

Chez Michel

Dinner Menu

Entrées

Soupe de la Journée

\$13

French Onion Soup

Chef Winston's secret recipe with caramelized onions in a beef broth base, topped with house made crostini and melted Swiss cheese.

\$19

Winston's House Salad

Fried sugar-coated apples, smoked gouda, blood orange olive oil and pomegranate balsamic nestled in heritage blend lettuce.

Appetizer \$11 Main Course \$18

Caesar Salad

Baby romaine hearts, house made Caesar vinaigrette, bacon nibbles and garlic croutons.

Appetizer \$10 Main Course \$20

Feature Salad

A new fresh and delicious salad that changes weekly, ask your server for details.

\$24

Mussels

PEI mussels steamed in a white wine beurre blanc with garlic and julienne vegetables.

\$24

Add fresh cut frites \$7

Baked Feta

Fresh feta baked with cherry tomatoes, kalamata olives and oregano. Served warm with crostini or fresh baked baguette for dipping.

\$22

Seared Scallops

Juicy scallops seared to perfection and served over a peach and red pepper puree.

\$30

Les Plats Principaux

Steak Frites

House cut and aged, AAA 8 oz Ontario striploin steak enrobed in peppercorn brandy cream sauce, served over fresh cut frites.

\$40

Add mashed or roasted potatoes \$5, Add seasonal vegetables \$5, Add lobster tail \$25

Risotto au Homard

Creamy arborio rice with chunks of east coast lobster and edamame, finished with parmesan cheese, grilled bok choy and a half lobster tail.

\$40

Orange Roughy

Lightly dusted orange roughy, pan seared to perfection, topped with grilled stone fruit salsa. Resting on a bed of garlic mashed potatoes or crisp seasoned roasted potatoes and seasonal vegetables.

\$48

Liver Lyonnaise

Thinly sliced calves' liver pan seared to a medium rare dressed with caramelized onions and served with buttery garlic mashed potatoes and seasonal vegetables.

\$33

Frenched Pork Chop

Thick and juicy frenched ten-ounce pork chop, crowned with a fig and pear liquor reduction and finished with a gorgonzola crisp. Resting on a bed of garlic mashed potatoes or crisp seasoned roasted potatoes and seasonal vegetables.

\$42

Poulet à la Provençal

Frenched chicken supreme swimming in white wine, green olives, garlic, shallots, artichokes and cherry tomatoes. Served with buttery garlic mashed potatoes or crisp seasoned roasted potatoes and seasonal vegetables.

\$38

Stuffed Pepper

Red Peppers stuffed with royal blend rice, wheat berries, white beans, lentils and zucchini. Baked and crusted with melted gruyere cheese, resting in garlic mashed potatoes.

\$36

Seafood Pasta

Seafood pasta with mussels, shrimp, scallops and clams enrobed in your choice of delicate white wine cream sauce or marinara.

\$50

Pheasant breast

Pheasant breast supreme stuffed with royal wild rice blend and dressed in a pepper and wild berry reduction. Served with buttery garlic mashed potatoes or crisp seasoned roasted potatoes and seasonal vegetables.

\$50

Spinach and Ricotta Ravioli

Tri-coloured large ravioli stuffed with spinach and ricotta served with pesto cream.

\$25