CARENS
~ROSEDALE~

À LA CARTE

APPETIZERS

OLIVES - $8

LES HÛITRES DU PAYS - DAILY
oysters

GRATINÈE A L'OIGNON - $12
french onion soup

SALADE MAISON - $12
organic greens, tomatoes, cucumber, flax seeds, goat cheese, dijon vinegarette

GRILLED OCOTOPUS -$18
tomato, olives, capers, shallots

ESCARGOTS PISTOU -$15
cremini mushroom, pistou, white wine

STEAK TARTARE-$22

SALAD NICOISE -$24
tuna, tomato, potato, green beans, egg, olives, anchovy

SALTED COD CROQUETTE-$16
herbed & spicy roasted pepper aioli

ENTRÉES

MOULES MARINIÈRES - $20
mussels, white wine sauce, frites

COQ AU VIN -&28
red wine braised poussin, baby vegetable, pomme puree

RISOTTO AUX CHAMPIGNONS - $22

SEARED SCALLOP/SWEET PEA RAVIOLI- $28
scallops, spinach, truffled summer butter sauce

POACHED SALMON-$27
braised shallots, baby vegetables, citrus buerre blanc

FOIE GRAS BURGER - $29
brie, sour cherry reduction, quick pickled quail egg

BOUILLABAISE- $29
fish stew

MAC AND CHEESE -$18
baked penne, spicy cheese sauce
+ prosciutto $23 + chirizo $23

STEAK AND FRITES - $40
grilled 10oz Wellington County grass-fed striploin

~ FROMAGES ~

$7/1 pc • $20/3 pcs • $34/5 pcs

CHATEAU DE BOURGOGNE, BURGUNDY, FRANCE
triple cream brie, cow's milk; decadent

GREY OWL, QUEBEC
ashed rind, goat's milk; soft, sweet, citrus

***AVONLEA CLOTHBOUND CHEDDAR, P.E.I.**
aged 1yr, cow's milk; fruity, toasted nuts

LE DOUANIER, QUEBEC
mild, semi soft, with a layer of ash

PARMESAN REGGIANO, ITALY
cow's milk; floral, nutty, sweet

BLUE BENEDICTINE, QUEBEC
whole milk, deeply veined blue

**unpasteurized*

FONDUE - $26

CLASSIC FONDUE

BLUE & BRIE FONDUE

DAILY SPECIALS

MUSSEL MONDAY

STEAK & FRITES TUESDAY

WINE & CHEESE WEDNESDAY

OYSTER THURSDAY

FISH FRIDAY

LAMB SATURDAY

FONDUE SUNDAY

SIDES

mac and cheese
vert haricots butter shallots
frites
pomme Puree
$8