

- SALT AND 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 .....25
- FAMOUS MAC AND CHEESE WONTONS**  
Deep fried with a side of diablo marinara sauce .....18
- 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 AND WAFFLES**  
Chicken breast crispers on a toasted Belgian buttermilk waffle drizzled with maple butter syrup .....24

- STEAK TARTARE & CAVIAR (Beef only) ... 35 (Beef & Caviar) ... 105**  
Our signature hand-cut filet mignon tartare topped with a dollop of Pacific White Sturgeon Caviar 10g. Served with buttered milk toast and Tabasco-spiked aioli.
- KOPANISTI DIP & CHIPS**  
A Mediterranean red pepper feta cheese dip served with fresh cut parmesan & smoked paprika potato chips .....25
- COCONUT ONION RINGS**  
Panko & sweet coconut crusted thick cut vidalia onions. Served with root beer BBQ mayo (limited availability) .....18
- LOLLIPOP LAMB CHOPS**  
Grilled lamb chops served with mini naan bread, yogurt mint raita and pomegranate arils topped with an olive oil oregano tapenade .....36

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 .....16

- BURRATA HEIRLOOM TOAST**  
Fresh Burrata cheese, Quebec heirloom tomatoes, poached fresh figs, arugula, balsamic reduction, EVOO on sourdough bread sprinkled with white truffle honey .....35

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 .....31
- 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 .....28
- 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 .....29

- 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**  
Juliened 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 .....23
- CAMBALACHE STEAK**  
Grilled ribeye steak, red chimichurri sauce, mixed greens, corn, hearts of palm, yellow peppers, onions, avocado and julienned mango. Spicy lime and mango dressing .....34

House Specialties

- SHORT RIB MAC & CHEESE SKILLET**  
Slow cooked beef shortrib, red wine reduction and corn bread crust served with our sweet mac and cheese .....52
- MUSHROOM AGNOLOTTI PASTA**  
Handmade Agnolotti pasta stuffed with Ricotta cheese and oyster mushrooms tossed in a Parmigiano Stravecchio butter cream sauce. Topped with buratta cheese and lightly baked .....40
- SPAGHETTI AND MEATBALLS**  
Slow cooked meatballs\* served on Spaghetti pomodoro, ricotta and parmesan cheese with fresh basil \*(veal, pork and beef blend) .....31

- MUSSELS WITH BLACK GARLIC & PARMESAN FRIES**  
Steamed PEI mussels, black garlic, white wine, butter & lemon. Served with parmesan fries .....38
- CAST IRON CAJUN SALMON**  
With roasted corn salsa, poblano rice, ratatouille & seasonal vegetables ..41
- BAD GIRL PASTA**  
Linguini pasta, P.E.I. mussels, U-10 scallop, Littleneck clams and black tiger shrimp in a chipotle-lobster bisque .....44
- LOBSTER SPAGETTI with Champagne cream sauce**  
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 .....72

From the Sea, Simply Grilled

- SUMMER BRANZINO** Grilled Mediterranean fish served with spinach and feta risotto topped with ladolemono (lemon & oil emulsion) .....44

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**  
11oz hanger steak grilled up to medium, sliced and topped with bourbon-bacon marmalade. Served with fully loaded mashed potatoes and grilled seasonal vegetables .....52
- UMAMI STEAK FRITES**  
11oz grilled hanger steak (Boeuf Onglet) Café de Paris butter, matchstick fries and a classic brandied peppercorn steak sauce .....52
- PRIME FILET MIGNON with Smoked Wagyu Butter**  
8oz Atlantic Canadian Prime Filet Mignon topped with smoked wagyu butter and served with smoked cheddar croquettes .....66

- COUPE DEVILLE RIBEYE**  
16oz USDA Prime ribeye topped with Maitre D'hotel butter. Served with parmesan fries, roasted garlic, porcini and Hawaiian black salt mayo .....75
- DINER STEAK & EGGS**  
16oz USDA Prime ribeye, topped with a fried egg served with brown butter fried gnocchi with parmesan, bacon & onion .....74
- ADAM'S FAMOUS BEEF RIBS**  
Our signature beef back ribs smoked in-house, basted in our root beer BBQ sauce. Served with creamy slaw, fries and a jalapeno-cheddar cornbread muffin .....47

ALL OUR STEAKS CAN SURF. ADD NOVA SCOTIA STEAMED SNOW CRAB TO ANY OF OUR STEAK CUTS FOR 35

A5 JAPANESE WAGYU BEEF EXPERIENCE

- A5 JAPANESE KUMAMOTO WAGYU STRIPLOIN 4.5 oz / 127g**  
Potato croquettes and red/black Hawaiian sea salt .....150
- A5 MIYAZAKI JAPANESE WAGYU RIBEYE**  
The finest cut in the world. Served with Hawaiian Black sea salt and parmesan fries (16 oz) .....350
- "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 .....150
- "SAIKOU" A5 WAGYU MIYAZAKI BURGER**  
Our famous 7oz A5 Miyazaki Wagyu burger seasoned with sel gris topped with Quebec's award winning Raclette de Compton cheese, red onion marmalade, arugula, spicy umami aioli on a artisanal brioche bun. Served with fries .....99

Premium Burgers & Sandwiches

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.

