

AT THE HEART OF MATANE'S VIBRANT FOOD SCENE

Our restaurant has built a loyal clientele thanks to an unwavering commitment to quality—whether through impeccably sourced ingredients or seafood renowned for its exceptional freshness.

Our Kitchen Team makes sure that every dish blends culinary artistry with bold, gourmet flavours, turning seasonal ingredients into unique signature creations.

The experience is elevated by a service team known for its warmth, attentiveness, and professionalism, making every visit both simple and memorable.

Welcome to CARGO, and bon appétit !



EXTRAS

EXTRA POUTINE	$ 12
REPLACE YOUR FRIES WITH SWEET POTATO FRIES	$ 4
SCALLOPS (2)	$ 18
LOBSTER CLAWS (2)	$ 17



DESSERTS

SUGAR PIE	$ 12
SEASONAL CRÈME BRÛLÉE with Quebec Nuts and Chaleur B Chocolate from Carleton	$ 14
BANANA PIE	$ 14
APPLE CRISP	$ 14
CHEESECAKE	$ 15
CHOCOLATE LAVA CAKE	$ 16

SPECIAL COFFEES

QUÉBÉCOIS Saint-Crème and Sortilège Crème	$ 15
IRISH Jameson Whiskey	$ 14
SPANISH Barista and White Rum	$ 14
BRAZILIAN Barista, Brandy and Grand Marnier	$ 14
ESPRESSO CARGO Double espresso, Saint-Crème and Sortilège	$ 18
ESPRESSO MARTINI Vodka and Coffee liqueur	$ 17

RIOTEL
PANORAMA OF EXPERIENCES

CARGO

DINNER MENU
MATANE

APPETIZERS

SOUP OF THE DAY $ 10

FRIED CHEESE CURDS $ 15
Served with Beet Ketchup

CAESAR SALAD $ 16
Extra Chicken $ 9
Extra Shrimp $ 14

ONION SOUP AU GRATIN $ 17
With Rayon d'Or Cheese from Fromagerie du Littoral

SEAFOOD CHOWDER $ 18

DUCK DRUMSTICKS $ 18
With Dune Pepper Sour Cream

SALMON TARTARE $ 18

BEEF TARTARE $ 18
With Shiitake Mushrooms, La Villa Vinaigre
Maple Balsamic Vinegar, Roasted Pecans and Tarragon

FRIED CALAMARI, SAFFRON AIOLI $ 19

HALIBUT ACCRAS $ 19
Lime, Honey, Cilantro and Sriracha Sauce

SMOKED SALMON CHIFFONADE, $ 25
Gremolata (French Shallots, Parsley, Dill, and
Lemon Zest), Crouton, Sour Cream with La Villa
Honey Balsamic Vinegar, Arugula

FOIE GRAS AU TORCHON WITH BRIOCHE $ 28
Sea Buckthorn Jelly, Beet Caramel and Powder,
Marinated Cipollini Onions, and Maple-Roasted Mytik Pecans



TO SHARE

CHARCUTERIE BOARD $ 48
"Fou du Cochon" Pork Delicacies, 1001 Fondues Cheese Fondue, Regional Cheese, Cipollini Onions, Olives, Pickles and Date Purée

CARGO NACHOS $ 24
Bacon, Red Onions, Bell Peppers, Black Olives, Mozzarella, Guacamole, Salsa and Smoked Paprika Sour Cream

MAIN COURSES

POUTINE $ 15
Fries, Homemade Gravy, Cheese Curds

CHICKEN CLUB SANDWICH $ 24
Served with Fries and Coleslaw

PIZZA MARGHERITA $ 24
Tomato Sauce, Bocconcini, Mozzarella, Basil Pesto and Arugula

SEAFOOD CHOWDER $ 26
Shrimp, Salmon, Scallops and Mussels

CARGO BURGER* $ 27
Beef from Les Viandes de l'Est, Bacon, Lettuce, Tomato,
Pickle, Cheddar Cheese, Spicy Mayonnaise, Served with Fries

FISH'N CHIPS $ 34
Cod Glazed with Spicy Orange Caramel Sauce,
Served with Tartar Sauce, Fries and Coleslaw

SEAFOOD SHELL $ 35
Potatoes, Salmon, Acadian Redfish, Nordic Shrimp,
Scallops, Lobster, White Wine Sauce, Mozzarella Cheese,
Served with a Green Salad

DUO OF SALMON TARTARE $ 35
Served with Greens, Vegetable Chips, Gherkins,
Marinated Cipollini Onion and Fries

BEEF TARTARE $ 35
With Shiitake Mushrooms, La Villa Vinaigre Maple
Balsamic Vinegar, Roasted Pecans and Tarragon and Fries

LE PIED MARIN PASTA $ 38
Scallops, Nordic Shrimp, Large Shrimp, Lobster, Green Onions,
Basil and Sun-Dried Tomato Pesto, Cream and Parmesan Shavings

GASPÉ HALIBUT $ 42
Pearl Barley with Wild Mushrooms and Fresh Herbs, Green Beans, Beetroot,
White Wine and Spinach Cream

* Also Available in a Vegetarian Version

EXCLUSIVELY IN MATANE

TAGLIATELLE WITH PESTO AND GRILLED VEGETABLES $ 25
Spinach, Goat Cheese
and Balsamic Reduction

HALF CORNISH HEN $ 35
Brined and cooked Sous-Vide,
Texas-Style Smoked,
Brussels Sprouts and Currants,
Candied Lemon vinaigrette,
Sweet Potato Fries and Spicy Mayo

BEEF FLANK STEAK $ 44
Cracked Pepper Sauce, Parsnip
Purée and Vegetables or Fries

BEEF RIBS $ 45
Cracked Pepper and Mytik Maple
Braised Jus, Gnocchi, and Green Beans.

RACK OF LAMB $ 48
From Ferme du Fond d'Orme
Labrador Tea and Mytik Maple Syrup
Demi-Glace, Served over Gnocchi
and Green Beans

12 OZ STRIPLOIN $ 50
With Crispy Pepper Demi-Glace
Parsnip Purée and Vegetables
or Fries

