



SAN ANTONIO

RESTAURANT



BEERS

BOTTLED BEER	9
IMPORTED BOTTLED BEER	10
DRAFT BEER (local)	glass 20 oz 10
DRAFT BEER (imported)	glass 20 oz 11

DRINKS

SOFT DRINK	4
SPRING WATER	9
PERRIER	10
SAN PELLEGRINO	10
TEA OR COFFEE	4
JUICE OR MILK	5
ORGANIC HERBAL TEA	4

GIFT CERTIFICATE AVAILABLE

PRIVATE RECEPTION ROOM 60-70 PEOPLE

Please inform us of any food allergies or intolerances.
Taxes apply to the prices.



SIGNATURE APPETIZERS

(starter portion)

MOZZARELLA STICKS	spicy tomato sauce	17
BEEF TARTARE	hand cut fresh, seasoned beef. Served with croutons.	22
SALMON TARTARE	hand cut fresh salmon. Served with croutons.	18
MATANE SHRIMPS WITH GARLIC AU GRATIN	garlic butter, white wine and herbs	18
FRESH OYSTERS	served plain in their shells	(6) 20
OYSTERS ROCKEFELLER AU GRATIN	baked, rich and flavorful, spinach and herbs	(6) 24
MELTING BRIE WITH ORANGE AND ALMONDS	orange marmalade and roasted almond slices	17
BRUSCHETTA	tomatoes, garlic and basil	regular 12 au gratin 17
FRIED CALAMARI	spicy tomato sauce	21
3 SHRIMPS COCKTAIL	(size 8-12)	19
COQUILLE ST-JACQUES		17
SNAILS	garlic butter, white wine and herbs	regular 10 au gratin 15
GRILLED SPICY ITALIAN SAUSAGES	spicy tomato sauce	15
GARLIC BREAD	butter	regular 7 au gratin 12
MUSSELS MARINARA	spicy tomato sauce and red wine	16
MUSSELS IN BIANCO SAUCE	cream sauce and vodka	18
MUSSELS WITH GARLIC	with white wine and herbs	16

SOUPS

SOUP OF THE DAY	9
VEGETABLE SOUP	9
ONION SOUP AU GRATIN	14

GOURMETS SALADS

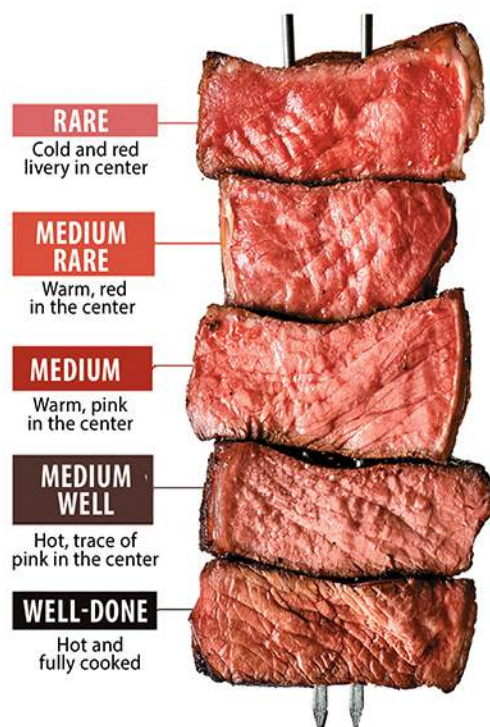
HOMEMADE GREEN SALAD	11
HOMEMADE CAESAR SALAD	11
AUTHENTIC GREEK SALAD	20
LIME AND GINGER SALAD	12
ROASTED BEET SALAD	13

SALAD EXTRAS

SALADE DRESSING	4	CHICKEN	6oz 10
CRUMBLED BACON	4	SALMON	5oz 12
CROUTONS	2	SHRIMP	(size 8-12) each 8
SHALLOTS	4	SAUSAGE	8
FETA CHEESE	10		

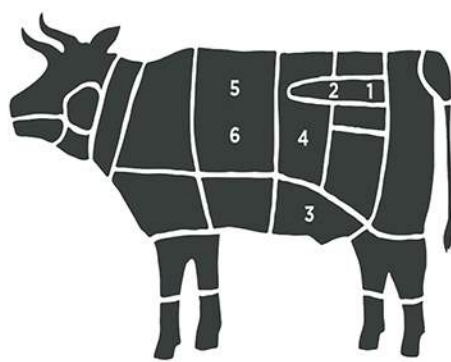


COOKING GUIDE



GUIDE OF THE CUTS

- 1 TENDERLOIN
- 2 TENDERLOIN CENTER-CUT
- 3 BAVETTE
- 4 STRIPLOIN
- 5 RIB STEAKS
- 6 RIB OF BEEF



EXTRAS AND ACCOMPANIMENTS

FRENCH FRIES	8
BAKED POTATO	regular 7 all dressed, au gratin 12
MASHED POTATOES	regular 7 all dressed, au gratin 12
2 BUTTERFLY SHRIMPS (size 8-12)	16
served with rice, garlic butter and lemon	
2 GRILLED JUMBO SHRIMPS (size 6-8)	22
served with an olive oil and lemon vinaigrette	
1 LOBSTER TAIL (5 to 6 oz)	35
served with rice, garlic butter and lemon	
CHOICE OF SAUCES :	4
pepper, au jus, with mushroom, spare rib, garlic butter or cocktail	
COLESLAW	7
PICKLES	5
SAUTÉED MUSHROOMS	7
CARAMELIZED ONIONS	6
SHALLOTS	4

