



RESTO-BAR
LE CAPITAINE

CLASSIC COCKTAILS



VILLAGE BLOODY	Smirnoff vodka, BBQ sauce, steak spices, fun skewer	\$16
AMARETTO SOUR	Amaretto, lemon juice, simple syrup, lemon	\$13
COSMOPOLITAN	Smirnoff vodka, simple syrup, cranberry juice, lime juice	\$12
OLD FASHIONED	Crown Royal whisky, simple syrup, bitters	\$14
MOJITO	Captain Morgan rum, soda, mint, lime juice, simple syrup	\$14
NEGRONI	Campari, gin, sweet red vermouth	\$13

SUMMER COCKTAILS



SMASH	Gin Tanqueray, Campari, strawberry syrup, lime juice, strawberry, basil, soda	\$12
PINA COLADA	Malibu, pineapple syrup, coconut milk, pineapple juice	\$12
COCO MELON	Smirnoff vodka, Midori, Malibu, pineapple juice, lemon juice, simple syrup	\$13
MOJITO PASSION	Captain Morgan white rum, Passoã, passion fruit syrup, lime juice	\$14
MANGO-RITA	Tequila, Bols orange liqueur, lime juice, mango syrup, chili	\$14
MELON-LIME BITTERS	Smirnoff vodka, lime and lemon juice, watermelon syrup, bitters, Sprite	\$14
PALOMANGO	Tequila, mango syrup, grapefruit juice, soda	\$15
MICHELADA	Tequila, Bloody mix, blonde beer (pale lager), lime juice, Clamato	\$15

SPRITZ BAR



APEROL SPRITZ	Aperol, bubbles, soda	\$15
LIMONCELLO SPRITZ	Limoncello, bubbles, soda	\$15
HUGO SPRITZ	Bols elderflower liqueur, bubbles, soda	\$15

GIN TONIC



Gin and tonic selection		
WITH REGULAR GIN	Tanqueray Bombay	\$13
WITH DELUXE GIN	Stadaconé Bleu Stadaconé Noir Hendrick's	\$15
TONIC	Classic Cucumber Elderflower	

ALCOHOL-FREE



SOFT DRINKS	Sprite, Diet Coke, Coca-Cola	\$4
ASSORTED JUICES	Orange, apple, grape, cranberry	\$3.50
SPARKLING WATER	Eska, Montellier	\$4
VIRGIN CAESAR		\$8
HOMEMADE LEMONADE	Lemon juice, simple syrup, soda	\$7
MOJITO	Soda, lime, mint, simple syrup	\$8
ALCOHOL-FREE BEER	Amer IPA, Heineken, Petite bourgogne	\$9

WHITE WINE

BAYANEGRA	Airen, Spain
MAISON NICOLAS	Chardonnay, France
MATUA	Sauvignon blanc, New Zealand
TERRE DEI BUTH	Pinot griogio, Italy
ADARAS LLUVIA	Sauvignon blanc, Verdejo, Spain

	
\$11.25	\$42.50
\$12	\$55
\$11.75	\$50
\$12.25	\$54
	\$56

RED WINE

BAYANEGRA	Tempranillo, Spain
GABBIANO CHIANTI	Assemblage, Italy
OYSTER BAY	Merlot, New Zealand
OYSTER BAY	Pinot noir, New Zealand
HAUT DE L’ESTAC	Cabernet sauvignon, Merlot, France
MOCALLI	Cabernet Sauvignon, Italy
ADARAS ALDEA	Grenache, Syrah, Spain
BRUMONT TOUR BOUSCASSÉ	Madiran, France
BOROSSA	Shiraz, Australia
BAROLO, VILLADORIA	Nebbiolo, Italy
ROSSO PIAN DELLE VIGNE	Sangiovese, Italy

	
\$11.50	\$43.50
\$11.50	\$49
\$12.50	\$58
\$13	\$60
\$13	\$60
\$13.50	\$62
	\$56
	\$58
	\$70
	\$89
	\$95

BUBBLES AND ROSÉ

NINO FRANCO	Prosecco, Italy
OYSTER BAY	Marlborough, New Zealand
HUNGARIA GRANDE CUVÉE	Hungary
POMMERY BRUT ROYAL	Brut, Champagne

	
\$13.50	\$62
\$13	\$60
\$12	\$48
	\$185

SANGRIAS

RED	Red wine, Bols triple sec, red cranberry juice, orange juice, Sprite
WHITE	White wine, Peach Schnapps, white cranberry juice, Sprite
ROSÉ	Rosé wine, Smirnoff vodka, red cranberry juice, grapefruit juice, Sprite

	
\$15	\$36
\$15	\$36
\$15	\$36

CASK BEER

COORS LIGHT, BLUE MOON, AMER IPA, RUBIS RED

	
\$11.50	\$34

BEER CANS

COORS LIGHT, BLUE MOON, AMER IPA, RUBIS RED

\$12.99

PRIMEURS

SOUP OF THE MOMENT AND BREAD ROLLS

\$8

BUFFALO CHICKEN WINGS

Served with ranch or sour cream sauce

(6) \$15 (12) \$24

CAPTAIN'S NACHOS

Shredded chicken, peppers, black olives, onions, cheese, jalapeños and salsa

\$28

VILLAGE PLATE

Chicken wings (4), cheese sticks (4), fried pickles (4), fried jalapeños (4), onion rings

\$34

BBQ ROTISSERIE

Captain's style roast chicken served with BBQ sauce, coleslaw and fries or potato wedges.

