

Appetizers



Soup of the day.. 5

Cheddar, apple, beer onion cream.. 8
Served with bacon cornbread

Iceberg salad.. 8
Bleu d'Elizabeth cheese, apples and walnuts

Cesar salad.. 8

Beef tartar.. 12 
Prepared with our CAB

Salmon tartar ..12
Asian style

Lobster Mac N'Cheese.. 13

Grilled shrimp cocktail .. 13
Bloody caesar sauce

Lobster pogos.. 14
Lemon aioli

Fried calamari.. 15
Sweet and spicy tomato sauce

Salmon platter to share.. 15

Charcuterie platter to share.. 15

Cheese platter to share.. 18



Nos Steaks CAB



At the Hotel de la Rive Steakhouse we serve only CERTIFIED ANGUS BEEF®. It is, without any doubt, the best quality beef available on the market today. Thanks to its product specifications, CERTIFIED ANGUS BEEF is in a class of its own and surpasses « Canada AAA » as well as USDA « Prime » and « Choice » grades. Only 4 to 8% of Angus beef meet the specifications and quality requirements of the CAB program to ensure that each bite will be exceptionally tender, juicy and flavorful. All the beef cuts we offer present high marbling and are aged a minimum of 35 days.

**One taste will convince you: there is no better beef than
CERTIFIED ANGUS BEEF !**

★ ★ All our Steaks are served with sauce, potatoes and green salad ★ ★

Filet Mignon 6oz .. 36 or 9oz.. 46

A lean and tender cut.
This is Quebec's favorite!

New-York 10oz .. 34

Comes from the short loin. Medium marbling.

Manhattan 7oz .. 29

Center of the short loin. Medium marbling.

Rib Eye 12oz .. 37

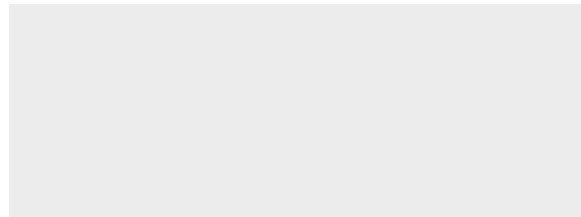
Comes from the rib section. Heavy marbling.
Meat lover's favorite cut!

Cowboy Steak 16oz .. 50

Bone-in rib eye. Thick cut with heavy marbling
Carnivore's first choice!

Blue: Deep red color and barely warm
Rare: Bright red center and warm
Medium rare: Pink center and warm
Medium: Pink center and hot
Medium well: Light pink center depending on the cut
Well done: Brown center with no pink and hot

STEAKHOUSE & BAR



Side Dishes ★★★★★

Our side dishes are only offered with our speciality: CAB Steak

Sauces

Composed butter
Three peppers
Red wine

Sides

Baked potato
Chive butter
Mashed potato
Fries
MonteCarlo .. 4
Lobster Mac N'Cheese .. 13

Market

Green salad
Cesar salad.. 3
Iceberg salad, apple and
Bleu d'Elizabeth cheese .. 4
Vegetables .. 4

Extras

Mushrooms.. 3
Porto Bleu cheese.. 5
Foie gras terrine.. 8
Grilled shrimps .. 12
Lobster tail .. 16

Fresh Pasta ★★★★★

Spaghetti & Meatballs .. 21

Fettuccini Carbonara .. 20

Spaghetti Primavera .. 22
Olive oil, cherry tomatoes, garlic flowers and parmesan

Shrimp Fettucini.. 24
Marinara sauce, arugula, parmesan

The Protein

Classic CAB burger.. 16 
Cheddar, tomato, lettuce, red onion and
bacon mayonnaise

Maple and beer braised ribs.. 21
Served with fries

Beef tartar.. 24 
With fries or green salad

Salmon tartar.. 24
With fries or green salad