

Chez Michel

Lunch 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 \$10 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

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

Basque Piperade

A typical Basque dish with sauteed onion, red pepper, tomatoes and espelette pepper. Two eggs poached in the piperade, topped with feta crumble and a mild zhoug (cilantro, parsley, garlic, red wine vinegar) and served with fresh baguette.

\$20

Add extra egg \$2

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 sliced pear and creamy brie, then grilled to perfection. Served on a brioche bun with lettuce, tomato, pickle and red onion. Your choice of fresh cut frites, soup or Winston's house salad.

\$28

Chicken Caesar Sandwich

Marinated chicken breast grilled to perfection, dressed with crisp strips of bacon, house made Caesar dressing and topped with melted Swiss cheese. Sandwiched between fresh baguette. Served with fresh cut frites or soup or Winston's house salad.

\$25

Asparagus Toast

Freshly toasted sour dough, asparagus resting on top with creamy hollandaise and an egg poached to your preference.

\$22

Mushroom Toast

Medley of mushrooms, onions with a delicate mushroom jus dripping over crisped sour dough and an egg poached to your preference.

\$22

Soup or Salad or Sandwich

Choice of two items, any two items. Winston's house salad or soup of the day or hummus and grilled vegetables half sandwich in a mini wrap or pesto tomato mozzarella half sandwich on a baguette.

\$18

Add a third choice for \$5

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

Croque Madame

Fresh baked and toasted sourdough slice piled high with Grandpa honey ham, Swiss cheese and an egg poached to your liking and drenched in a creamy Béchamel. Served with your choice of soup or salad or frites.

\$22