

START & SHARE

BREAD SERVICE

Warm Parmesan pull-apart brioche rolls, Maldon sea salt flakes, caraway seeds, smoked wagyu butter & whipped butter 9.5

TUNA CRUDO

Raw Tuna, Peruvian causa, tiger's milk, smashed avocado, watermelon radish, crispy wonton

28

HOKKAIDO SCALLOP CRUDO

Lime Avocado Crema Mousse, jalapeno & black tobiko caviar

33

CHILLED OYSTERS

Served with Champagne mignonette & picante ketchup
(Ask your server for today's selection)
1/2 dz /30

SALT & PEPPER CALAMARI

Deep fried with a side of Peruvian aji rojo sauce

26

AHI TUNA TACOS

Sesame crusted tuna, seared rare, served in fried wonton shells with Asian slaw and wasabi lime aioli

26

FRIED PICKLES

Panko crusted sweet pickle chips with maple Dijon and picante ketchup.

19

KOPANISTI DIP & CHIPS

A Mediterranean red pepper feta cheese dip served with fresh cut parmesan & smoked paprika potato chips

26

FAMOUS MAC & CHEESE WONTONS

Deep fried with a side of diablo marinara sauce

21

COCONUT ONION RINGS

Panko & sweet coconut crusted thick cut vidalia onions. Served with root beer BBQ mayo (limited availability).

19

LOLLIPOP LAMB CHOPS

Grilled lamb chops served with mini naan bread, yogurt mint raita and pomegranate arils topped with an olive oil oregano tapenade

39

SEOUL FOOD LETTUCE TACOS

Pulled short rib beef bulgogi with lettuce cups, kimchi, mixed vegetables and side shiitake salsa, sour cream, shredded cheese

26

ROSCOE'S HOUSE OF CHICKEN & WAFFLES

Chicken breast crispers on a toasted Belgian buttermilk waffle drizzled with maple butter syrup .

26

Starter SALADS

MIGHTY NICE

Arugula tossed in EVOO topped with grape tomatoes, yellow beets, candied pecans, shaved parmesan and balsamic glaze

16

KNIFE AND FORK CAESAR

Halved artisanal baby romaine, parm chips, fried capers, bacon and cornbread croutons. Topped with caesar dressing

19

BURRATA HEIRLOOM TOAST

Fresh Burrata cheese, Quebec heirloom tomatoes, poached fresh figs, arugula, balsamic reduction, EVOO on sourdough bread sprinkled with white truffle honey

36

Grand SALADS

NEPTUNE AHI TUNA

Chiffonade of mixed greens, hearts of palm, onions, mango, grape tomatoes, edamame and hard-boiled egg, tossed in a shallot vinaigrette. Topped with seared rare sesame crusted tuna slices

32

GENERAL TAO

General Tao chicken, baby spinach, carrots, cashews, grilled pineapple and fried wonton noodles topped with snow pea shoots and sliced red chillies. Tossed in a Hunan-sesame dressing .

29

SOUTHERN FRIED CHICKEN

Buttermilk chicken crispers, mixed greens, bacon, red onions, bell peppers, corn, carrots, grape tomatoes, monterey jack and cheddar cheese with maple waffle croutons. Tossed in a bourbon-pear dressing

31

DEVILLE MACHO

Mixed greens, Quebec free range roasted chicken breast, avocado, grape tomatoes, corn, dates, almonds, goat cheese and cornbread croutons. Tossed in our champagne vinaigrette

29

CHOP-CHOP

Julienned crispy greens with crumbled goat cheese, mushrooms, red onions, black olives, hearts of palm, grated egg, corn bread crouton tossed in lemon basil dressing & topped with fried onion strings

24

CAMBALACHE

Grilled hanger steak, red chimichurri sauce, mixed greens, corn, hearts of palm, yellow peppers, onions, avocado and julienned mango. Spicy lime and mango dressing.

39

House Specialities

MUSHROOM TAGLIATELLE PASTA & BAKED BURRATA..... 39

Tagliatelle pasta,wild mushroom ragout,arugula,Parmesan cheese, fresh Burrata cheese and truffle

CHICKEN PARMIGIANA SUPREME..... 41

Pan fried panko crusted bone-in chicken breast supreme,topped with Sugo di Pomodoro sauce-(tomato sauce), baked Burrata and parmesan cheeses.Served with spaghetti aglio e olio

SHORT RIB MAC & CHEESE

SKILLET 53

Slow cooked beef shortrib, red wine reduction and corn bread crust served with our sweet mac and cheese

SPAGHETTI AND MEATBALLS 32

Slow cooked meatballs* served on Spaghetti pomodoro, ricotta and parmesan cheese with fresh basil
*(veal, pork and beef blend) .

WAGYU BOLOGNESE PAPPARDELLE 49

Homemade Japanese Wagyu beef ragu,pappardelle pasta & Parmesan cheese

LOBSTER AND FRIES 48

1/2 lobster, creamed kale crust, champagne saffron sabayon, grilled lemon, Parmesan fries

LOBSTER SPAGHETTI MP

Bucatini Pasta tossed in a champagne cream sauce with a 1^{1/2} lbs Nova Scotia lobster black forest bacon, oyster mushrooms,tear drop tomatoes and green onions.

