

CAFÉ MONTEREY

DINNER MENU

Our Executive Chef uses only the finest & freshest ingredients for a delightful culinary experience.

SOUPS

 **CHEF'S KETTLE SOUP** 8
Chef's classic vegetarian soup, made fresh daily.

 **HARIRA SOUP** 10
 The national soup of Morocco. A hearty tomato broth with chickpeas, kidney beans, lentils and a blend of Moroccan spices.

QUÉBEC ONION SOUP 10
Thinly-sliced onions, marinated overnight in a mixture of thyme, sherry and red wine for a robust full flavor. Finished with toasted croutons, Parmesan and melted Quebec Swiss cheese.

SHARABLES

 **CHICKEN FLATBREAD** 17
Toasted flatbread topped with plum tomatoes, oregano, grilled chicken, sweet red onions, cheese blend of goat and Parmesan cheeses. finished with a horseradish pesto dressing.

 **MEZZA PLATE CAFÉ MONTEREY TRIO** 15
Fresh trilogy of Mediterranean dips served with warm mini pitas.

 **CHICKPEA AND SPINACH RAGOUT** 15
 Curried chickpeas simmered in a spicy plum tomato ragout topped with baby spinach. Served with warm mini naan bread.

SALADS

 **CAFÉ MONTEREY CAESAR SALAD**
Fresh Romaine leaflet tossed with Parmesan cheese and served with a creamy garlic dressing.
Small 12 Large 15
Add Tofu 5 Chicken 8 Shrimp 9 Salmon 12 Tuna 14

 **FARMER'S HARVEST SALAD**
 Fresh seasonal colourful lettuces blended with a mixture of tomatoes, cucumbers, sweet onions, & finished with our balsamic vinaigrette.
Small 12 Large 15
Add Tofu 5 Chicken 8 Shrimp 9 Salmon 12 Tuna 14

 **MEDITERRANEAN SALAD**
 Baby arugula, baby kale, parsley, spiced walnuts, shaved fennel, pomegranate, maple pomegranate dressing.
Small 12 Large 15
Add Tofu 5 Chicken 8 Shrimp 9 Salmon 12 Tuna 14

 **TUNA NICOISE SALAD** 19
Rare seared Yellowfin tuna, hardboiled egg, poached fingerling potatoes, French beans, tomatoes, sundried tomato & oregano dressing.



CLASSICS

All sandwiches are served with a choice of French fries or zesty sweet potato fries or mixed garden salad with your choice of dressing.

CLASSIC CANADIAN BURGER 20

Canadian ground chuck with Canadian back bacon, Canadian cheddar, lettuce, sliced tomato, red onions and a dill pickle.

BUTCHER'S BLOCK FRENCH DIP 21

Thinly-sliced Angus beef dipped in au jus and topped with horseradish mayo on a French baguette.

EAST COAST FISH & CHIPS 23

Traditional hand-battered cod tails served with coleslaw, tartar sauce and your choice of regular or sweet potato fries.

QUINOA THAI VEGETABLE BOWL 21

 Stir-fried vegetables served on a bed of quinoa with a Thai ginger sauce, topped with cashews.

Add Tofu 5 Chicken 8 Shrimp 9 Salmon 12 Tuna 14

MOROCCAN CORNER

MOGADOR TAGINE 29

Slow-roasted Atlantic salmon in a savoury tomato sauce with capers, olives and lemon served in a traditional Moroccan tagine.

MARRAKESH CHICKEN 28

 All-natural chicken ballentine infused with a saffron marinade in a garlic, tomato, carrot, olive and potato mélange.

SULTAN'S LAMB 33

 Cabernet slow-braised lamb shank complemented with prunes, honey, apricots, almonds and sesame.

INDIAN CORNER

BUTTER CHICKEN 28

An authentic Indian dish prepared with tender pieces of chicken simmered in a tomato-based sauce served with rice, naan bread and raita (yogurt).

ALOO GOBI – CAULIFLOWER & POTATO MASALA 26

A traditional combination of cauliflower and dice potatoes slowly cooked in a zesty masala of tomato & onion served with rice, grilled naan bread and raita (yogurt).

DINNER ENTRÉES

All entrées are served with daily fresh vegetables and your choice of rice pilaf, quinoa, potato of the day or garlic frites.

Add Garlic shrimp skewer 11 Sautéed mushrooms 8

ATLANTIC SALMON 31

Maple-glazed Atlantic salmon with black tiger shrimp.

OVEN-ROASTED RACK OF LAMB 44

Slow-roasted infused with fresh rosemary & mustard crusted in a black olive jus.

GRILLED RIB EYE 38

Chef-selected premium Canadian ribeye served with a Niagara Cabernet reduction and roasted shallots.

ROASTED BEEF TENDERLOIN 42

6 oz Chef-selected premium Canadian beef tenderloin in a buttery tarragon sauce.

NEW YORK STEAK & FRITES

Chef-selected premium Canadian striploin, cooked to perfection and served with garlic frites.

8 oz 34

12 oz 40



Gluten Free



Vegan



Vegetarian



Halal

Applicable taxes and gratuities not included.

YYZTY | OCTOBER 2017