

MENU MIDI

Monday through Friday
11h30 to 15h

SOUP OF THE DAY or TOMATO JUICE

FRIED CHICKEN.....22
Served with BBQ sauce, coleslaw and homemade fries

BLT CHICKEN WRAP.....19
Chicken, grilled tortilla, bacon, chipotle mayo, lettuce, tomatoes, served with homemade fries or green salad

CAESAR SALAD.....23
Romaine, bacon, parmesan cheese, croutons and homemade caesar dressing
Grilled chicken.....6

BEEF BURGER.....25
Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, aged cheese, bacon, lettuce, tomatoes, red onions, IPA 177 mustard, homemade mayo, pickles, served with homemade fries or green salad

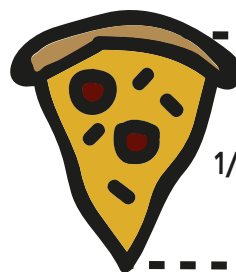
VEGETARIAN BURGER.....23
Smoked tofu and red beans, goat cheese, dried tomatoes mayo, caramelized onions, roasted red peppers, lettuce, served with homemade fries or green salad

SHAWBRIDGE SMOKED MEAT.....25
Homemade smoked meat, IPA 117's mustard, served with coleslaw, pickles, homemade fries or green salad

JASMIN WHEAT BEER COD FISH & CHIPS.....26
Served with coleslaw, tartar sauce, lemon, homemade fries or green salad

HALF RACK RIBS.....27
Slow steam cooked, marinated with 10 spices, Shawbridge's red beer ribs sauce, served with coleslaw and homemade fries

PIZZA OF THE DAY.....
Ask your waiter for more details about the type of pizza and its price.



DUO PIZZA

OUR CLASSIC PIZZA
CAN BE COMBINED.

1/2 PIZZA + HOMEMADE FRIES
OUR CAESAR SALAD
OR POUTINE +6\$



DOUCEUR OF THE DAY +3\$
homemade beer gelato



Those dishes were made with one of our beer !

MICROBRASSERIE
LAURENTIDES

SHAWBRIDGE

QC, CAN.

CHARCUTERIES

OUR APPETIZERS

- HOMEMADE FRIES.....6**
Homemade mayo
- MARINATED OLIVES.....6**
Garlic and herbs
- SOUP OF THE MOMENT.....8**
- HOMEMADE CHIPS8**
Extra : Cheese sauce.....3,50
- SAUSAGE OF THE MOMENT.....9**
Homemade mustard
- BEER-BATTERED ONION RINGS.....10**
- GREEN SALAD.....12**
Spring mix, vegetables of the moment, honey, thyme and dijon dressing
- CHICKEN WINGS.....6: 13 / 12: 21**
Homemade Buffalo sauce
- CAESAR SALAD small.....15**
Romaine, bacon, parmesan cheese, croutons, homemade caesar dressing
- SAINTE-SOPHIE'S DI BUFALA.....18**
Mozzarella di Bufala, tomatoes, green olives, basil, served with croutons
- CHICKEN POUTINE.....19**
Chicken, bacon, homemade fries, cheese curds, BBQ sauce
- IPA 117 POUTINE.....19**
Smoked meat made by our passionate charcutier, homemade fries, cheese curds, green onions, IPA 117 and cheese sauce

SHAWBRIDGE'S BEER FOIE GRAS.....24
Brioche bread, sea buckthorn jam, sea salt
Available in our P'tit Magasin to enjoy in the comfort of your own home !



MEDITERRANEAN BEEF TARTARE small...23
High quality beef, dry tomatoes, capers, kalamata olives, anchovy, shallot, persil, dijon mustard, served with croutons

SALMON TARTARE small.....23
Salmon, lime zeste, coriander, shallot, olive oil, tabasco, chipotle, avocado puree, served with pita chips

SHAWBRIDGE PLATTER.....27
6 chicken wings, chips with cheese sauce, fried chicken and grilled sausage of the moment

CHARCUTERIE BOARD TO SHARE
2P: 26 / 4P: 42
Homemade charcuteries and terrine of the moment, local cheeses, marinated olives, nuts and croutons

OUR SALADS

- CAESAR SALAD.....23**
Romaine, bacon, parmesan cheese, croutons and homemade caesar dressing
Grilled chicken.....6
- HALLOUMI SALAD.....24**
Arugula, greens, grilled halloumi, watermelon, strawberries, cherry tomatoes, cucumbers, mint, olive oil, red wine and herbs dressing
- NIÇOISE SALAD.....26**
Mesclun, olive oil tuna and anchovy, hard boiled egg, green beans, potatoes, peppers, tomatoes, cucumbers, balsamic dressing



ALL OUR
CHARCUTERIES
AND MEAT ARE
HOMEMADE !