CHICKEN THIGH	\$20	CHICKEN BREAST	\$22
HALF-CHICKEN	\$36	FAMILY MEAL FOR 4	\$60
		Whole chicken	

RIBS

Topped with a homemade BBQ sauce, served with coleslaw and fries or potato wedges.

HALF RIBS	\$28	WHOLE RIBS	\$42
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ROASTMASTER'S PLATE

Served with BBQ sauce, coleslaw, and fries or potato wedges.

HALF RIBS AND CHICKEN THIGH	\$38	HALF RIBS AND CHICKEN BREAST	\$40
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SALADS & SOUPS

CAESAR SALAD

Romaine lettuce, bacon, parmesan cheese, croutons and homemade Caesar sauce

\$26

GREEK CHICKEN BOWL

Lettuce, tomatoes, beets, feta cheese, olives, cucumbers, carrots, tzatzíki

\$26

TEX MEX CHICKEN BOWL

Mesclun, rice, red onions, cherry tomatoes, colored bell peppers, Tex-Mex chicken, Monterey Jack cheese, chipotle lime sauce

\$26

BURGERS AND SANDWICHES

Our sandwiches are served with fries, potato wedges or chef's salad.
Vegetarian patty available on request.

BLT BURGER Beef patty, lettuce, tomatoes, bacon, mayonnaise	\$22
BLT CRISPY CHICKEN BURGER Crispy chicken breast, lettuce, tomatoes, bacon, mayonnaise	\$23
GRILLED CHICKEN BURGER Grilled chicken breast, arugula, red onions, tomatoes, provolone, pesto mayo	\$25
THE GIANT BURGER Beef patty, onion rings, cheese curds, bacon, spicy mayo	\$25
BRIE MUSHROOM BURGER Beef patty, sautéed mushrooms, melting brie cheese, onion confit	\$25
DOUBLE-TOPPED BURGER Two beef patties, cheddar cheese, bacon, pickles, lettuce, tomatoes, fried onions	\$26
CHICKEN CAESAR WRAP Crispy chicken fillet, lettuce, parmesan cheese, Caesar sauce	\$22

THE UNDECIDED

FISH AND CHIPS Breaded fish fillets, homemade tartar sauce, French fries, coleslaw	\$30
GENERAL TAO'S CHICKEN Crispy chicken, rice, sautéed vegetables	\$28

POUTINERIE

CLASSIC	\$17	CHICKEN POPCORN POUTINE	\$20	CHICKEN GALVAUDE	\$20
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KIDS MENU

Soup and beverage included.

CHICKEN FILLETS Two chicken fillets with BBQ sauce, fries or salad	\$15
MINI BURGERS With french fries or salad	\$15
SPAGHETTI Meat sauce	\$15
THIGH CHICKEN MEAL With BBQ sauce, fries or salad	\$15
CHICKEN POPCORN POUTINE	\$15



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DESSERT MENU

OREO CHEESECAKE	\$12
KEY LIME PIE	\$12
GREEK YOGURT AND RASPBERRY CAKE	\$12

COMFORTING COFFEES

QUEBEC COFFEE Coureur des bois Whisky, maple cream, coffee, whipped cream, maple sugar	\$12
NORDIC COFFEE Vodka, Galliano, coffee, whipped cream, cranberry	\$12
BOREAL COFFEE Stadaconné gin, rosemary syrup, coffee, whipped cream, rosemary sprig	\$14
SNOWY COFFEE Malibu, coffee, whipped cream, white chocolate	\$13
CHOCOLATE ORANGE COFFEE Grand Marnier, cacao liqueur, lungo coffee, whipped cream, orange chocolate	\$15

*Coffee may be substituted with hot chocolate.

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BREAKFAST BUFFET

**BRUNCH STYLE
EVERYDAY 7AM TO 11AM**

Adult : \$26
Ages 6-12 : \$12
Ages 0-5 : Free



Healthy start

Coconut milk chia pudding verrine
Yogurt and granola verrine
Assorted cereals
Fine Québec cheese platter
Fresh fruit platter



Hot Dishes

Scrambled eggs
Vegetable omelet
Sausage, pulled Ham, bacon
Seasoned potatoes
Pancakes with syrup
Waffle bar with toppings



Breads & Pastries

Variety of artisan breads
Pastries
Jams
Cream cheese



Unlimited Beverages

Filter or specialty coffee
Orange juice
Apple juice
Hot chocolate