

Appetizers To-Go

Soup de Jour—\$10

French Onion Soup—\$16

Winston's House Salad—Fried sugar-coated apples, smoked gouda, blood orange olive oil and pomegranate balsamic nestled in heritage blend lettuce. Appetizer \$10 Main Course \$15

Caesar Salad—Baby romaine hearts, house made Caesar vinaigrette and garlic croutons. Appetizer \$10 Main Course \$18

Endive Salad Boats -Crisp endive cradling diced tart apples, shredded gruyere Swiss cheese and crunchy walnuts. Drizzled in Champagne vinaigrette. \$18

Feature Salad-A new fresh and delicious salad that changes weekly, ask your server for details. \$22

Galettes de Crabe-Tender crab and white fish cake, pan seared for a crisp exterior. Resting on chipotle mayonnaise and crowned with arugula and pickled red onion. \$18

Olive Tapanade-Olives, anchovies, garlic and caper dip with house made crostini. \$15

Offerings

- * Fine dining, French cuisine in a cozy atmosphere with exceptional service.
- * Lunch, Dinner & Family Feasts To-Go.
- * In house private dining of groups up to 30 people.
- * Chef's Table up to 5 people.
- * Catering to groups large and small in your home or outside venue.
- * Corporate lunch and dinner catering.
- * Wedding catering and planning.
- * Event Services, Staffing, Planning.
- * Wine Tastings and Scotch Nosing.
- * Prix-Fixe and Small Group Menus.

Chez Michel Restaurant

150 Mill Street
Creemore Ontario
L0M 1G0

Phone: 705-466-3331

Website: www.chezmichel.ca

E-mail: info@chezmichel.ca

Facebook: Chez Michel Restaurant

Instagram: [@chez_michel_creemore](https://www.instagram.com/chez_michel_creemore)

Gourmet To-Go



Family Feasts To-Go

All family dinners serve 4 to 6 people.
Order prior to 3pm for same day pick up.

Roast Chicken Dinner - One large whole seasoned roast chicken, gravy, garlic mashed potatoes or roasted mini red potatoes, seasonal steamed vegetables, mixed green salad, baguette, apple pie or assorted cake bites.

\$ 90

Fried Chicken Dinner –13 pieces and Gravy

\$ 90

Roast Striploin—Rosemary and Dijon mustard seasoned striploin, brandy peppercorn cream or red wine jus, garlic mashed potatoes or roasted mini red potatoes, seasonal steamed vegetables, mixed green salad, baguette, apple pie or assorted mini cake bites.

\$ 125

Pasta—Fresh Bow Tie Pasta cooked al dente served with your choice of tomato basil sauce, cream sauce or Rose sauce and grilled chicken or seasonal vegetables. Served with parmesan cheese, Caesar salad or mixed green salad, baguette, apple pie or assorted mini cake bites. Carbonara plus \$10

\$ 80

Prime Rib Dinner—Prime rib, 8 to 10oz portion per person, Yorkshire pudding, seasonal vegetables, garlic mashed potatoes, beef jus, baguette, mixed greens, dessert.

\$200

HST is not included in pricing

Lunch To-Go

Risotto Haricot-Creamy arborio rice with flavourful bean medley, spinach and sundried tomatoes nestled around a poached egg and sprinkled with parmesan cheese. \$32

Stuffed Burger-Winston's AAA ground chuck seasoned with "no filler" burger, stuffed with your choice of French onion soup and Swiss cheese or fig and gorgonzola or mushroom and gouda, then grilled to perfection. Served on a brioche bun with lettuce, tomato and red onion. \$20

French Dip Chicken-Marinated chicken breast grilled to perfection, dressed in sauteed onions and mushrooms, topped with melted Swiss cheese. Sandwiched between fresh baked seasoned demi baguette and accompanied by French onion jus. \$20

Grilled Vegetable Sandwich-Fresh baked seasoned demi baguette mounding with grilled roasted vegetables topped basil mayonnaise. \$20 Add cheese \$3

Demi Sandwich and Soup-Roasted garlic, fresh spinach, whipped cream cheese, capers and pickle half sandwich on a seasoned house baked baguette served with the soup of the day \$15

Feature Crêpes-Thin French pancake wrapping an assortment of delicious ingredients. Please ask your server for this week's feature. \$20

Hachis de Steak et Ouef-Crispy red skin potato sauteed with peppers, onions and jalapenos. Topped with house cut and aged 8oz striploin cooked to medium rare with a poached egg (your choice of done-ness), draped in chipotle bear-naise. \$35

Sandwich items served with house cut fries, salad or soup.

Dinner To-Go

Steak Frites-House cut and aged, AAA Angus 8 oz Ontario striploin steak enrobed in peppercorn brandy cream sauce, served over fresh cut frites. \$37

Substitute mashed potatoes and seasonal vegetables \$5

Surf and Turf- Ontario's finest 8oz house cut and aged beef tenderloin, seared to perfection crowned with large sea scallops, draped in a chipotle bearnaise. \$90

Filet du Porc avec Sauce Poivrade Mûre-Thick and juicy walnut crusted pork tenderloin stuffed with caramelized onions, pear and gouda. Drenched in a peppered blackberry red wine reduction. \$42

Coq au Vin-Frenched chicken supreme swimming in maple bacon, pearl onion, sauteed mushrooms and red wine jus. \$36

Salmon Filet with Mango Ginger Salsa-Pan seared Atlantic salmon filet with fresh mango, ginger, tomato salsa. \$44

Canard Confit-Smoked duck leg seared and baked to perfection sitting in a pool of plum Cointreau reduction. \$42

Served with starch and vegetable unless a side is already stated.

Lunch and Dinner options may be ordered any time of the day.

Ask about our "DESSERT SELECTIONS" To-Go from \$12

Try our take our Crème Brulee or Triple Chocolate Cake