUTTERMILK MASHED POTATOES

-- all 6.50