

APPETIZERS

TARTARES 2 oz

Tartare appetizers are served with croutons.

ASIAN BEEF

Cashews nuts, fried wonton, soy sauce, sesame oil, shiitake mushroom mayonnaise

NEW

CHIMICHURRI BEEF

Green onions, chives, crispy onions and smoked gouda

CLASSIC BEEF

Mayonnaise, Dijon mustard, capers, pickles, green onions and chives

ROYAL BEEF

Classic tartar sauce with candied tomatoes and parmesan shavings

STEAKHOUSE BEEF

Peppercorn mayonnaise, green onions, lardons, steak spice, and hickory potatoes

TWO SALMONS

Salmon and smoked salmon, classic tartare sauce, pickled ginger and green onions

LEMON DILL SALMON

Capers, shallots and chives

GOAT CHEESE AND MAPLE SALMON

Goat cheese emulsion, maple, pesto, green onions and crushed pecans

STRAWBERRY SALMON

Strawberries, yogurt, lime, chives and sesame seeds

SHRIMP AND LOBSTER

Homemade guacamole and SHAKER's signature mayonnaise

COLD

CAESAR SALAD

Romaine lettuce, garlic croutons, bacon bits, parmesan shavings and vinegar house dressing

TUNA TATAKI

Chinese five-spice red tuna. **Served with sesame mayonnaise, cashew nuts and crunchy Asian-style salad**

BEET CARPACCIO AND GOAT CHEESE

Caramelized pecans, baby spinach, arugula, goat cheese dressing, balsamic dressing and melting fried goat cheese

NEW

TOMATOES AND BUFFALO MOZZARELLA

Fresh tomatoes, buffalo mozzarella, avocado, basil, balsamic reduction, lemon and arugula

WARM

NEW

SPINACH GRATINATED DIP TO SHARE

Spinach, cream cheese, sour cream, garlic, French shallots and bacon

FRENCH ONION SOUP

Caramelized onions, red beer, red wine and Swiss cheese

ONION RINGS

Beer batter. **Served with honey**

LOCAL CHEESE FONDUE

Arugula and apple onion confit

WAGYU BEEF FRIED DUMPLINGS

5 dumplings served with sweet chili sauce

LOBSTER POGOS

2 pogos served with a side salad and SHAKER's signature mayonnaise

FRIED CALAMARI

Served with SHAKER's signature mayonnaise

BAKED BRIE TO SHARE

Pecan crust, maple cranberry and green apple compote

NEW

SPINACH AND LOBSTER GRATINATED DIP TO SHARE

Lobster, spinach, cream cheese, sour cream, garlic, French shallots and bacon

SMALL CHICKEN WINGS

Choice of sauce: homemade BBQ, bacon bit sour cream, RedHot Buffalo or Tao

NACHOS

Homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives

GROUND BEEF NACHOS

Beef, homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives

CHICKEN NACHOS

Chicken, homemade guacamole, bacon bit sour cream, salsa, banana peppers and Kalamata olives



TOMATOES AND BUFFALO MOZZARELLA

WAGYU BEEF FRIED DUMPLINGS

TARTARES AND TATAKI

4 OZ MODERATE PORTION

6 OZ REGULAR SERVING

Meals are served with fries and garden salad.

Poke bowls are served with carrots, marinated red cabbage, cucumbers, edamame, corn, red pepper and fried wontons with jasmine rice or rice noodles.

ASIAN BEEF

Cashew nuts, fried wonton, soy sauce, sesame oil, shiitake mushroom mayonnaise

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

CHIMICHURRI BEEF

Green onions, chives, crispy onions and smoked gouda

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

CLASSIC BEEF

Mayonnaise, Dijon mustard, capers, pickles, green onions and chives

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

ROYAL BEEF

Classic tartare sauce with candied tomatoes and parmesan shavings

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

STEAKHOUSE BEEF

Peppercorn mayonnaise, green onions, lardons, steak spices, with julienned hickory potatoes

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

TUNA TATAKI

Chinese five-spice red tuna

Served with sesame mayonnaise, cashew nuts and crunchy Asian-style salad

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

TWO SALMONS

Salmon and smoked salmon, classic tartare sauce, pickled ginger and green onions

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

LEMON DILL SALMON

Capers, shallots and chives

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

GOAT CHEESE AND MAPLE SALMON

Goat cheese emulsion, maple, pesto, green onions and crushed pecans

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

STRAWBERRY SALMON

Strawberries, yogurt, lime, chives and sesame seeds

MEAL	POKE
4 OZ 25 ⁹⁹	4 OZ 26 ⁹⁹
6 OZ 30 ⁹⁹	6 OZ 31 ⁹⁹

SHRIMP AND LOBSTER

Homemade guacamole and SHAKER's signature mayonnaise

MEAL	POKE
4 OZ 26 ⁹⁹	4 OZ 27 ⁹⁹
6 OZ 31 ⁹⁹	6 OZ 32 ⁹⁹

TARTARE DUO

Two tartares and/or tatakis of your choice

MEAL	POKE
2X2 OZ 27 ⁹⁹	2X2 OZ 28 ⁹⁹
2X4 OZ 36 ⁹⁹	2X4 OZ 37 ⁹⁹



GOAT CHEESE AND MAPLE SALMON TARTARE

MONDAYS AND TUESDAYS STARTING AT 4 P.M.

