



RESTO-BAR LE CAPITAIN



CLASSIC COCKTAILS



VILLAGE BLOODY	Smirnoff vodka, BBQ sauce, steak spices, fun skewer	\$16
AMARETTO SOUR	Amaretto, lemon juice, simple syrup, lemon	\$13
COSMOPOLITAN	Smirnoff vodka, simple syrup, cranberry juice, lime juice	\$12
MARGARITA	Don Julio tequila, Bols triple sec, lime juice, agave syrup	\$16
MOJITO	Captain Morgan rum, soda, mint, lime juice, regular or raspberry simple syrup	\$13

SUMMER COCKTAILS



CONCOMBRE SMASH	Tanqueray Gin, Bols Elderflower Liqueur, Cucumber, Basil, and Soda	\$13
RASPBERRY & DRAGON FRUIT MOJITO	Captain Morgan White Rum, dragon fruit syrup, raspberry, lime, mint, and soda	\$13
WATERMELON SELTZER	Smirnoff Vodka, watermelon syrup, lime juice, and soda	\$14
RUM PUNCH	Captain Morgan White Rum, Malibu, orange juice, pineapple juice, lime juice, grenadine	\$13
COCO MELON	Midori, Smirnoff Vodka, Malibu, and pineapple juice	\$13
LEMON LIME BITTER	Smirnoff Vodka, passion fruit syrup, lime juice, lemon juice, Sprite, bitter	\$14
MAI TAI	Appleton Rum, Amaretto, Bols Curaçao, and lime juice	\$14
MICHELADA	Cherry River Tequila, light beer, house blend of Worcestershire sauce and Clamato	\$12

SPRITZ BAR



APEROL SPRITZ	Aperol, bubbles, soda, orange slice	\$15
LIMONCELLO SPRITZ	Limoncello, bubbles, soda, lemon slice	\$15
HUGO SPRITZ	Bols elderflower liqueur, bubbles, soda, lime, mint	\$16
CAMPARI SPRITZ	Campari, bubbles, soda, lime, mint	\$15

GIN TONIC



Gin and tonic selection		
WITH REGULAR GIN	Tanqueray Bombay Sapphire	\$13
WITH DELUXE GIN	Romeo Gin V Gin Stadaconé	\$15
TONIC	Classic Cucumber Elderflower	

ALCOHOL-FREE



SOFT DRINKS	Sprite, Diet Coke, Coca-Cola	\$4
ASSORTED JUICES	Orange, apple, grape, cranberry	\$3.50
SPARKLING WATER	Eska, Montellier	\$4
VIRGIN CAESAR		\$8
HOMEMADE LEMONADE	Lemon juice, simple syrup, soda	\$7
MOJITO	Soda, lime, mint, regular or raspberry simple syrup	\$8
ALCOHOL-FREE BEER	Amer IPA, Heineken, Petite bourgogne	\$9

WHITE WINE

BAYANEGRA	Airen, Spain
MAISON NICOLAS	Chardonnay, France
MATUA	Sauvignon blanc, New Zealand
TERRE DEI BUTH	Pinot grigio, Italy
ADARAS LLUVIA	Sauvignon blanc, Verdejo, Spain

RED WINE

BAYANEGRA	Tempranillo, Spain
GABBIANO CHIANTI	Assemblage, Italy
VENETO	Pinot noir, Italy
HAUT DE L’ESTAC	Cabernet sauvignon, Merlot, France
MOCALLI	Cabernet Sauvignon, Italy
ADARAS ALDEA	Grenache, Syrah, Spain
BRUMONT TOUR BOUSCASSÉ	Madiran, France
BAROLO, VILLADORIA	Nebbiolo, Italy
ROSSO PIAN DELLE VIGNE	Sangiovese, Italy

BUBBLES AND ROSÉ

NINO FRANCO	Prosecco, Italy
FUMÉES BLANCHES	Gris de sauvignon, France
HUNGARIA GRANDE CUVÉE	Hungary
PIPER HEIDSIECK	Brut, Champagne

