

**APPETIZERS** 



HIB Mon

A. I. E. I.	
Soup of the Day	10\$
Seafood Chowder	16\$
Garden Salad with homemade vinaigrette	11\$
Caesar Salad, creamy dressing, croutons, bacon, parmesan, fried capers	16\$
Matane Shrimp Cocktail	12\$
Two Salmon Tartar	19\$
Smoked Salmon, dill yogurt	24\$
MEAT AND GRILL	
Kano Beef Burger, lettuce, tomato, bacon, cheddar, red onions and homemade fries	26\$
Vegetarian Burger, lentils patty, lettuce, tomato, cheddar, red onions and homemade fries	24\$
Swap your fries for a poutine	8\$
Ribs, Chef's sauce and homemade fries	35\$
Beef Flank Steak 6 oz, aged cheddar potatoe purée, grilled vegetables, pepper and cognac sauce	44\$
Add a shrimp skewer (5) to your dish	7\$
PASTA AND PIZZA	
Lobster and Asparagus Linguini with garlic cream sauce	36\$
All Dressed Pizza with tomato sauce, pepperoni, mushrooms, peppers and mozzarella, 12"	26\$
Seafood Pizza with garlic sauce, Matane shrimps, lobster, scallops and mozzarella, 12"	42\$
SEAFOOD AND FISH	
Beer Battered Fish & Chips made with local Pit Caribou beer	28\$
Seafood Poutine : lobster, Matane shrimps, scallops, cheese curds, lobster bisque sauce	28\$
Two Salmon Tartar, garden salad and homemade fries	31\$

Salmon Pavé with white butter, basmati rice and

Salmon, Matane shrimps, scallops, mozzarella, white wine sauce, duchess potatoes, green salad

Seafood Platter for two: lobster, salmon, cod,



32\$

34\$

98\$

MARKET

PRICE

grilled vegetables

Coquille de la Mer au gratin :

and homemade vinaigrette

scallops and Matane shrimps

Fresh Lobster and its sides