

# LE SAM

BISTRO ÉVOLUTIF

## APPETIZERS

SOUP OF THE MOMENT	12
CHÂTEAU FRENCH ONION SOUP Laiterie Charlevoix 1608 cheese	18
SAM'S CÆSAR SALAD Bacon, fried capers, parmesan and croûtons Add chicken to your salad	15   18 +10
BOSTON SALAD, WALDORF DRESSING & CANDIED GRAPES Granny Smith apple, grapes, pecans and lettuce Add chicken to your salad	16   20 +10
SEAFOOD PATTY & 1608 CHEESE Spicy herb mayonnaise	24
OYSTERS (3 OR 6) On the shell with sauces	14   28
FOIE GRAS PARFAIT	25
SALMON TARTAR Main course served with French fries and salad	19   34
QUEBEC BEEF TARTAR Main course served with French fries and salad	21   37

### FISH & SEAFOOD

ROASTED COD Mini vegetables, yuzu beurre blanc, orange parsnip puree	44
SEAFOOD CASSEROLE Lobster and crab ravioli, shrimps and clam chowder	49
PAN-FRIED SCALLOPS Smoked sauce vierge, braised fennel	50
COD FISH AND CHIPS French fries, green salad and homemade tartar sauce	34
ADD SEARED FOIE GRAS	22

### MEAT

BEEF FLANK STEAK (8 oz.) Green pepper sauce, served with French fries and salad	48
DARK BEER BRAISED BEEF SHORT RIBS Purée and cooking juices	56
ROASTED RACK OF LAMB IN HERB CRUST Market vegetables, lamb juice	58
DUO OF BLOOD PUDDINGS Buttery cabbage and bacon	46
ADD SEARED FOIE GRAS	22

### VEGETARIAN

MAX'S RIGATONI WITH MUSHROOMS Fresh rigatoni, roasted mushrooms, parmesan	34
GOAT CHEESE AND SPINACH PUFF PIE Caramelized onions with honey from the Château, roasted hazelnuts and celeriac puree	34
MOZZARELLA Candied cherry tomatoes, grilled eggplant	32

## SMALL BITES

TRUFFLE OIL POPCORN	12
MEZZE Marinated olives, naan bread, grilled artichokes, mixed nuts	16
BABY BACK RIBS Glazed with barbecue and whisky sauce	22
FRIED CALAMARI Spicy herb mayonnaise	23

## BOARDS

QUÉBEC CHEESE BOARD (40 g EACH) 3 cheeses 5 cheeses	28 38
ARTISANAL CHARCUTERIE BOARD 3 charcuteries 5 charcuteries	32 42
MIXED BOARD 2 cheeses and 3 charcuteries 3 cheeses and 5 charcuteries	47 67
APPETIZERS TASTING BOARD Our team's favorite appetizer selection	46

## SAM CLASSICS

SMOKED MEAT Coleslaw, barbecue sauce, pickle, brioche bread	35
PULLED BEEF CHEEK POUTINE Cheese and gravy sauce, pickles	29
ROASTED POULTRY CLUB SANDWICH Loaf bread, bacon, lettuce and tomato	31
CHÂTEAU BURGER Brioche bread, cheese, tomatoes, lettuce, bacon and chimichurri mayo, beef or mushroom falafel	32

Served with French fries and salad

## DESSERTS

SWEETGRASS CRÈME BRÛLÉE Served with hazelnut shortbread	12
ANGEL FOOD CAKE Field berries	12
TARTLET Mango, passion fruit and lime, mascarpone whipped cream	12
GOURMET COFFEE OF THE CHÂTEAU With a selection of mignardises	18
CARAMEL DESSERT Salty nuts, coffee whipped cream	12

By Joël Lahon, executive pastry chef

Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use artificial sweeteners, azo-colourants, glutamates, antioxidants & paraben preservatives in any of its menus.

If you are subject to food restrictions, please advise us.