SANGRIAS

RED	Red wine, Bols triple sec, strawberry and raspberry syrup, red cranberry juice, orange juice, Sprite
WHITE	White wine, Bols apricot brandy, white cranberry juice, Sprite
ROSÉ	Rosé wine, Ketel One grapefruit vodka, red cranberry juice, grapefruit juice, Sprite

TAP BEER

COORS LIGHT
BLUE MOON
AMER IPA, BRASSEUR DE MONTRÉAL
RUBIS RED, TROU DU DIABLE

BEER CANS

COORS LIGHT
BLUE MOON
AMER IPA, BRASSEUR DE MONTRÉAL
PETITE BOURGOGNE, BRASSEUR DE MONTRÉAL

	
\$11.25	\$42.50
\$12	\$55
\$11.75	\$50
\$12.25	\$54
	\$56
	
\$11.50	\$43.50
\$11.50	\$49
\$12.50	\$58
\$13	\$60
\$13.50	\$62
	\$56
	\$58
	\$89
	\$95
	
\$13.50	\$62
\$13	\$60
\$12	\$48
	\$175
	
\$15	\$36
\$15	\$36
\$15	\$36

	
\$11.50	\$36
\$11.50	\$36
\$11.50	\$36
\$11.50	\$36

APPETIZERS

SOUP OF THE DAY AND BREAD ROLLS

\$8

BBQ CHICKEN WINGS

(6) \$15 (12) \$24

Served with ranch or sour cream sauce

FRIED WONTONS

(8) \$12 (16) \$20

Served with teriyaki sauce

CAPTAIN'S NACHOS

\$26

Shredded chicken, peppers, black olives, onions, cheese, jalapeños, salsa and sour cream

VILLAGE PLATE

\$30

Chicken wings (4), cheese sticks (4), fried wontons (6), French onions

FRESH SALADS & BOWLS

All salads are available as appetizers.
Extra grilled or crispy chicken – \$7

CAESAR SALAD

\$10 | \$18

Romaine lettuce, bacon, parmesan cheese, croutons and homemade Caesar sauce

ASIAN SALAD

\$16 | \$26

Mesclun lettuce, julienne vegetables, cashew nuts, Tao chicken, sesame vinaigrette

GREEK CHICKEN BOWL

\$16 | \$26

Lettuce, tomatoes, beet, feta cheese, olives, cucumber, carrot, tzatzíki

BBQ ROTISSERIE

Captain's style roast chicken served with BBQ sauce, coleslaw and fries or potato wedges.

CHICKEN THIGH	\$18	CHICKEN BREAST	\$20
HALF-CHICKEN	\$34	FAMILY MEAL FOR 4	\$60
		Whole chicken	

RIBS

Topped with a homemade BBQ sauce, served with coleslaw and fries or potato wedges.

HALF RIBS	\$28	WHOLE RIBS	\$42
-----------	------	------------	------

BURGERS AND SANDWICHES

Our sandwiches are served with fries, potato wedges or chef's salad.
Vegetarian patty available on request.

BLT BURGER Beef patty, lettuce, tomato, bacon, mayonnaise	\$20
BLT CRISPY CHICKEN BURGER Crispy chicken patty, lettuce, tomato, bacon, mayonnaise	\$20
CAPTAIN'S BURGER Double beef patty, cheese, bacon, pickle, onion, lettuce, tomato	\$25
BRIE MUSHROOM BURGER Beef patty, sautéed mushrooms, melting brie cheese, onion confit	\$25
CAPTAIN'S CLUB Ciabatta bread, shredded chicken, bacon, lettuce, tomato, cheese, mayonnaise	\$22

THE UNDECIDED

FISH AND CHIPS Breaded fish fillets, homemade tartar sauce, French fries, coleslaw	\$30
GENERAL TAO'S CHICKEN Crispy chicken, rice, sautéed vegetables	\$28

POUTINERIE

CLASSIC POUTINE	\$17	CHICKEN POPCORN POUTINE	\$20
ITALIAN POUTINE	\$19	GENERAL TAO POUTINE	\$22
POUTINE WITH SAUSAGES	\$19		

KIDS MENU

Beverage and dessert included.

