

**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 .....20

**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

**"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

**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 .....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

**TUNA CRUDO**  
Raw tuna Poke style tossed in a Spicy Asian & sesame mayo, cubed avocado, sushi rice, fried rice paper chip .....28

**ROCKA'OYSTERS**  
(3) East Coast oysters topped with braised kale, mornay sauce, house smoked Gouda cheese, baked and finished with bacon-jam and cornbread crumble...21

Starter 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 .....30

**BURRATA, KALE & BACON JAM TOAST**  
Fresh Burrata cheese, braised kale, caramelized onions, glazed maple bacon slab, anchovies, on sourdough bread drizzled with EVOO.....32

Grand Salads

**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 juliened mango. Spicy lime and mango dressing.....34

House Specialties

**MUSHROOM TAGLIATELLE PASTA & BAKED BURRATA**  
Tagliatelle pasta, wild mushroom ragout, arugula, Parmesan cheese, fresh Burrata cheese and truffle .....38

**MY MOTHER'S PASTITSIO**  
A Greek pasta dish, layered with bucatini pasta tossed in Greek cheeses, a combination of ground lamb and minced beef in a tomato sauce. Topped with Béchamel cheese sauce and oven baked (limited availability).....35

**CHICKEN PARMIGIANA SUPREME**  
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 .....38

**SHORT RIB MAC & CHEESE SKILLET**  
Slow cooked beef shortrib, red wine reduction and corn bread crust served with our sweet mac and cheese .....52

**SPAGHETTI AND MEATBALLS**  
Slow cooked meatballs\* served on Spaghetti pomodoro, ricotta and parmesan cheese with fresh basil \*(veal, pork and beef blend).....31

**MISO-HONEY BUTTER GLAZED BRANZINO**  
Roasted Mediterranean Branzino fish, glazed with a miso-honey butter, served with an almond, diced cucumber, pomegranate gremolata, seasonal vegetables and grilled shishito peppers ...45

**BEEF SHORT RIB STROGANOFF with Truffle Chantilly**  
Pappardelle pasta tossed in a black truffle butter cream sauce with slow cooked short rib meat (deglazed with red wine), mushrooms and shaved parmesan. Topped with truffle chantilly.....41

**LOBSTER & CHORIZO PAELLA**  
Our take on the classic Spanish rice paella. Saffron infused bomba rice tossed with 1 1/2 lbs lobster, pork chorizo & Quebec chanterelles mushrooms .MP

**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

Please ask about our Blue Plate Special  
OUR FEATURE CREATION OF THE WEEK

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 .....55

**UMAMI STEAK FRITES**  
11oz grilled hanger steak, Café de Paris butter, matchstick fries and a classic brandied peppercorn steak sauce .....53

**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 and porcini black truffle aioli. Served with parmesan fries .....75

**DINER STEAK & EGG**  
16oz USDA Prime ribeye topped with a fried egg and served with parmesan, bacon and onion potato hash .....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.....48

ADD ROASTED BONE MARROW TO ANY OF OUR STEAK CUTS (Topped with black Hawaiian lava salt & EVOO) ..... 11

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

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 .....30

**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 .....35

**STK AMERICAIN SANDWICH**  
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 .....27

**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

Looking for a vegetarian option? Change your burger patty to a plant-based substitute for 4

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 .....13.50 SEASONAL VEGETABLES .....MP

# DEVILLE

## Lunch Menu

Available Monday to Friday from opening till 15:00. In -House Only

### LUNCH-SIZE SALADS

- DEVILLE MACHO .....23
- GENERAL TAO .....23
- CHICKEN CAESAR .....23
- SOUTHERN FRIED CHICKEN .....23

### PASTA

- CACIO E PEPE WITH WILD MUSHROOMS AND KALE  
Bucatini pasta, black pepper, Grana Padano, EVOO, roasted garlic, sliced oyster mushrooms, kale .....24
- BUCATINI ALLA CARBONARA  
Lardon, bucatini pasta, Grana Padano & egg .....25

- PULLED BEEF SHORTRIB MAC AND CHEESE SKILLET  
Slow cooked pulled beef short rib, BBQ bourbon glaze, signature sweet mac & cheese .....26

### SANDWICHES & BURGERS

- PARMESAN CRUSTED BRIOCHE GRILLED CHEESE WITH PEPPERED BACON  
Sliced brioche, peppered bacon, Gouda, cheddar, Grana Padano cheese..23

- DINER DOUBLE BACON CHEESE  
Two beef patties, cheddar, Monterey Jack, bone marrow mayo, brioche bun.....24

- JR DINERBAR CLUB  
Sliced brioche, roasted chicken, black forest bacon, tomatoes, arugula, avocado, maple Dijon sauce.....24

- BELGIAN WAFFLE ROYALE  
Belgian waffle, fried chicken crispers, cheddar, signature bacon, warm maple butter syrup, fried egg .....25

### CLASSIC STEAK FRITES

7 oz USDA choice ribeye, grilled then sliced and topped with Cafe de Paris butter. Served with matchstick fries and Dijonaise sauce .....28

### DESSERTS

- JR BIG EASY BEIGNETS.....9

Perfect for lunch. Served warm with a caramel sauce and a Nutella chocolate mousse



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

Too Small? Our menu is also available online



Tag Us

