

STARTERS

FRENCH ONION SOUP	Stout beer broth, <i>au gratin</i>	\$12
SEAFOOD CHOWDER.....	Shellfish and fish.....	\$15
GREEN SALAD	Shallot vinaigrette.....	\$9
CAESAR SALAD	Smoked French bacon, homemade vinaigrette, parmesan	\$12
WAPITI CARPACCIO.....	Quail eggs, olive vinaigrette.....	\$18
DUCK WINGS	Confit, maple sauce.....	\$14
TUNA TATAKI	Sesame and young sprout salad	\$17
LA FORGE'S BEEF TARTAR	C.A.B. beef filet	\$18
SEARED FOIS GRAS	Inspired by the moment... ..	\$27
OYSTERS BY UNIT	Atlantic Oyster (<i>min. 3</i>)	\$2.75
SHRIMP COCKTAIL	Homemade cocktail sauce and fresh horseradish.....	\$20
LOBSTER COCKTAIL	Homemade cocktail sauce and fresh horseradish.....	\$30

ON THE GRILL

FILET MIGNON	8oz \$39 / 12oz \$61
FILET MIGNON *LA FORGE*	8oz \$60/ 12oz \$85
<i>Foie gras and mushrooms, red wine sauce</i>	
FILET MIGNON NATUREL	8oz \$48 / 12oz \$68
BONE-IN FILET MIGNON	\$65
NEW YORK STEAK	14oz \$40
RIB-EYE	16oz \$45
RIBSTEAK	20oz \$52
KOBE RIB-EYE	16oz \$85
KOBE FLANK STEAK	10oz \$60
MARINATED PORK T-BONE	\$32

SAUCE	
RED WINE	\$7
PEPPERCORN	\$7
BÉARNAISE	\$9

SIDES

HOMEMADE FRIES.....	\$6	SEARED FOIE GRAS	\$14
ROASTED GARLIC MASH POTATOES	\$7	GRATIN DAUPHINOIS.....	\$10
SMOKED CHEDDAR MASH POTATOES.....	\$10	GRILLED ASPARAGUS	\$10
LOBSTER MASH POTATOES	\$15	SAUTÉED MUSHROOMS.....	\$8
BLUE CHEESE / GOAT CHEESE	\$6	CREAMED SPINACH.....	\$14
BACON WRAPPED ONION RINGS	\$10	MARROWBONES.....	\$16
		LANGOUSTE TAIL.....	\$20

PASTA	
RIGATONI WITH FILET MIGNON	\$30
MUSHROOM RISOTTO	\$30

FISH	
ORGANIC SALMON	\$36
SAUTÉED SCALLOPS.....	\$42

FROM THE OVEN	
DUCK MAGRET	\$38
RACK OF LAMB	\$48
CONFIT RABBIT LEG	\$38

 **TO SHARE** 

Cooking time 30 minutes or more / additional \$30 per person

COWBOY CUT dry-aged for 60 days (<i>for two</i>) 40oz	\$99
PORTERHOUSE (<i>for two</i>)	50oz \$145
SMOKED CHICKEN (<i>whole, for two</i>)	\$65
HALF SUCKLING PIG (<i>confit, for four</i>).....	75oz \$220
FISH OF THE DAY FOR TWO.....	\$90

A 3% royalty fee for the Tremblant Resort Association will be added to your bill.