

**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

<b>SAUCE</b>	
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

<b>PASTA</b>	
RIGATONI WITH FILET MIGNON .....	\$30
MUSHROOM RISOTTO ....	\$30

<b>FISH</b>	
ORGANIC SALMON .....	\$36
SAUTÉED SCALLOPS.....	\$42

<b>FROM THE OVEN</b>	
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.*