



## Brunch

Served until 4pm

### Bottomless Mimosas 35

Fiol Prosecco with your choice of orange, grapefruit or pineapple juice  
*(Price per person for two hours)*

### Weekday Special

Our chef's creation served with a cup of soup  
As well as a pint beer or glass of house wine MP

### Quebec Fries MTL Steak Spice 8

### Soup of the Day 10

### Beef Panino

House made Focaccia, caramelized onions, arugula, Horseradish aioli and balsamic 20  
*Choice of fries or salad. For both, add \$5.*

### Sweet and Sour Soft-Shell Crab Fried rice, sweet peppers and fried garlic 24

### The Pub's Dumpling Soup

Pork and shrimp dumplings with vegetables, soft boiled egg, green onion and fried garlic 18  
*Chicken, (50g) \$6, Grilled Beef, (50g) \$8,  
Grilled Shrimp, (3) \$9, Half Lobster, \$18*

### Salads

### Ricotta Baba Ganoush and Roasted Chickpea Salad Cold pressed olive oil 22

### Kiwi Cobb

Romaine, roasted chicken, bacon, cheddar, tomatoes, sunflower seeds, honey Dijon dressing 20

### Breakfast Rice Bowl

Fried tofu, soft boiled egg, rice, veggies, nori, cashews, and nori aioli 20

*Chicken, (50g) \$6, Grilled Beef, (50g) \$8,  
Salmon Tartar, (50g) \$9, Grilled Shrimp, (3) \$9, Half Lobster, \$18*

### Eggs

### Avocado French Toast Eggs Benny

Two poached eggs, sliced avocado, caramelized onion tomato & pickled red onion and béarnaise on Challah French toast 22

### Grilled Ham and Gruyere Bagel Eggs Benny Spinach, garlic aioli and house pickled beets 24

### Turkish Breakfast

Two fried eggs, roasted chickpea hummus, olives, grilled sausage, feta and tomato salad served with crostini 24

— Add to anything—

*Chicken, (50g) \$6, Grilled Beef, (50g) \$8,  
Salmon Tartar, (50g) \$9, Grilled Shrimp, (3) \$9, half Lobster, \$18*



## Brunch

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### Burgers & Sandwiches

### Spicy Turkey Burger

Chipotle mayo, guacamole, pickled fresh cucumber & tomato 22  
*Choice of fries or salad. For both, add \$5.*

### The "Buck Shelford" Burger

A big beef patty with homemade Canadian Club BBQ sauce, Aioli, coleslaw, marinated beets, cheddar cheese, bacon, fried egg, crispy onions, caramelized pineapple and fried onion 24  
*Choice of fries or salad. For both, add \$5.*

### Breakfast BLT

House made thick cut bacon, tomato, Boston lettuce, aged cheddar, 2 eggs over easy, garlic mayo 18  
*Choice of fries or salad. For both, add \$5.*

### Classics

### Saint Pierre Breakfast

Two eggs, thick cut bacon, artisanal sausage with parsley & fried sweet potato 24

### Steak and Eggs

Grass fed bavette with two Sunnyside eggs and creamy spinach & mushrooms. 32

### The Sweet Stuff

### 1895 Edition Pancakes

Stacked pancakes served with vanilla cream & Quebec maple syrup 16  
*Extra maple syrup \$4  
Add blueberries or shaved cheddar 4*

### Challah French Toast

Vanilla cream & Quebec maple syrup 16  
*Extra maple syrup \$4*

### Dessert

### Baked Chocolate Chip Cookie 12 Cheddar cheese & vanilla ice cream

*Please allow 20 minutes baking time*

### Dessert du Jour 12



## Snacks

Available from 4pm - Close

### Marinated Olives

Roasted Sesame Hummus and Kettle chips 14

*Extra chips, add \$2*

### Quebec Fries

With MTL Steak Spice 8

Parmesan & Truffle 12

### Classic Poutine

Quebec potato fries, Quebec cheese curd and PSP gravy 16

*Add Bacon lardons, (25g) 5\$, Grilled Shrimp, (3) 9\$,  
half Lobster 18\$*

### Fried Vegetable Gyoza

Red Curry Roasted Peanut Sauce (8) 14

*Supersize it, bacon and grilled shrimp add \$8*

### Roasted Cauliflower Mac n' Goat Cheese

Mix of macaroni & roasted cauliflower baked in cream sauce  
topped with goat cheese and cheddar 22

