



Fall 2017 / Winter 2018

Artisan Meat & Cheese Plate (Share It)

speck, serrano ham, osso iraty, roquefort, black cherry marmalade, pickled peppers, cornichons & walnuts served w/crusty bread 21.

Jumbo Shrimp Cocktail

4 U-15 white shrimp w/our house cocktail sauce 10.5

Steak Tartare

“usda choice” raw beef tenderloin, minced capers, onions, cornichons & parsley w/micro greens 12./23.

Spicy Thai Calamari

fried & tossed in spicy thai sauce 12.

Poutine

tribute and smile to “Quebec”
house cut french fries w/new york cheddar cheese curds and gravy 10.
(homemade duck confit add 6.)

Smoked Salmon Salad

arcadian greens w/in-house smoked scottish salmon & marinated ginger 11.5

Escargot

6 burgundy escargot in garlic & parsley butter 9.5

Quinoa & Pumpkin Salad

quinoa & pumpkin w/chestnuts, cranberries, arcadian greens 12.5

Winter Salad

poached egg on a bed of arcadian greens with warm “lardon” bacon 12.

S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 13.
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

Fire Grilled Flatbread Pizza

our feature for the evening market price

Hot Prime Rib Sandwich

shaved roasted hot prime rib on ciabatta roll w/apple-horseradish chutney, caramelized onions, aged new york cheddar, au jus, arcadian greens & house cut french fries 15.5

S² SLT

in-house smoked scottish salmon w/lettuce, tomato, caper/onion/parsley mayo, on a brioche roll & house cut french fries 14.5

Drover Hill Farms Bunless Burger

8oz, local, all natural, grass fed, angus ground beef, sunny side up egg & house cut french fries 14.5

Braised Beef

3 hours braised “usda choice” top sirloin stroganoff style w/smoked paprika, onions & cream over basmati rice 22.

Yann’s Classic Trout

“my mother’s way” with garlic and lemon butter, green beans and steamed potatoes 26.

Rabbit “Au Vin”

braised rabbit w/bacon, onion, mushrooms over egg noddle pasta 26.

Bolognese

traditional spaghetti w/beef bolognese meat sauce, shaved parmesan cheese 19.

Forest Chicken

pan seared boneless chicken breast over yukon gold mashed potatoes w/porcini & chanterelle mushroom cream sauce 24.

Executive Chef Yann Guigné

Executive Sous-Chef Bob Smith