REPLACE

POTATOES TO SALAD	6
FRENCH FRIES TO POUTINE	7
POTATOES AND VEGETABLES TO PENNE ROSE	8

OUR PASTA

ROSE PENNE	26
tomato sauce, cream and parmesan cheese	
PENNE GIGI	30
prosciutto, mushrooms, rosé sauce and parmesan cheese	
SEAFOOD LINGUINI	45
tomato sauce, 2 jumbo shrimps, 2 scallops, clams and mussels and parmesan cheese	

ADD TO YOUR PASTA

AU GRATIN WITH MOZZARELLA	8
CHICKEN	10
SAUSAGE	(each) 7
BACON	8
PROSCIUTTO	8
SHRIMPS (size 8-12)	(each) 8
GOAT CHEESE	8
SAUCE	8
SEASONAL VEGETABLES	8

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PICKLES	5
SAUTÉED MUSHROOMS	7
CARAMELIZED ONIONS	6
SHALLOTS	4



SANDWICHES AND BURGERS

The dishes below are served with fries, coleslaw and pickles

«SAN ANTONIO» SANDWICH MELTING 24
sliced ribeye steak au jus, melted cheese, caramelized onions and Dijon mustard in a ciabatta roll

BUFFALO BEEF BURGER 24
sliced ribeye steak au jus, swiss cheese and Buffalo sauce

«SAN ANTONIO» BURGER 24
1/2 pound. Topped with cheddar cheese, caramelized onions, lettuce and tomatoes.

EXTRAS

DIJON SAUCE	4	CHEDDAR CHEESE	3
BBQ SAUCE	4	SWISS CHEESE	3
AU JUS SAUCE	4	PICKLE	5

OUR COMFORT DISHES

«SAN ANTONIO» BEEF BOURGUIGNON 38
simmered with mushrooms in a rich, homemade sauce with french onions, served on a bed of butter-sautéed linguine. subject to availability

ENGLISH-STYLE RIBEYE STEAK 38
thinly sliced prime rib (8 to 10 oz) served on a bed of mashed potatoes drizzled with its own juices and accompanied by fresh vegetables

STEAK WITH GREEN PEPPERS 44
5 to 6 oz of thinly sliced filet mignon with green peppers, mushrooms, onions and demi-glace sauce sautéed with ketchup

HAMBURGER STEAK 28
minced steak topped with caramelized onions and finished with our famous pepper sauce. Served with seasonal vegetables and a choice of fries, baked potato or mashed potato.

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FRENCH FRIES 8

BAKED POTATO regular 7 all dressed, au gratin 12

MASHED POTATOES regular 7 all dressed, au gratin 12

2 BUTTERFLY SHRIMPS (size 8-12) 16
served with rice, garlic butter and lemon

2 GRILLED JUMBO SHRIMPS (size 6-8) 22
served with an olive oil and lemon vinaigrette

1 LOBSTER TAIL (5 to 6 oz) 35
served with rice, garlic butter and lemon

CHOICE OF SAUCES : 4
pepper, au jus, with mushroom, spare rib, garlic butter or cocktail

COLESLAW 7

PICKLES 5

SAUTÉED MUSHROOMS 7

CARAMELIZED ONIONS 6

REPLACE

POTATOES TO SALAD 6

FRENCH FRIES TO POUTINE 7

POTATOES AND VEGETABLES TO PENNE ROSE 8



SAN ANTONIO SIGNATURE GRILLS

FAVORITES

(carefully selected by our chef)

The dishes below are served with seasonal vegetables and a choice of fries, baked potato or mashed potato.

BONE-IN RIB-EYE STEAK 5 17 oz 58
is a juicy, marbled, tasty and tender piece that is bursting with flavor

FILET MIGNON WRAPPED IN BACON, 1 7 oz 57
FLAMBÉED WITH COGNAC
The most tender of all steaks, renowned for its fine texture and exceptional delicacy. A pleasant symbiosis of sauce aromas with four-colored peppers and cognac, flambéed in the pan

CENTER-CUT FILET MIGNON, FLAMBÉED WITH COGNAC 2 10 oz 71
it is both the most tender and leanest of all steaks. We recommend serving it rare or medium-rare to fully appreciate its delicate flavor. A pleasant symbiosis of sauce aromas with four-colored peppers and cognac, flambéed in the pan

PREMIUM BONE-IN ANGUS PRIME RIB 6 16 oz 56 22 oz 68
braised rib in its own juices

BONE-IN «SAN ANTONIO» PRIME RIB 6 16 oz 56 22 oz 68
braised rib, finished on the grill. Medium or hotter

RACK OF LAMB 16 to 18 oz 1/2 42 full 56
tender rack of lamb sliced after cooking, with porto sauce

STEAKS

The dishes below are served with seasonal vegetables and a choice of fries, baked potato or mashed potato.