CAST IRON CAJUN SALMOM..... 41

With roasted corn salsa,poblano rice,ratatouille & seasonal vegetables

BAD GIRL PASTA 45

Linguini pasta,P.E.I. mussels,U-10 scallop,Littleneck clams and black tiger shrimp in a chipotle-lobster bisque

SUMMER GRILLED BRANZINO 46

Mediterranean Branzino, salsa verde, fennel salad with orange,mint, parsley

DEVILLE BEEF CUTS

*Proudly serving premium North American and Japanese A5 Wagyu Beef. We naturally age our steaks for a minimum of 35 days
We are not responsible for steaks ordered well-done.*

HANGER STEAK WITH BACON MARMALADE 56

11oz hanger steak grilled up to medium,sliced and topped with bourbon-bacon marmalade.Served with fully loaded mashed potatoes and grilled seasonal vegetables

UMAMI STEAK FRITES..... 55

11oz grilled hanger steak (Boeuf Onglet) Café de Paris butter,matchstick fries and a classic brandied peppercorn steak sauce

PRIME FILET MIGNON (SMOKED WAGYU BUTTER) 67

Filet mignon de 8 oz du Canada atlantique (PRIME), garni au beurre de wagyu fumé et servi avec des croquettes au cheddar fumé

COUPE DEVILLE RIBEYE..... 76

16oz USDA Prime ribeye topped with Maitre D'hotel butter.- Served with parmesan fries,roasted garlic,porcini and Hawaiian black salt mayo

DINER STEAK & EGGS 76

16oz USDA Prime ribeye,topped with a fried egg served with brown butter fried gnocchi with parmesan,bacon & onion

ADAM'S FAMOUS BEEF RIBS 48

Our signature beef back ribs smoked in-house,basted in our root beer BBQ sauce. Served with creamy slaw,fries and a jalapeno-cheddarcornbread muffin

+ ADD ROASTED BONE MARROW TO ANY OF OUR STEAK CUTS ... +12

A5 JAPANESE WAGYU BEEF EXPERIENCE !

A5 JAPANESE KUMAMOTO WAGYU STRIPLOIN 4.5 oz/127g 155

Potato croquettes and red/black Hawaiian sea salt

A5 MIYAZAKI JAPANESE WAGYU RIBEYE 360

The finest cut in the world. Served with Hawaiian Black sea salt and parmesan fries (16 oz)

"THE M.E.S.S" THE MOST EXPENSIVE STEAK SANDWICH

Our version of the famous Wagyu Katsu Sando. 4.5oz of Kumamoto A5 wagyu striploin, panko-breaded and lightly fried,buttered brioche toast & our signature Tonkatsu aioli sauce. Served with homemade chipotle spiced potato chips

155

FOOD IS MADE TO ORDER AND SERVED AS IT'S READY. CHANGES AND MODIFICATIONS ARE POLITELY DECLINED

AN 18% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED TO ALL GROUPS OF 8 OR MORE
PLEASE NOTIFY US OF FOOD ALLERGENS.

PREMIUM SANDWICHES

PRIME RIB DIP

Thinly sliced Atlantic Prime roast beef topped with melted white cheddar and horseradish mayo on a brioche bun. Served with Vermouth-spiked au jus

31

DINERBAR CLUB

Three slices of brioche bread stacked with roasted chicken, black forest bacon, tomatoes, arugula, avocado and maple Dijon sauce

29

TRUFFLE STEAK SANDWICH

Grilled ribeye steak topped with Truffle aioli, crispy shoestring fries, Caramelized onions, shredded Gruyère cheese on a parmesan crusted inverted brioche bun

40

CHICKEN & HOT HONEY SANDWICH

Crispy fried chicken, brushed with spicy honey, topped with creamy coleslaw, pickled cucumber, and garlic aioli."

28

MTL'S BEST LOBSTER ROLL

4oz of butter-poached fresh lobster-(100% knuckle & claw meat only) mixed in our signature lemon-aioli sauce topped with clarified butter, in a brioche split roll. Served with fries

39

BURGERS

We are proud to offer 100% Black Angus Beef in our burger blend. Without antibiotics and no added hormones. All our burgers consist of two patties cooked medium-well on the flat-top grill, served on a Boulangerie Guillaume® artisan brioche bun with fries.

THE DEVILLE BURGER

Cheddar cheese, shredded iceberg, tomatoes, grilled red onions, B&B pickles and our signature Dinerbar sauce

28

AU CHEVAL BURGER

Open-faced burger, double-cut rum-peppered side bacon, fried egg, caramelized onions, smoked cheddar, smoked dijonnaise

36

BLACK LABEL BURGER

Topped with fried panko-coated Gouda cheese, aged Quebec cheddar, peppered black forest bacon and bone marrow mayo

31

FAT CAT BURGER

Our burger topped with BBQ beef short-rib, aged white cheddar shredded iceberg, tomatoes, grilled red onions, spicy ketchup and root beer BBQ Mayo

32

SIDES

MAC AND CHEESE SKILLET	14	CHEESE FRIES	10.5
CHEDDAR & JALAPENO MUFFINS	14	PARMESAN FRIES	13.5
DISCO POUTINE	13.5	GARLIC MASHED POTATOES	6.5
DISCO BACON POUTINE	18	SEASONAL VEGETABLES	PM

BEVERAGES

SOFT DRINKS	4	MACHIATTO	5	MIGHTY LEAF TEA	5
FILTER COFFEE	4	LATTE	6.5	FLAT OR SPARKLING	
ESPRESSO	4.5	CAPPUCCINO	6.5	WATER (750ML)	8
AMERICANO	4.5				