

DRINKS

White Wines

	5oz	8oz
PINOT GRIGIO Tisdale, California	7	11.25
CHARDONNAY Baron Philippe, France	7	11.25
SAUVIGNON BLANC Whitehaven, NZ	9.75	15.25
WHITE ZINFANDEL ROSÉ Gallo, California	7	10.50

Sparkling

HENKELL TROCKEN (200ml)	13	
LA MARCA PROSECCO (750ml)	48	

Red Wines

CABERNET SAUVIGNON Gallo, California	7	10.50
CABERNET SAUVIGNON Carnivor, California	8.50	13.50
MERLOT Baron Philippe, France	7	11.25
PINOT NOIR Baron Philippe, France	7.25	11.50
CHIANTI Ruffino, Italie	8.25	13.25
MALBEC Alamos, Argentine	8.75	14

Cocktails

Bloody Caesar, Ardoise Lemonade, Tom Collins Specialty Coffees, Cranberry Delight	8	
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Non-Alcoholic

COFFEE, TEA	3	
SOFT DRINKS	3.50	



Craft beer, locally sourced.

	16oz	20oz
Bouillon de la Chaudière Gatineau, Quebec	8.25	10.25

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

	16oz	20oz
Dumduminator Gatineau, Quebec	8.75	11.25

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

	12oz	20oz
Molson Canadian	5.50	9
Rickards Red	6	9.75
Belgian Moon	6	9.75
Creemore	6	9.75

BOTTLES (341ml)

Molson 67	6.25
Molson Canadian	6.25
Coors Light	6.25
Molson Export	6.25
Docker IPA	7.50
Griffintown	7.50
Moosehead	7.50

PREMIUM

Heineken	7.75
Sol	7.75

LUNCH + DINNER

Four Points Pretzels

HAM AND CHEESE Smoked Ham, Fontina cheese, Dijon mustard	13
CHARCUTERIE Assorted Italian charcuterie, Quebec cheeses	17
PEPPERONI Mozzarella cheese, marinara sauce	15

Snacks

HUMMUS Pita bread, cucumber, celery, olive oil, paprika	9
CLASSIC WINGS Buffalo sauce, blue cheese, celery	12
HONEY GARLIC WINGS Honey garlic sauce, ranch, celery	12
VEGGIE SPRING ROLLS Teriyaki sauce, green salad	9
L'ARDOISE NACHO Individual tortillas, grilled chicken, jalapeño, corn salsa, mozzarella cheese	13
LOCAL STOUT BEEF CHILI Sharp cheddar, sour cream, jalapeño corn bread	10
L'ARDOISE POUTINE Golden fries, cheese curds, maple and rosemary sauce. Choice of toppings: Popcorn chicken and corn or lamb sausage and onions	14

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 Half-pound of angus beef, sharp cheddar, lettuce, onions, pickles, brioche bun	15
CRISPY CHICKEN Lettuce, tomato, spicy mayo, brioche bun	14
PULLED DUCK PANINI Lettuce, caramelized onions, aioli, barbecue sauce, flat bread	16
L'ARDOISE CLUB Multigrain bread, corn and onion aioli, grilled chicken, tomatoes, lettuce, bacon	15

Soup

ONION & BEER SOUP Quebec smoked Gouda cheese, croutons	9
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The Big Bite

CHARGRILLED 12 OZ NEW YORK STRIP STEAK Sea salt french fries, bacon wedge salad, choice of blue cheese dressing or lemon vinaigrette	32
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The Daily

MONDAY Stuffed Chicken Breast <i>Stuffed with asparagus, St-Paulin cheese, spinach, bearnaise sauce. Served with seasonal vegetables and choice of starch.</i>	20
TUESDAY Rainbow Trout <i>Pan seared filet, lemon juice, L'Ardoise spices. Served with seasonal vegetables and choice of starch.</i>	21
WEDNESDAY Spare Ribs <i>Oven baked, honey garlic sauce, french fries.</i>	Half 20 Full 29
THURSDAY Beef Skewers <i>Barbeque sauce, served with seasonal vegetables and choice of starch.</i>	29
FRIDAY Shrimp Pad Thai <i>L'Ardoise style pad thai, carrots, onions, broccoli, water chestnuts, rice vermicelli, coconut and curry sauce, cashews.</i>	26
SATURDAY Chicken Tacos <i>Two popcorn chicken tacos with lime aioli and two grilled chicken tacos with barbecue sauce. Flour tortilla, corn tortilla shell, mozzarella cheese, onions, salsa, lettuce.</i>	20
SUNDAY Bison Bolognese Spaghetti <i>Rosé bolognese sauce, Quebec bison, feta cheese, green onions.</i>	19

Big Bowls Salads

+ 6oz chicken breast \$6 + 4oz salmon filet \$6

CLASSIC CAESAR SALAD Hearts of romaine lettuce, croutons, parmesan cheese, Caesar dressing	13
L'ARDOISE SALAD Broccoli, beets, oranges, tofu, almonds, arugula, alfalfa sprouts, cherry tomatoes, cucumber dressing	15
GREEN BEAN AND QUINOA Tomatoes, parsley, lemon juice, cucumber, onions	14

Dessert

WARM APPLE TART Vanilla ice cream, caramel sauce	9
CHOCOLATE FONDANT CAKE Cherry coulis, whipped cream	9

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.