

maestro

TAPAS MENU

DAY
TUESDAY to FRIDAY 11am to 5pm

NIGHT
TUESDAY, WEDNESDAY, THURSDAY



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SOUPS

Crab soup	6
Clam chowder	6
Miso soup with mussels	5

SALADS

Caesar salad	7
Green salad	5

APPETIZERS

Bruschetta	3.50
Warm goat cheese with a port and raspberry sauce	9

OYSTERS

Raw

Dozen Beausoleil oysters	13
Honey, ginger and sesame oil	3
Tomato and cucumber salsa with coriander	3

Baked 3 each

Ratatouille with parmesan cheese	
Warm goat cheese with a port and raspberry sauce	
Blue cheese and port	
Tomato concassé and cheddar cheese	
Rockerfeller	
St-Jacques	
Prosciutto and maple sirup	

Dessert

Grand Marnier granité	3
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SEAFOOD

Coconut shrimp	3
Matane shrimp au gratin	8
Shrimp cocktail (4)	7
Sauteed garlic shrimp (4)	10
Shrimp with a vanilla sauce	10
Thai shrimp (4)	8
Popcorn shrimp	9
Shrimp satay (2) with peanut sauce	8
Raw clams	2
Poached clams and garlic	14
1/2 lobster	20

SEAFOOD

Fried calamari	8
Salmon tartare	6
Tuna tartare	10
Scallops in a green peppercorn sauce	13
Snow crab	14
Crab cake baked	9
Poached salmon	9
Tuna with coconut milk & rhum sauce	16
Cajun seafood (mussels, shrimp, clams)	14
Chilean seabas on a bed of lentils	15
Mahi Mahi with carrot & orange sauce	12

MUSSELS 1/2 lb

Marinière	7
Provençale	7
Smoked tomato	7
Garlic, honey and lemon	7
Tomato salsa with chili, coriander & lime	7
Cream, garlic and white wine	10
Blue cheese	10
Madagascar	10

VEGETABLES AND SIDE DISHES

Whipped mashed potatoes	3
Blue potatoes	3
Yukon gold fries	5
Fingerling potatoes with sauteed apples	4
Sauteed wild mushrooms	7
Green beans with toasted almonds	5
Spiced asparagus	6
Steamed veggies	3
Thai curry veggies	3
Rice pilaf	2
Parmesan Risotto	7
Lentils with prosciutto in a spicy veal jus	4
Chicken satay (2) with peanut sauce	6
Tomato, cucumber and cilantro salsa	3
Risotto "croquettes"	9
Asparagus with balsamic vinegar	6
Ratatouille	4
Bread and butter	.50