TARTARES AND BURGERS*

\$15

*Valid on 4 oz tartares. Except two patties burgers.



**ULTIMATE
CHEEEEEZE
BURGER**

BURGERS

Our **burgers** are served with fries and homemade mayonnaise
Upgrade your fries to a poutine **+4⁴⁹**

Vegetarian option available for all our burgers.



**PREMIUM
CERTIFIED BEEF**

CLASSIC

Sterling Silver® beef, bacon, lettuce, tomato and burger sauce

Extra cheese **1⁹⁹**

20⁹⁹

ULTIMATE CHEEEEEZE

Sterling Silver® beef, melted Le Petit Crèmeux cheese, Canadian cheddar cheese, Swiss cheese, crispy fried onions, arugula, bacon, tomato and burger sauce

24⁹⁹

FANCY

Sterling Silver® beef, Swiss cheese, onion-apple confit, lettuce, tomato and rosemary mayonnaise

21⁹⁹

BIG BOSS

Two Sterling Silver® beef patties, Canadian cheddar cheese, Swiss cheese, pickles, tomato, lettuce, bacon and burger sauce

25⁹⁹

NEW

WESTERN

Sterling Silver® beef, smoked gouda, BBQ sauce, arugula, red onions, bacon, Hickory juliennes and smoked mayonnaise

22⁹⁹

ULTIMATE CHEEEEEZE DOUBLE

Two Sterling Silver® beef patties, melted Le Petit Crèmeux cheese, Canadian cheddar cheese, Swiss cheese, crispy fried onions, arugula, bacon, tomato and burger sauce

27⁹⁹

TI-CROTTÉ

Sterling Silver® beef, onion rings, cheese curds, lettuce and burger sauce

23⁹⁹

VEGGIE

Vegan patty, lettuce, tomato, pickles, red onion and vegan burger sauce

22⁹⁹

CRISPY CHICKEN

Chicken, secret house breading, bacon, lettuce, tomato and mayonnaise

Extra cheese **1⁹⁹**

23⁹⁹

HABANERO CHICKEN

Chicken, secret house breading, bacon, lettuce, tomato and spicy habanero mayonnaise

Extra cheese **1⁹⁹**

23⁹⁹

**MONDAYS
AND
TUESDAYS
STARTING
AT 4 P.M.**

**TARTARES AND
BURGERS***

\$15

*Valid on 4 oz tartares.
Except two patties burgers.

SALADS

CAESAR

Romaine lettuce, garlic croutons, bacon bits, parmesan shavings and house dressing

16⁹⁹

ADD CHICKEN BREAST

22⁹⁹

ADD CRISPY CHICKEN

24⁹⁹

TAO CHICKEN

Chicken and tao sauce, baby spinach, crunchy vegetables, pineapple and cashew nuts on rice noodles

22⁹⁹

BEET CARPACCIO AND GOAT CHEESE

Caramelized pecans, baby spinach, arugula, goat cheese dressing, balsamic dressing and melting fried goat cheese

20⁹⁹

CRUNCHY ASIAN SALAD WITH WAGYU

Fried Wagyu beef dumplings, tao sauce, baby spinach, crunchy vegetables, roasted peanuts and Asian vinaigrette on rice noodles

24⁹⁹

POUTINES

CLASSIC

REGULAR LARGE

11⁹⁹ 15⁹⁹

SAUSAGE

Classic with pieces of grilled sausage

13⁹⁹ 17⁹⁹

GROUND BEEF

Gravy, Sterling Silver® ground beef and creamy peppercorn mayonnaise



16⁹⁹ 20⁹⁹

BUFFALO CHICKEN

Gravy, crispy chicken pieces and homemade Buffalo sauce

20⁹⁹ 24⁹⁹

SHRIMP AND LOBSTER

Gravy, lobster meat and pink shrimp and SHAKER's signature mayonnaise

21⁹⁹ 25⁹⁹



CAESAR SALAD WITH CRISPY CHICKEN



GROUND BEEF POUTINE



**FLANK STEAK
6 OZ**

CLASSICS

SPAGHETTI BOLOGNESE 16⁹⁹
Homemade bolognese sauce and parmesan shavings
Extra gratin 3⁹⁹
Extra cheese curds 3⁹⁹

BABY BACK RIBS 26⁹⁹
Half artisan baby back ribs and homemade BBQ sauce
Served with fries and a salad

FLANK STEAK 6 OZ 33⁹⁹
Sterling Silver® beef and pepper sauce
Served with fries and vegetables

FILET MIGNON 7 OZ 48⁹⁹
Sterling Silver® beef, aged 21 days
and pepper sauce
Served with fries and vegetables

STERLING SILVER® THURSDAYS

	FLANK STEAK 6 OZ*	FILET MIGNON 7 OZ*
	\$20	\$35

STARTING
AT 4 P.M.