CHICKEN FILLETS Two chicken fillets with BBQ sauce, fries or salad	\$14
MINI BURGERS With french fries or salad	\$14
SPAGHETTI Meat sauce	\$14
THIGH CHICKEN MEAL With BBQ sauce, fries or salad	\$14
CHICKEN POPCORN POUTINE	\$14



RESTO-BAR
LE CAPITAINE

SUMMER MENU

TO SHARE

BURRATINA

Served with fresh tomatoes, Italian-style garnish, and toasted bread

\$22

FRIED WONTONS

Served with teriyaki sauce

(8) \$12 (16) \$20

CAPTAIN'S NACHOS

Shredded chicken, peppers, black olives, onions, cheese, jalapeños, salsa and sour cream

\$26

VILLAGE PLATE

Chicken wings (4), cheese sticks (4), fried wontons (6), fried pickles (3), French onions

\$30

FRESH SELECTION

All salads are available as appetizers.

MELON, PROSCIUTTO & FETA SALAD

Mesclun lettuce, red onions, balsamic vinaigrette

\$16 | \$26

ASIAN SALAD

Mesclun lettuce, julienne vegetables, cashew nuts, Tao chicken, sesame vinaigrette

\$16 | \$26

GREEK CHICKEN BOWL

Lettuce, chicken, tomatoes, beet, feta cheese, olives, cucumber, carrot, tzatziki

\$16 | \$26

BETWEEN THE BUNS

Served with waffle fries or chef's salad

GYRO-STYLE SOUVLAKI

Greek pita topped with chicken, tzatziki, fresh tomatoes, cucumbers, olives, red onions, and crumbled feta

\$25

BRIE GRILLED CHEESE

With sun-dried tomato pesto, caramelized onions, and fresh apple slices

\$24

FISH TACOS

Filled with crispy breaded fish, spicy slaw, fresh cilantro, and jalapeños

\$28

CHEF'S SPECIAL

MAC & CHEESE POUTINE - \$26

COCKTAILS MENU

SUMMER COCKTAILS

CUCUMBER SMASH Tanqueray Gin, Bols Elderflower Liqueur, cucumber, basil, and soda	\$13
RASPBERRY & DRAGON FRUIT MOJITO Captain Morgan White Rum, dragon fruit syrup, raspberry, lime, mint, and soda	\$13
WATERMELON SELTZER Smirnoff Vodka, watermelon syrup, lime juice, and soda	\$14
RUM PUNCH Captain Morgan White Rum, Malibu, orange juice, pineapple juice, lime juice, grenadine	\$13
COCO MELON Midori, Smirnoff Vodka, Malibu, and pineapple juice	\$13
LEMON LIME BITTER Smirnoff Vodka, passion fruit syrup, lime juice, lemon juice, Sprite, bitter	\$14
MAI TAI Appleton Rum, Amaretto, Bols Curaçao, and lime juice	\$14
MICHELADA Cherry River Tequila, light beer, house blend of Worcestershire sauce and Clamato	\$12



FRESHNESS WAVE

ROUGE FRIGO WINE (RED WINE SERVED CHILLED)
Côtes-Du-Rhône

ROSÉ WINE LES FUMÉES BLANCHES

	
\$11	\$48
\$11	\$46

FULL SELECTION AVAILABLE ON THE REGULAR MENU

CARTE DES DESSERTS



AVALANCHE BROWNIES (À PARTAGER)	22\$
GÂTEAU AU FROMAGE	12\$
GÂTEAU AUX CAROTTES	10\$
TARTE AU SUCRE	10\$

CAFÉ RÉCONFORTANTS



CAFÉ COUREUR DES BOIS	12\$
Crème d'érable, mousse froide, sucre d'érable	
CAFÉ AFTER EIGHT	14\$
Crème de cacao, crème menthe blanche, mousse froide, chocolat à la menthe	
CAFÉ CASSE-NOISETTE	14\$
Frangelico, Amaretto crème, mousse froide	
CHOCOLAT CHAUD S'MORES	16\$
Bailey's, guimauves grillées, éclats de biscuits graham	
CAFÉ AFFOGATO BAILEY'S	16\$
Café espresso, Bailey's, crème glacée à la vanille	

*Possibilité de changer le café par du chocolat chaud

.....

