

ROYALE

Monday - Thursday 4pm - 10pm | Friday 3pm - 11pm | Saturday 10am - 11pm | Sunday 10am - 9pm

LES HORS D'OEUVRES

LYONNAISE SALAD
frisée, lardons, poached egg, tomato,
roasted garlic vinaigrette **17**

**TENDER LEAVES
& ARTICHOKES**
avocado, confit tomato,
tarragon vinaigrette **15**

SPINACH & CHÈVRE SALAD
garlic croquettes, roasted shallot
vinaigrette, grainy mustard **17**



FRENCH ONION SOUP
gruyère, croûte, chives **13**

ROYALE SOUP
changes daily **11**

AAA STEAK TARTARE
traditional garnishes,
crostinis, egg yolk **19**



**BROWN BUTTER
FRIED FROGS LEGS**
parsley & garlic,
baby lettuce, lemon **17**

**GRILLED
ASPARAGUS & HAM**
grana padano, olive oil, citrus **17**

WILD SALMON TARTARE
ginger & lime dressed,
capers, chives **17**

POUR LA TABLE

STEAMED MUSSELS & FRIES

MARINIÈRE
white wine, herbs, shallots **25**

POULETTE
bacon, mushroom, cream **27**

ESCABECHE
tomato, saffron, espelette pepper **25**

**OYSTERS
EAST & WEST COAST**
red wine mignonette, lemon
3 Per Piece | 18 Half Dozen

ESCARGOT
garlic butter, fresh herbs **15**

DUCK CONFIT RILLETTES
croûte, cornichon, grainy mustard **15**

BAKED MUSSELS
garlic, tarragon, bread crumbs **15**

FOIE GRAS TORCHON
toasted brioche, apricot preserve,
smoked salt **23**

ARTISAN CHEESES
selection of three cheeses,
preserve **17**

CHARCUTERIE
daily selection, our mustard, pickles
17 Half | 31 Full

ROYALE POUTINE
sliced AAA ribeye, béarnaise,
cheese curds **17**

LES ENTREES

AAA ALBERTA BEEF FOR TWO
32 oz prime rib, whipped potato,
asparagus, béarnaise **85**

MEDITERRANEAN SEA BASS
parsley & potato purée, sauce vierge,
spinach **29**

PAN SEARED RED SPRING SALMON
warm niçoise salad, olive oil, fine herbs **31**

BERKSHIRE PORK TENDERLOIN
braised leek, mushroom fricassée,
caramelized shallot jus **31**

SUNRISE COOP CHICKEN
supreme breast, sweet corn & pepper sauté,
morel cream **27**

**YUKON GOLD POTATO
GNOCCHI 'A LA PARISIENNE'**
sauce béchamel, spring peas & mint **24**

35 DAY AGED STRIP LOIN STEAK
9 oz, gratin potato, peppercorn
brandy sauce **43**

AAA BEEF FLAT IRON 'STEAK FRITES'
10 oz, marinated tomatoes,
'café de paris' butter **35**

INNISFAIL LAMB SHANK
soft polenta, arugula & fennel salad,
pearl onions **37**

CHOUCROUTE CLASSIQUE
savoy cabbage, bacon, pork hock,
wiener sausage, potato **32**

LES BURGERS

served with fries. add bacon or egg for \$2

ROYALE
gouda cheese, mushroom, mustard aioli **19**

GRILLED CHICKEN
basil pistou, caramelized onions, tomato **17**

WILD SALMON
chive mayo, pickled red onions,
butter leaf lettuce **17**

BLACK BEAN, MUSHROOM & BRIE
carrot, brioche bun, basil **17**

L'ACCOMPAGNEMENT

**SAUTÉED
MUSHROOMS**
'café au lait' **13**

ASPARAGUS
butter glazed **9**

FRITES & AIOLI
fries, aioli **7**
add sauce béarnaise \$3

HAPPY HOUR

*get the Royale treatment
4pm to 6pm daily*

Feature Still & Sparkling
Wines by the Glass **5**

Vermouth & Apéritif **5**

Cocktails **5**