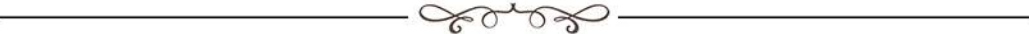
GRILLED BAVETTE 3 8 to 10 oz 40
a very tasty and flavorful meat, its more fibrous texture gives it a unique character, slightly less tender but highly appreciated by meat lovers. Topped with a mushroom sauce

NEW YORK CUT STRIPLOIN 4 7 oz 40 14 oz 52
the sirloin steak is distinguished by its shape, texture, taste and its excellent balance between marbling and tenderness

SIRLOIN STEAK FLAMBÉED WITH COGNAC 4 7 oz 45 14 oz 57
A pleasant symbiosis of sauce aromas with four-colored peppers and cognac, flambéed in the pan

PORK TENDERLOIN WRAPPED IN BACON 1 7 oz 52
it is both the most tender and leanest of all steaks. We recommend serving it rare or medium-rare to fully appreciate its delicate flavor.

CENTER-CUT FILET MIGNON 2 10 oz 68
it is both the most tender and leanest of all steaks. We recommend serving it rare or medium-rare to fully appreciate its delicate flavor.



CHICKEN AND RIBS

RIBS	30
rack of spare ribs topped with a homemade-style sauce, served with fries, coleslaw and a pickle	
RIBS AND CHICKEN	38
rack of spare ribs topped with a house-style sauce and grilled chicken breast, served with fries, coleslaw, pickle and pepper sauce	
RIBS AND SHRIMPS	42
rack of spare ribs topped with a house-style sauce accompanied with two butterfly shrimps served with rice, fries, coleslaw, pickle and garlic butter	
RIB TRIO	48
rack of spare ribs topped with a house-style sauce, grilled chicken breast two jumbo shrimps served with rice, fries, coleslaw, pickle, pepper sauce and garlic butter	
CHICKEN BREAST	28
grilled chicken breast served with seasonal vegetables, choice of potato and pepper sauce	
CHICKEN AND SHRIMPS	42
grilled chicken breast served with two butterfly shrimp, rice, seasonal vegetables, fries, pepper sauce and garlic butter	

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CHOICE OF SAUCES :	4
pepper, au jus, with mushroom, spare rib, garlic butter or cocktail	
COLESLAW	7
PICKLES	5
SAUTÉED MUSHROOMS	7
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FRESH FISH

GRILLED FRESH ATLANTIC SALMON FILLET	36
served with rice, fresh vegetables and homemade-style sauce	
COD FILLET	42
served with rice, fresh vegetables and homemade-style sauce	

FROM THE GRILL AND SEAFOOD

The dishes below are served with rice and seasonal vegetables

BUTTERFLY SHRIMPS	35
stuffed with lightly seasoned garlic breadcrumbs, served with garlic butter	
SHRIMPS PROVENÇAL	38
pan-fried breaded with fresh tomatoes, shallots, white wine and garlic butter	
SCALLOPS PROVENÇAL	42
pan-fried breaded with fresh tomatoes, shallots, white wine and garlic butter	
4 GRILLED JUMBO SHRIMPS	54
4 grilled jumbo shrimps (size 6-8) served with an olive oil and lemon vinaigrette	
2 LOBSTER TAIL	70
stuffed with lightly seasoned garlic breadcrumbs, served with garlic butter	
COMBINED SEAFOOD	60
two butterfly shrimps, one lobster tail, three Rockefeller oysters and garlic butter	

SURF & TURF	64
7 oz filet mignon wrapped in bacon, served with two butterfly shrimps in a pepper sauce and garlic butter sauce	
HUNT & FISH PLATTER	54
7 oz sirloin steak served with two butterfly shrimps, pepper sauce and garlic butter	

NEPTUNE PLATTER	42
coquille Saint-Jacques served with two butterfly shrimps and garlic butter	

FILET MIGNON AND LOBSTER TAIL	82
7 oz filet mignon wrapped in bacon, served with a lobster tail, pepper sauce and garlic butter	

7 OZ SIRLOIN STEAK FLAMBÉED WITH COGNAC AND LOBSTER TAIL	76
A pleasant symbiosis of sauce aromas with four-colored peppers and cognac, flambéed in the pan accompanied by a lobster tail	

SIRLOIN STEAK FLAMBÉED WITH COGNAC AND 2 GRILLED JUMBO SHRIMPS	65
A pleasant symbiosis of sauce aromas with four-colored peppers and cognac, flambéed in the pan accompanied by two grilled jumbo shrimps (size 6-8) served with an olive oil and lemon dressing	

REPLACE

RICE TO A SALAD	6
RICE TO POTATOES	5