DESSERT MENU



AVALANCHE BROWNIES (TO SHARE)	\$22
CHEESECAKE	\$12
CARROT CAKE	\$10
SUGAR PIE	\$10

COMFORTING COFFEES



COUREUR DES BOIS COFFEE	\$12
Maple cream, cold foam, maple sugar	
AFTER EIGHT COFFEE	\$14
Cacao cream, white mint liqueur, cold foam, mint chocolate	
NUTCRACKER COFFEE	\$14
Frangelico, Amaretto cream, cold foam	
S'MORES HOT CHOCOLATE	\$16
Bailey's, toasted marshmallows, crushed graham crackers	
BAILEY'S AFFOGATO COFFEE	\$16
Espresso, Bailey's, vanilla ice cream	

*Option to substitute coffee with hot chocolate.

BUFFET MATINAL

EN SEMAINE DE 7H À 11H

Adulte : 22\$
6 à 12 ans : 11\$
0 à 5 ans : Gratuit



Départ santé

Verrine de pouding de chia au lait de coco
Verrine de yogourt et granola
Céréales variées
Fromage cheddar
Plateau de fruits frais



Plats chauds

Œufs brouillés
Saucisse et jambon effiloché
Pommes de terre assaisonnées
Pancake et sirop



Pains & Viennoiseries

Pain blanc et brun
Viennoiseries
Confitures
Fromage à la crème



Boissons à volonté

Café filtre
Jus d'orange
Jus de pomme
Chocolat chaud

STYLE BRUNCH SAMEDI ET DIMANCHE DE 7H À 11H

Adulte : 26\$
6 à 12 ans : 12\$
0 à 5 ans : Gratuit



Départ santé

Verrine de pouding de chia au lait de coco
Verrine de yogourt et granola
Céréales variées
Plateau fromages fins du Québec
Plateau de fruits frais



Plats chauds

Œufs brouillés
Omelette aux légumes
Saucisse, jambon effiloché, bacon
Pommes de terre assaisonnées
Pancake et sirop
Bar à gauffres avec garnitures



Pains & Viennoiseries

Variété de pains du boulanger
Viennoiseries
Confitures
Fromage à la crème



Boissons à volonté

Café filtre ou spécialisé
Jus d'orange
Jus de pomme
Chocolat chaud

.....

BREAKFAST BUFFET

WEEKDAY 7AM TO 11AM

Adult : \$22
Ages 6-12 : \$11
Ages 0-5 : Free



Healthy Start

Coconut milk chia pudding verrine
Yogurt and granola verrine
Assorted cereals
Cheddar cheese
Fresh fruit platter



Hot Dishes

Scrambled eggs
Sausage and pulled ham
Seasoned potatoes
Pancakes with syrup



Breads & Pastries

White and whole wheat bread
Pastries
Jams
Cream cheese



Unlimited Beverages

Filter coffee
Orange juice
Apple juice
Hot chocolate

BRUNCH STYLE SATURDAY & SUNDAY FROM 7AM TO 11AM

Adult : \$26
Ages 6-12 : \$12
Ages 0-5 : Free



Healthy Start

Coconut milk chia pudding verrine
Yogurt and granola verrine
Assorted cereals
Fine Québec cheese platter
Fresh fruit platter



Hot Dishes

Scrambled eggs
Vegetable omelet
Sausage, pulled Ham, bacon
Seasoned potatoes
Pancakes with syrup
Waffle bar with toppings



Breads & Pastries

Variety of artisan breads
Pastries
Jams
Cream cheese



Unlimited Beverages

Filter or specialty coffee
Orange juice
Apple juice
Hot chocolate