- 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 .....29
- LOBSTER BLTA**  
Chilled Nova Scotia lobster salad, black forest bacon, romaine, tomatoes, avocado and garlic aioli on a brioche bun .....38
- DINERBAR CLUB**  
Three slices of brioche bread stacked with roasted chicken, black forest bacon, tomatoes, arugula, avocado and maple Dijon sauce .....29
- TEXAS TOAST STEAK SANDWICH**  
Grilled ribeye steak topped with sauteed mushrooms, onions, cheddar cheese, bacon, fried onion strings and chipotle mayo. Served on grilled brioche bread .....34
- SANDWICH STEAK AMÉRICAIN**  
Grilled ribeye steak topped with sauteed onions, Gouda cheese, tomato, arugula & French onion mayo. Served on a brioche bun .....34

- SCREAMIN' KOREAN CHICKEN**  
Fried chicken breast, topped with kimchi, sriracha mayo, Asian slaw, tomato, red onion and pickles. Served on a brioche bun .....28
- THE DEVILLE BURGER**  
Cheddar cheese, shredded iceberg, tomatoes, grilled red onions, B&B pickles and our signature Dinerbar sauce .....26
- AU CHEVAL BURGER**  
Open-faced burger, double-cut rum-peppered side bacon, fried egg, caramelized onions, smoked cheddar, smoked dijonnaise .....35
- BLACK LABEL BURGER**  
Topped with fried panko-coated Gouda cheese, aged Quebec cheddar, peppered black forest bacon and bone marrow mayo .....30
- "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 .....30

MTL'S BEST LOBSTER ROLL

- 5oz of butter-poached fresh lobster mixed in our signature lemon-aioli sauce in a buttered brioche split roll. Served with fries .....35
- Lobster roll with 10gr Pacific White Sturgeon Caviar .....105

Looking for a vegetarian option? Change your burger patty to a plant-based substitute for 7

Sides

- MAC AND CHEESE SKILLET .....13 DISCO POUTINE .....13.50 CHEESE FRIES .....10.50 GARLIC MASHED POTATOES .....6.50
- CHEDDAR & JALAPENO CORNBREAD MUFFINS .....12 DISCO BACON POUTINE .....17.50 PARMESAN FRIES .....11.50 SEASONAL VEGETABLES .....MP



## Heavenly Desserts

All desserts are made in-house with love

### PAIN PERDU

Deep fried French Toast Brioche cubes with warm maple syrup, strawberry compote and French vanilla ice cream.....16

### THE OG BANANA CREAM PIE

French Vanilla Crème Pâtissière-(Custard), caramelized bananas and Chantilly whipped cream in a thick Oreo® Pie Crust .....15

### DEVILLE'S FOOD CAKE

Layered chocolate cake with French Vanilla ice cream.....15

### APPLE PIE A LA MODE

With salted pecan caramel sauce and French vanilla ice cream.....14

### DOUBLE BAKED CHOCOLATE BREAD PUDDING

Chocolate cake pieces tossed in our simple custard mixture, baked and served with a scoop of French vanilla ice cream.....15

### BUTTERED-RUM MONKEY BREAD SKILLET

Oven baked brioche clusters tossed in cinnamon and brown sugar, then topped with a melted rum butter icing, candied pecans and French vanilla ice cream.....17

## Our Famous

### BIG EASY BEIGNETS

Served warm with a caramel sauce and Nutella chocolate mousse

16

## Classic Shakes

VANILLA .....	8½
CHOCOLATE .....	8½
STRAWBERRY.....	8½
MALT .....	10½
OREO .....	10½

## R-Rated Shakes

18+ contain alcohol

KITTY KAT .....	18½
BAILEY'S, RUMCHATA AND BACARDI SPICED RUM AND CHUNKS OF KIT KAT™ CHOCOLATE	
COOKIE MONSTER .....	18½
KAHLUA, CRÈME DE CACAO, CHIPS AHOY™ COOKIES & COOKIE DOUGH	
OH DANNY BOY .....	18½
JAMESON IRISH WHISKEY, BAILEY'S, ESPRESSO SHOT & LUCKY CHARMS	
TOASTED MARSHMALLOW .....	18½
LE RÉDUIT DE LÉO QUEBEC MAPLE LIQUEUR, NUTELLA™, TOASTED MARSHMALLOWS, CHOCOLATE SYRUP	
TWINKIE .....	18½
SAILOR JERRY SPICED RUM, CRÈME DE CACAO, CARAMEL SAUCE, TOPPED WITH A TWINKIE™	

## Beverages

SOFT DRINKS .....	3½	MACCHIATO .....	4½
FILTER COFFEE .....	3½	LATTE .....	6
ESPRESSO .....	4	MIGHTY LEAF TEA™ .....	4
FLAT OR SPARKLING WATER.....	large 7 /small 5		

Too Small? Our menu is also available online