*Served with fries only

GENERAL TAO 22⁹⁹
General Tao chicken, vegetable, sesame seeds
and pineapple stir-fry
Choice of jasmine rice or rice noodles

LOBSTER ROLL 22⁹⁹
Lobster meat, shrimp from Sept-Îles, lettuce
and SHAKER's signature mayonnaise

FISH AND CHIPS 25⁹⁹
Atlantic cod and homemade breading
Served with fries and tartare sauce

SALMON FILLET 28⁹⁹
Honey and mustard glazed Atlantic salmon
fillet with beurre blanc
Served with rice and vegetables

SIDES

JASMINE RICE	2 ⁹⁹
FRIES	3 ⁹⁹
GARDEN SALAD	3 ⁹⁹
VEGETABLES	3 ⁹⁹
ASIAN SALAD	4 ⁹⁹
CAESAR SALAD	4 ⁹⁹
SWEET POTATO FRIES	5 ⁹⁹
ONION RINGS	6 ⁹⁹



Our Sterling Silver® Premium Beef is certified by the Canadian Beef Grading Agency through a rigorous selection process for its colour, its texture and its marbling, guaranteeing a premium culinary experience.

IT'S YOUR BIRTHDAY? IT'S FREE!

VALID FOR A MEAL AND DESSERT OF YOUR CHOICE*

When you make a reservation for 8 people and over, all guests must order a main dish.

Valid 1 week before or after your birthday.

Exclusions: filet mignon, tartare duo and poke bowls 2 x 4 oz.



DESSERTS

OREO® CAKE 10⁹⁹

Soft chocolate crust filled with cheesecake made with real Oreo® cookie pieces and topped with a chocolate drizzle

NEW CHEESE MOUSSE AND MAPLE SYRUP CARAMEL 10⁹⁹

Light cheese mousse verrine on a Graham crumble base



HOMEMADE PUDDING CHÔMEUR TO SHARE 11⁹⁹

Served in a hot skillet with vanilla ice cream

NEW SUPER LAYERED CHOCOLATE AND CARAMEL CAKE TO SHARE 12⁹⁹

Served with a pot of original F.A.A. CARAMEL



KILLER BROWNIE TO SHARE 12⁹⁹

Served in a hot skillet with vanilla ice cream

Contains nuts and peanuts 

Extra Coureur des Bois maple cream liqueur 5⁹⁹



COFFEE

REGULAR	3 ⁴⁹
ESPRESSO	3 ⁹⁹
LONG	3 ⁹⁹
CAPPUCCINO	4 ⁹⁹
LATTE	4 ⁹⁹

ALCOHOLIC COFFEES

BAILEYS 	11 ⁴⁹
BRAZILIAN	11 ⁴⁹
Tia Maria, D'Eaubonne VSOP brandy and Triple Sec	
SPANISH	11 ⁴⁹
Tia Maria, D'Eaubonne VSOP brandy	
SHAKER	11 ⁴⁹
Dr. McGillicuddy's butterscotch and Frangelico 	

BEVERAGES

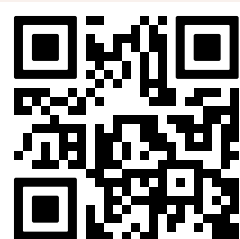
TEA	3 ⁴⁹
HERBAL TEA	3 ⁴⁹
DASANI WATER	3 ⁹⁹
ESKA CARBONATED WATER	3 ⁹⁹ 5 ⁹⁹
SOFT DRINK	3 ⁹⁹
ICE TEA	3 ⁹⁹
RED BULL	5 ⁹⁹
Energy Drink, Sugarfree, Red Edition et Yellow Edition	



OUR BRANCHES

STE-FOY 2015	VICTORIAVILLE 2019
CAP-ROUGE 2016	ST-LAURENT (MTL) 2019
LÉVIS 2016	ST-JÉRÔME 2021
RIMOUSKI 2016	VIEUX-QUÉBEC 2022
CHARLESBOURG 2017	DRUMMONDVILLE 2022
GATINEAU 2017	GRANBY 2023
ST-GEORGES 2017	CENTROPOLIS 2023
TROIS-RIVIÈRES 2018	CHICOUTIMI 2023
SHERBROOKE 2018	BOISBRIAND 2024
ST-HYACINTHE 2018	

ALLERGENS



Taxes not included. Prices are subject to change without prior notice.

SHAKER recommends that you drink responsibly.

SHAKER cannot guarantee that all foods are completely allergen-free. For more information, visit www.shakercuisinetmixologie.com.

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