

appetizers

SOUP OF THE DAY		8
HOMEMADE FRENCH FRIES		9
MELTED BRIE CHEESE WITH MAPLE SYRUP AND GRILLED BREAD		20
<i>Walnuts, cranberry</i>		
SHRIMP COCKTAIL		20
<i>Cocktail sauce</i>		
CRAB CAKE		14
<i>Remoulade sauce</i>		
SEASONAL OYSTERS		3/ un.
OYSTERS GRATINEES		3.75/ un.
<i>Arugula pesto and brie</i>		
HOUSE SALAD		9
<i>Homemade dressing</i>		
CAESAR SALAD	10.50	18
<i>Crouton, crispy parmesan, bacon</i>		
GOAT CHEESE SALAD	12	21
<i>Mesclun salad on falt bread, green onions, balsamic and honey dressing</i>		

tartares

[All of our tartares main course are served with french fries and salad]

	appetizer	main course
CLASSIC BEEF TARTARE		
<i>Capers, pickles, dijon mustard, french shallot, egg yolk, worcestershire sauce, sriracha, chive</i>	17.50	33
SALMON TARTARE		
<i>Chive, french shallot, capers, lemon</i>	17.50	33

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

pastas

PRIMAVERA PENNE	22
<i>Ratatouille, virgin olive oil</i>	
GIGI PENNE	25
<i>Prosciutto, mushrooms, red onions, rosée sauce</i>	
ROMANOFF PENNE	26
<i>Mushrooms, vodka, chive, rosée sauce</i>	
PORTOBELLA FARFALLE	27
<i>Roasted garlic, cream, white wine, mascarpone, dry tomatoes, arugula</i>	
GRILLED CHICKEN AND PROSCIUTTO FARFALLE	29
<i>Basil Alfredo sauce</i>	
SHRIMPS LINGUINI	32
<i>Virgin olive oil, mediterranean salsa, arugula</i>	
<i>Option of white wine and creamy sauce on demand</i>	
SEAFOOD LINGUINI	34
<i>Shrimps, scallop, clam, white wine sauce, roasted garlic, cream and parmesan cheese</i>	
SLICED TENDERLOIN LINGUINI	34
<i>Portabella, dry tomatoes, parmesan shaving, rosé sauce</i>	

Seafood

SALMON FILET	32
<i>mediterranean salsa, cherry tomatoes, capers, garlic, black olives, virgin olive oil</i>	
PAN-FRIED GIANT SHRIMPS	42
<i>Creamy sauce, white wine, roasted garlic, pink pepper, chive</i>	
PAN-SEARED CANADIAN SCALLOPS	44
<i>Green pepper and brandy amber sauce</i>	

Those dishes are served with seasonal vegetables and potatoes

The restaurant Olivia is proud to encourages our local supplier

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Meats

MAPLE GLAZED CHICKEN

With melted smoked gouda cheese

32

CHICKEN PARMESAN

Breaded chicken with tomato sauce

34

GRILLED LAMB CHOP

39

BEEF FLANK STEAK AAA (8oz)

42

BEEF TENDERLOIN AAA (8oz)

50

*All our plates are served with
seasonal vegetables and
potatoes OR homemade fries*

*Our choice of beef and lamb are served with
one of those sauces below;
Shallots, pepper or bearnaise butter*

AJOUTEZ 3 CREVETTES PAPILLONS À L'AIL

12

Changez tous repas principaux en Table d'hôte

12

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