

lo dō̄ bistro-bar bar quō

STARTERS AND TO SHARE

SOUP OF THE DAY  **7.00**

The one that warms the heart!

CAESAR SALAD **10.00**

The timeless classic: crisp romaine, parmesan, golden croutons.

FRENCH ONION SOUP  **11.00**

The comforting classic: rich broth, tender onions, topped with melted local cheese.

MOUNTAINEER SALAD  **12.00**

Crisp greens, orchard apples, candied walnuts, blue cheese.

SMALL BITES

CRISPY ONION RINGS  **9.00**

Golden and flavorful, served with a homemade creamy sauce.

CHICKEN WINGS 6 wings / **13.00**

Served with smoky BBQ or spicy sauce, depending on your level of bravery! 12 wings / **22.00**
24 wings / **40.00**

FRIED CALAMARI **13.00**

Crispy and served with a spicy mayonnaise.

SHARING PLATTER  **28.00**

A delicious assortment of fried bites to share: onion rings, stuffed jalapeños, mozzarella sticks, tempura broccoli, and mac 'n' cheese bites.

PIZZAS

CLASSIC MARGHERITA  **20.00**

Tomato sauce, mozzarella, basil, arugula: perfect simplicity.

EXTRA PROSCIUTTO +5.00

THE "DÉBARQUE" CLASSIC **23.00**

Tomato sauce, pepperoni, calabrese, roasted peppers, caramelized onions, mozzarella.

FORESTIÈRE  **24.00**

Tomato sauce, three cheeses, wild mushrooms, basil, arugula.

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MAINCOURSES

DÉBARQUE BURGER 22.00

Quebec beef, Hatley cheese, smoked bacon, maple mayonnaise, served with house fries.

DÉBARQUE POUTINE 🌿 17.00

A local classic: golden fries, Riviera cheese curds, house-made gravy.

PORK OSSO BUCO 26.00

Slow-braised in red wine, perfectly tender, served with baby potatoes and vegetables.

GRILLED STEELHEAD TROUT 30.00

Infused with lemon and wild herbs, served with rice and market vegetables.

BBQ PORK RIBS

Tender and caramelized, served with house fries and crunchy coleslaw.

Half rack / **24.00**

Full rack / **38.00**

CAESAR SALAD 17.00

The timeless classic: crisp romaine, parmesan, golden croutons.

ADD CHICKEN +5.00

VEGETARIAN SANDWICH 🌿 17.00

Grilled panini filled with sautéed wild mushrooms, roasted zucchini, grilled peppers, cheese curds, hummus, and pesto mayonnaise. Served hot with house fries or a crunchy salad.

REFUGE MAC 'N' CHEESE 🌿 19.00

The definition of comfort: creamy baked macaroni, with bacon or vegetables.

BEEF & ROOT VEGETABLE STEW 26.00

Slow-simmered, served with mashed potatoes and country bread.

HOUSE-MADE DESSERTS

MAPLE TARTLET 10.00

A local classic.

POUDING CHÔMEUR 10.00

Topped with warm maple syrup and vanilla ice cream. Nothing more needed!

BROWNIE 10.00

Fudgy chocolate with pecans. A great choice!