OUR CHICKEN

FRIED CHICKEN.....22
Served with BBQ sauce, coleslaw and homemade fries

BLT CHICKEN WRAP.....19
Chicken, grilled tortilla, bacon, chipotle mayo, lettuce, tomatoes, served with homemade fries or green salad

made with red beer



OUR RIBS

HALF RACK.....27
FULL RACK.....37

Slow steam cooked, marinated with 10 spices, Shawbridge's red beer ribs sauce, served with coleslaw and homemade fries

COMBO.....31
FRIED CHICKEN AND HALF RACK RIBS
Fried chicken, half rack ribs, served with BBQ sauce, coleslaw and homemade fries

Our ribs come from "la ferme du Rang 4" in Lanaudière.

OUR SEAFOOD

SALMON TARTARE big.....34
Salmon, lime zeste, coriander, shallot, olive oil, tabasco, chipotle, avocado puree, served with pita chips, homemade fries or green salad

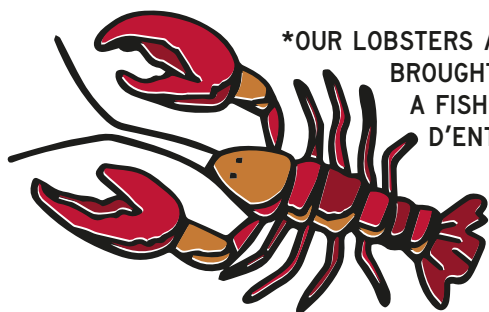
JASMIN WHEAT BEER
COD FISH & CHIPS.....26
Served with coleslaw, tartar sauce, lemon, homemade fries or green salad



GRILLED SALMON.....29
Served with dill sauce, green beans, roasted potatoes

SEAFOOD SPAGHETTI.....38
Shrimps, scallops, lobster, mussel and homemade tomato sauce

LOBSTER ROLL.....33
Brioche bread, lobster from the Magdalen Island*, arugula, celery, chives, homemade mayo, dijon mustard, served with homemade chips



*OUR LOBSTERS ARE DIRECTLY BROUGHT FROM OLIVIER, A FISHERMAN OF «L'ÎLE D'ENTRÉE.»



OUR BURGERS

SHAWBRIDGE BURGER.....25
Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, arugula, red onions, Fou du Roy cheese, warm portobello sauce, served with fries or green salad

BEEF BURGER.....25
Bread from Caveau in Sainte-Agathe-des-Monts, inside round of Angus beef, aged cheese, bacon, lettuce, tomatoes, red oignons, IPA 177 mustard, homemade mayo, pickles, served with homemade fries or green salad

VEGETARIAN BURGER.....23
Smoked tofu and red beans, goat cheese, dried tomatoes mayo, caramelized onions, roasted red peppers, lettuce, served with homemade fries or green salad

NOS MEAT

SHAWBRIDGE SMOKED MEAT.....25
Homemade smoked meat, IPA 117's mustard, served with coleslaw, pickles, homemade fries or green salad, swiss cheese +2\$

SHAWBRIDGE SAUSAGE OF THE MOMENT...27
Served with coleslaw, IPA 117's mustard, homemade fries or green salad

MEDITERRANEAN BEEF TARTARE big.....23
High quality beef, dry tomatoes, capers, kalamata olives, anchovy, shallot, persil, dijon mustard, served with croutons, homemade fries or green salad

BAVETTE STEAK.....42
1855 bavette steak, spices, served with vegetables of the moment, Curé-Labelle sauce, served with homemade fries or green salad

ENTRECÔTE STEAK.....47
1855 entrecôte steak, Curé-Labelle sauce, served with homemade fries or green salad

FILET MIGNON.....55
High quality filet mignon, Curé-Labelle sauce, served with homemade fries or green salad, Add foie gras +8\$

