



Welcome to Restaurant 9-4-10 at the Bell Centre. We have created a unique and innovative menu that we believe will be the perfect beginning to a memorable evening of entertainment.

Our menu invites you to make the choice of having individual **à la carte** items **or** create your own three course **table d'hôte** with the menu items marked with an asterisk (*) for **44.99** excluding gratuities and taxes. The flexibility we offer is sure to please even the most distinguished palates.

Our Chef's are prepared to meet the specific dietary needs of our guests, so please let us know if you have any food restrictions or vegetarian requests. We also have a menu available for children 12 and under.

We pride ourselves on creating recipes using local products and the freshest quality ingredients available. Based upon the seasonality of ingredients, on the night of your visit our Executive Chef may need to make some menu and price changes to ensure we are true to our culinary passion.

We hope you enjoy the entertainment... on your plate.

Bon Appétit !

Gilles St-Hilaire,
Executive Chef

Avoid last minute dinner plans!

Purchase your pre-event meal ticket ahead of time.

Table d'hôte three course meal 53.75 per ticket
transaction fees and taxes included.

Restaurant 9-4-10

Access by Bell Centre main entrance located
at 1909 Canadiens-de-Montreal Avenue

For more information, please contact us
by phone: (514) 925-2582

by e-mail: reservation.restaurant@centrebelle.ca

APPETIZERS

Country Duck Foie Gras 23

Wild grape jelly, homemade gingerbread

***Maplewood Smoked Salmon 16**

Caper-fennel chiffonnade and lime
marinated red onions

***Escargot au Gratin 10**

Garlic butter

***Caesar Salad 12**

Crisp romaine, bacon, homemade croutons
and our famous Caesar dressing

***Chilled Cream of Hass Avocado 11**

Garnished with pepper salsa and grilled tortillas

***Garden Fresh Baby Field Greens 9**

Grape tomatoes, julienne of carrots, chives
and white wine vinaigrette

ENTRÉES

Filet of Angus Beef 44

Grilled to perfection, served with our signature
five peppercorn sauce

***Roasted Angus Prime Rib of Beef 36**

Baked Idaho potatoes with sour cream, au jus

***Catch of the Day 32**

Green asparagus, shaved lemongrass, apples,
pineapples and curry

***Grilled Jumbo Shrimp 34**

Brushed with fresh herbs, zucchini flower
and garlic cream sauce

***Grilled Chicken Breast 30**

Beets à la crème, dried fig port wine emulsion

***Grilled Chicken Caesar Salad 24**

Crisp romaine, bacon, homemade croutons, our famous
Caesar dressing and grilled chicken breast

***Duck Ravioli 22**

Prosciutto, oyster mushrooms, tomato concassé,
white wine, garlic and shaved parmesan

***Tuscan Flatbread Sandwiches 22**

Grilled sirloin with Boursin cheese and caramelized
onion jam on grilled rosemary focaccia bread

CHEESES & DESSERTS

Crêpes "Suzette" 13

Chef's Selection of Artisan Cheeses 12

***Chantilly Cream Profiteroles, Warm Chocolate Sauce 10**

***Baby Fruit Tulip, Raspberry Coulis 10**

***Chocolate Decadence, Caramel Sauce with Brandy 10**

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