



AT THE HEART OF CARLETON'S VIBRANT FOOD SCENE

Our restaurant-pub has earned the loyalty of a growing clientele thanks to its unwavering commitment to quality. Each product is carefully selected and our recipes are created in harmony with our guests' preferences, while highlighting the valuable collaboration of our local suppliers and producers.

The experience is enhanced by a warm atmosphere, a unique location, and a service team known for its attentive hospitality, friendliness, and professionalism. At Pub Saint-Joseph, every visit is simple, authentic, and memorable.

Welcome to our home, and bon appétit!

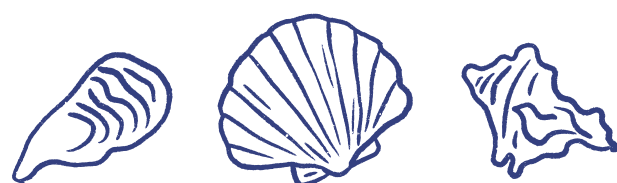


PASTA & PIZZA

MARGHERITA PIZZA Tomato sauce, cherry tomatoes, basil pesto, arugula, mozzarella and bocconcini cheese	\$ 20
BACON & CHEESE MAC'N'CHEESE Homemade cheese sauce, bacon-and-cheese sausage from Boucherie Mimi Bourg, topped with melted mozzarella	\$ 24
VEGETARIAN PASTA Crispy cauliflower florets, basil pesto, green peppers, red onions, Parmesan cheese, and toasted almonds	\$ 24
PESTO CHICKEN PASTA House-marinated chicken, crispy cauliflower florets, basil pesto, green peppers, red onions, Parmesan cheese, and toasted almonds	\$ 26

EXTRAS

EXTRA SAUTÉED ONIONS	\$ 2
EXTRA SAUTÉED MUSHROOMS	\$ 4
EXTRA STUFFED POTATO Topped with sour cream, bacon, green onions, cheese	\$ 10
EXTRA POUTINE	\$ 10
REPLACE YOUR FRIES WITH SWEET POTATO FRIES	\$ 4
EXTRA ROYAL POTATO Baked potato topped with cream sauce (lobster-based), scallops, shrimps, mussels, au gratin	\$ 18
EXTRA LOBSTER TAIL	\$ 15



RIOTEL
PANORAMA OF EXPERIENCES

LE PUB
SAINT JOSEPH

DINNER MENU
CARLETON-SUR-MER

Photo credit: Stéphane Boudreau

APPETIZERS

SOUP OF THE DAY Served with a dinner roll	\$ 8
GARDEN SALAD WITH WHITE BALSAMIC AND MAPLE VINAIGRETTE Mesclun, endives, tomatoes, onions, radishes, cucumber	\$ 10
CHICKEN WINGS With house BBQ sauce	6 – \$ 14 / 12 – \$ 23 / 24 – \$ 32
CRISPY SHRIMPS (8) Served with Bam-Bam sauce	\$ 15
CAESAR SALAD Romaine, anchovies, bacon, capers, croutons, parmesan cheese Extra: shrimps (+\$8) or chicken (+\$5)	Appetizer \$ 16 Main \$ 21
SEAFOOD CHOWDER Shrimps, salmon, scallops mussels, potatoes and cream	\$ 18
FRIED CALAMARI Served with saffron aioli	\$ 18
TWO-SALMON TARTAR Fresh and smoked salmon, tartar sauce sriracha, fried wontons, and pickles Served with croutons	\$ 19
WILLIAM B OYSTERS IN SEASON (different source out of season) Served with mignonette and lemon	6 – \$ 24 / 12 – \$ 44



TO SHARE

ST-JOSEPH NACHOS Nachos, bacon, bell peppers, red onions, black olives, Monterey Jack, mozzarella and cheddar cheeses Served with guacamole, salsa and sour cream Extra: shrimps (+\$8) or chicken (+\$5)	\$ 18
ST. JOSEPH COMBO (FOR 2) 6 chicken wings, 4 crispy Bam-Bam shrimps, 2 imperial rolls and fried cheese curds, with various sauces	\$ 29
SEAFOOD TOWER* Fresh crustaceans, fish and shellfish, depending on the catch of the day *Available from July to September	\$ 149

MAIN COURSES

REGULAR POUTINE French fries, homemade sauce, cheese curds	\$ 16
CLASSIC BURGER Beef patty, bacon, lettuce, tomato, pickles, cheddar cheese, spicy mayonnaise Served with fries	\$ 22
STAR BURGER Beef patty, bacon, onion rings, homemade onion confit, applewood-smoked mayo, arugula and cheese Served with fries	\$ 24
GENERAL TAO CHICKEN Breaded chicken, basmati rice, red onions, broccoli, sautéed bell peppers, sesame seeds and homemade Tao sauce	\$ 25
ORIENTAL SALAD Mesclun greens, chicken, shrimps, julienned carrots, crispy chow mein noodles, cashews, bell peppers, red onions, spring rolls, and sesame dressing	\$ 26
CORNISH HEN Brined and sous-vide cooked, Texas-style smoked Served with sweet potato fries, coleslaw, and homemade gravy.	\$ 29
HOMEMADE RIBS WITH HOUSE SAUCE Served with fries and coleslaw or candied baby potatoes and garden vegetables	\$ 33
BEEF STRIPLOIN Served with fries and coleslaw or candied baby potatoes and garden vegetables, homemade sauce	10 oz – \$ 38
CORNISH HEN & HALF RACK RIBS COMBO Texas-style Cornish hen and a half rack of house ribs, served with fries and coleslaw, or confit baby potatoes and garden vegetables.	\$ 42



FISH & SEAFOOD

SEAFOOD CHOWDER Shrimps, salmon, scallops, mussels, potatoes and cream	\$ 26
SEAFOOD POUTINE French fries, cream sauce (lobster-based), scallops, shrimps, mussels, cheese curds	\$ 28
SEAFOOD PIZZA Cream sauce (lobster-based), scallops, shrimps, mussels, mozzarella cheese	\$ 29
CRUSTED SALMON Served on creamy broccoli and parmesan rice	\$ 31
FISH'N CHIPS Cod, spicy orange caramel, tartar sauce Served with fries and coleslaw	\$ 32
TWO-SALMON TARTAR Fresh and smoked salmon, tartar sauce, sriracha, fried wontons, and pickles Served with croutons	\$ 32
SEAFOOD SHELL Potatoes, salmon, rockfish, shrimps, scallops, lobster, white wine sauce, mozzarella cheese Served with green salad	\$ 35
LE PIED MARIN PASTA Scallop, Nordic shrimps, large shrimps, lobster, green onions, sun-dried tomato pesto, cream and parmesan shavings	\$ 35
LOBSTER MAC'N'CHEESE AU GRATIN Homemade cheese sauce with lobster bisque, generous chunks of lobster and Monterey Jack	33 \$