*Add Bacon lardons, (25g) \$5, half Lobster, \$18*

### The Buck Shelford Burger

A big beef patty with homemade Canadian Club BBQ sauce, Aioli, coleslaw,  
marinated beets, cheddar cheese, bacon, fried egg, crispy  
onions, caramelized pineapple and fried onion 24

*Choice of fries or salad. For both, add \$5.*

### Aschara's Pad Thai

Vegetables and tofu 20

*Add Chicken, (50g) 5\$, Grilled Beef, (50g) 6\$,  
Grilled Shrimp, (3) 9\$, half Lobster, 18\$.*

## Late Night

Available from 10pm - Close

### Pea & Potato Samosas

Two handmade samosas with a tamarind dipping sauce 12

### Saint Pierre Hot Dog

With onion four ways, horseradish aioli, cheddar cheese  
and crispy kale. Served with Fries 18

### Steak and Cheese Hand Pie

*Choice of fries or salad. 18*

*For both, add \$5*

## Dessert

### Baked Chocolate Chip Cookie 12

Cheddar cheese & vanilla ice cream

*Please allow 20 minutes baking time*

### Liquid Dessert 15

Amarula, Boulard Calvados & Cinnamon syrup



## Dinner

From 5:00 pm – 10:00 pm

### Oysters

Hornitos habanero hot sauce, lemon & Mignonette

*6 for 20 / 12 for 38*

### Lump Crab Cake 6oz

Ginger sesame cucumber pickle 28

### Soup of the Day 10

### Grilled Caesar Salad

Grilled Romaine lettuce, bacon, crostini, anchovies and parmesan 22

*Add Chicken, (50g) \$6, Grilled Beef, (50g) \$8, Grilled Shrimp, (3) \$9*

### Salmon Tartar

With Taramasalata and fried capers

*115g for 18 / 200g for 28*

*Add fries. \$8*

### Beef Tartar

Hand cut 1855 beef with confit roasted squash, feta, horseradish aioli & crispy kale

*115g for 20 / 225g for 30*

*Add fries. \$8*

### King Massinissa's Salad

Roasted Brussel sprouts, Hummus, pickled onion, pomegranate, and balsamic 18

## Dessert

### Aotearoa Pavlova 12

New Zealand's long white cloud meringue with Kiwi fruit, Strawberries, fresh whipped cream & pure maple syrup

### Baked Chocolate Chip Cookie 12

Cheddar cheese & vanilla ice cream

*Please allow 20 minutes baking time*

### Apple Tart Tatin 12

Vanilla ice cream



## Dinner

From 5:00 pm – 10:00 pm

### Special of the Day

MP

### Lobster Bacon Roll

Toasted brioche, bacon lardons with unagi & tobiko 38

*Fries or salad. For both, add 5*

### Miso Grilled Salmon

On egg noodles, julienne mushroom, fried zucchini, crispy garlic, and scallion

34



### Asahi Beer Tempura Fish'n Chips

Served with house made tartar sauce. 28

*Replace fries with Caesar salad, add 6*

### Cabernet Braised Lamb Shank

Grass fed New Zealand lamb shanks with braised shallots and creamed green peas 38

### 1855 Bavette Steak

With scallop potato and grilled oyster mushrooms 38

*Add creamy half Lobster, 18*

### House Made Lobster Ravioli

Light orange blossom butter with fried leek and basil 36

### Braised Japanese Eggplant Curry Pot

Green curry, string vegetables, rice 22

*Add Chicken, (50g) \$6, Grilled Beef, (50g) \$8, Grilled Shrimp, (3) \$9*



### THE BIG STEAK 26oz

*Big enough for two... if you like the other person enough.*  
Béarnaise, and demi glace, potato & vegetable du jour 130

*Add a house salad to anything for 6*