OUR BOWL

POKE BOWL.....27
Spice-crusting tuna tataki or fried chicken or salmon or vegetarian meatballs. Served with rice, edamames, carrots, peppers, radish, cucumbers, mangoes, waffu sauce, sesame seeds

OUR wood-fired PIZZAS

OUR CLASSIC PIZZAS

- MARGARITA**.....19
Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, tomatoes, fresh basil
- HOMEMADE PEPPERONI**19
Tomato sauce, homemade pepperoni, shredded mozzarella
- TRADITIONAL VEGETARIAN**.....19
Tomato sauce, vegetables mix, red onions, shredded mozzarella, zucchinis, red peppers, eggplant
- ALL DRESSED**.....21
Tomato sauce, pepperoni, mushrooms, shredded mozzarella, green and red peppers



DUO PIZZA

OUR CLASSIC PIZZA CAN BE COMBINED.

1/2 PIZZA + HOMEMADE FRIES
 OUR CAESAR SALAD OR POUTINE +6\$

OUR SIGNATURE PIZZAS

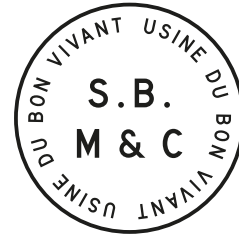
- SAUSAGE**.....20
Arrabbiata sauce, spicy italian sausages, mushrooms, kalamata olives, shredded mozzarella
- LA ROUGE**.....21
Tomato sauce, dried tomatoes pesto, red onions, grilled peppers, goat cheese, shredded mozzarella, kalamata olives, cherry tomatoes
- SMOKED MEAT**.....22
Tomato sauce, smoked meat, shredded mozzarella, strong cheddar cheese, caramelized onions, ribs sauce
- STE-SOPHIE'S DI BUFALA**.....25
Tomato sauce, Sainte-Sophie's Di Bufala mozzarella, caramelized onions, lonzo, arugula, balsamic glaze
- 3 MEATS**.....25
Tomato sauce, homemade pepperoni, sausages and smoked meat, shredded mozzarella
- PROSCIUTTO**.....26
Tomato sauce, shredded mozzarella, arugula, olive oil, prosciutto, goat cheese
- SEAFOOD**.....27
Tomato sauce tomato, lobster, shrimps, scallops, mussels, shredded cheese

EXTRAS :




Cheese, Di Bufala mozzarella, onions, mushrooms, peppers, bacon, pepperoni, ham, black olives.

**Di Bufala is a mozzarella made from the milk of Italian Mediterranean buffalo.*





DESSERTS MENU

-  **TRIO OF HOMEMADE BEER GELATO**.....8
Served warm, with homemade vanilla gelato
-  **CHOMEUR POUDING**.....8
Served warm, with homemade Red beer and maple gelato
- CHEESECAKE**9
Change according to our bakers' feelings, ask your waiter for more information
- 3 CHOCOLATE MOUSSE CAKE**.....9
-  **FUDGY BROWNIES**.....9
Served with chocolate syrup, homemade Cure-Labelle and coffee gelato

COFFEE & TEA

- SINGLE ESPRESSO**..... 4
- DOUBLE ESPRESSO**..... 5
- MILK COFFEE**..... 5
- CAPPUCINO**..... 5
- MACCHIATO**..... 4
- BLACK CAFÉ**..... 4
- RED MOON HERBAL TEA***..... 4
Rooibos, hibiscus petals, elderberry, redcurrant, blackcurrant
- ZESTE ÉCLAIR* HERBAL TEA**..... 4
Rooibos, apple, orange, grapefruit (flavour), cinnamon, ginger, cardamom, coconut, lemongrass, pink peppercorn, corn flower and currant.
- GREEN THÉ**..... 4
- BLACK BREAKFAST TEA**..... 4
- CHAÏ TEA**..... 4

*Our teas comes from la Maison Camellia Sinensis

SPIKED COFFEE

- BAILEY'S OR AMARULA**..... 9
- IRISH**..... 9
Jameson, Irish Mist
- BRAZILIAN**..... 9
Brandy, Triple sec, Tia Maria
- SPANISH**..... 9
Brandy Cheminaud, Tia Maria
- ITALIAN**..... 9
Hazelnut liqueur Frangelico, almond liqueur Amaretto
- BLUEBERRY TEA**..... 10
Grand Marnier, almond liqueur Amaretto, black tea

