

STARTERS

Volcano's signature salad	18	Escargots puff pastry	21
Fresh mesclun and seasonal vegetables with Modena balsamic vinaigrette		Creamy snails with garlic and herbs, served in a puff pastry nest	
Heart Fissure	22	Beef Carpaccio	24
Romaine grilled over a flame, homemade Caesar dressing, dried prosciutto, Parmigiano Reggiano, fresh capers and finished with a drizzle of our "Arrabiata" Oil		Thin slices of raw tenderloin, enhanced with extra-virgin olive oil, shavings of parmesan, a scattering of fresh arugula and a drizzling of aged balsamic vinegar	
Shrimp with mango & avocado salsa	23		
Shrimp tossed with sweet, ripe mango, creamy avocado, and fresh coriander with a zesty jalapeño-lime dressing.			

VOLCANO CLASSIC

Prime Rib	55
12 oz sliced and juicy, served with its homemade cooking juices, vegetables and gratin dauphinois	

 COOKING ON VOLCANIC STONE

Filet Mignon	59	Fresh scallops	58
7 oz steak that is tender and lean		Plump scallops, ready to grill	
Flank Steak	41	Tiger Shrimp	47
7 oz and rich with flavour		Tiger shrimp ready to sear on the stone	
Sirloin Baseball Steak	48	Sea Trio	60
10 oz steak that is lean and flavourfull		Scallops, tiger shrimp and a lobster tail	

Your choices are served with: Julienne fries or fragrant rice.
Steaks served with full bodied pepper sauce & seafood with Sriracha butter

ADD TO YOUR MEAL

Lobster tail	25	Filet Mignon (7 oz)	45
Tiger shrimp	20	Flank Steak (7 oz)	27
Scallops	29	The Butcher's sausage	12
Daily vegetables	10	Gratin dauphinois	8

PLATED DISHES

New York Strip (12 oz)	55
Grilled over an open flame, topped with maître d'hôtel butter. Served with crispy julienne fries and peppercorn sauce	
Catch of the day	Market price
Daily fresh fish	
Sausage Duo	32
Freshly prepared sausages served with our julienne fries	
Volcano Poutine	44
Julienne fries, filet mignon and cheese curds with our full-bodied pepper sauce	