

# LUNCH + DINNER

Lunch hours: 11:30 am to 2:00 pm  
Dinner hours: 5:00 pm to 10:30 pm

Dial 2007 to place your order.

## FOUR POINTS PRETZELS

**Ham & Cheese** 14

Smoked ham, Fontina cheese, Dijon mustard

**Charcuterie** 18

Assorted Italian charcuterie, Quebec cheeses

**Pepperoni** 16

Mozzarella cheese, marinara sauce

## SNACKS

**Hummus** 10

Pita bread, cucumber, celery, olive oil, paprika

**Classic Wings** 13

Buffalo sauce, blue cheese, celery

**Honey Garlic Wings** 13

Honey garlic sauce, ranch, celery

**Veggie Spring Rolls** 10

Teriyaki sauce, green salad

**Classic Caesar Salad** 14

Hearts of romaine lettuce, croutons, parmesan cheese, Caesar dressing

**L'Ardoise Salad** 16

Broccoli, beets, oranges, tofu, almonds, arugula, alfalfa sprouts, cherry tomatoes, cucumber dressing

**L'Ardoise Poutine** 15

Golden fries, cheese curds, maple and rosemary sauce.

Choice of toppings: Popcorn chicken and corn or lamb sausage and onions

## SANDWICHES

Choice of sea salt french fries or garden salad.

Substitute your side with a choice of Caesar salad or poutine for \$3

**The Four Points Classic Burger** 16

Half-pound of angus beef, sharp cheddar, lettuce, onions, pickles, brioche bun

**Crispy Chicken** 15

Lettuce, tomato, spicy mayo, brioche bun

**Pulled Duck Panini** 17

Lettuce, caramelized onions, aioli, barbecue sauce, flat bread

**L'Ardoise Club** 16

Multigrain bread, corn and onion aioli, grilled chicken, tomatoes, lettuce, bacon

## DESSERT

**Chocolate Fondant Cake** 10

Cherry coulis, whipped cream



Craft beer, locally sourced.

	<b>16oz</b>	<b>20oz</b>
<b>Bouillon de la Chaudière</b>	<b>8.25</b>	<b>10.25</b>

**Gatineau, Quebec**

Fruity aromas with pronounced banana scents. Initially spicy, this German inspired Weizen is well balanced, offering a finesse that is both refreshing and tasty.

	<b>16oz</b>	<b>20oz</b>
<b>Dumduminator</b>	<b>8.75</b>	<b>11.25</b>

**Gatineau, Quebec**

On the palate, caramel, alcohol and fruit flavor (banana) blend together in perfect harmony. Energetic yeast works incredibly together to offer an elegant touch.

## Local & Craft Favorites

### ON TAP

	<b>12oz</b>	<b>20oz</b>
Molson Canadian	<b>5.50</b>	<b>9</b>
Rickards Red, Belgian Moon	<b>6</b>	<b>9.75</b>

### BOTTLES (341ml)

Molson Canadian, Molson Export, Coors Light, Molson 67	<b>6.25</b>
Moosehead, Griffintown, L'Amer IPA	<b>7.50</b>
Heineken, Sol	<b>7.75 (330 ml)</b>

### WHITE WINES

	<b>5oz</b>	<b>8oz</b>
Pinot Grigio, Tisdale, California	<b>7</b>	<b>11.25</b>
Chardonnay, Baron Philippe, France	<b>7</b>	<b>11.25</b>
Sauvignon Blanc, Whitehaven, NZ	<b>9.75</b>	<b>15.25</b>

### RED WINES

	<b>5oz</b>	<b>8oz</b>
Cabernet Sauvignon, Gallo, California	<b>7</b>	<b>11.25</b>
Merlot, Baron Philippe, France	<b>7</b>	<b>11.25</b>
Pinot Noir, Baron Philippe, France	<b>7.25</b>	<b>11.50</b>
Chianti, Ruffino, Italy	<b>8.25</b>	<b>13.25</b>

### SOFT DRINKS

	<b>3.50</b>
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### COFFEE, TEA

	<b>3</b>
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Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Applicable Taxes Extra.