

.....from our **RAW BAR**

FRESH-SHUCKED OYSTERS on the half-shell

East Coast: Malpeque Choice, Raspberry, Pickle Point, Cocktails, Gooseberry, Lucky Limes, Rising Tide, Wyanno

CAVIAR | BELUGA & OSCIETRA

28gr | 50gr

Blinis, egg whites & yolk, parsley, scallions, crème fraîche

ALASKAN KING CRAB | ROASTED OR CHILLED!

SHRIMP COCKTAIL | Home made mango-cocktail sauce

PEPPER-CRUSTED BEEF CARPACCIO

Arugula, Parmigiano Reggiano shaves, balsamic glaze

CRUDOS

YELLOWFIN TUNA | Citrus vinaigrette, cappuccino capers, hot chili peppers, lemon zest, micro greens

ØRA KING SALMON

Ponzu infused olive oil, red onions, dill, tobikko, lemon zest

TARTARES

ØRA KING SALMON | Avocado, crostini

YELLOWFIN | Avocado, miso-mirin sauce, sesame seeds

STEAK | 100% filet mignon, quail egg

Chilled SHELLFISH PLATTERS

SAMPLER

Oyster, lobster claw, ½ lobster tail, u6/8 shrimp, mango-cocktail sauce

SMALL

(4-u6/8 Shrimps, 2x ½ lobster tails, 2 lobster claws, 1dz-Oysters)

LARGE

(12-u6/8 Shrimps, 4x ½ lobster tails, 4 lobster claws, 1½ dz-Oysters)

Ideal for sharing; Inquire with your server!

HOT APPETIZERS

GRILLED OCTOPUS | Red onions, capers, oregano

SCALLOPS & BACON | Cauliflower purée, Québec maple syrup

YELLOWFIN TUNA TATAKI

Sesame-crusting tuna, daikon, wakamé, wasabi aioli, miso-mirin sauce

LOBSTER & SHORT RIB DUMPLINGS (3)

Porto-veal reduction infused with sesame seed oil & miso-mirin sauce

GRILLED OR FRIED CALAMARI

OYSTERS ROCKEFELLER (4)

Oven baked with spinach, mushroom, scallions, Pernod, Mornay sauce

CRAB CAKE (2) | Mustard seed sauce

WAGYU SLIDERS (3) | Black truffle Dijon, Gruyère cheese

RACK OF LAMB "LOLLIPOPS" | Garlic & fine herbs

MAC 'N CHEESE | Truffle oil

BAVARIAN ONION SOUP | Gruyère Cheese

Grilled SEAFOOD PLATTER

(½ lb-Calamari, ¼ lb-Octopus, 2-Shrimps, 2-Scallops & sautéed spinach)

Ideal for sharing; Inquire with your server!

SALADS

The "ALIKI" | Seasonal tomatoes, cucumber, French onions,

Kalamata olives, Greek barrel Feta, oregano

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons

ICEBERG WEDGE

Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip

BABY SPINACH & ARUGULA

Goat cheese, dried cranberries, walnuts, creamy lemon Yoghurt dressing

BURRATA | *Product availability

Seasonal tomatoes, fleur de sel, balsamic glaze

ROASTED VEGETABLE TOWER & QUINOA

Whipped & crumbled feta, balsamic reduction, pine nuts

General Manager: Shawn Lamontagne

Executive Chef: Stéphane Dumas

Pastry Chef: Frédéric Mongendre

*PARTIES OF 6 OR MORE WILL HAVE GRATUITY OF 18% ADDED TO THE BILL

STEAK CUTS

Our midwestern **USDA** bone-in beef is **DRY-AGED** in our temperature and humidity controlled **Himalayan salt** chamber for a period of 28-35 days!

Mkt	12oz BONELESS RIBEYE	56
	18oz BONE-IN RIBEYE	75
	12oz NY STRIPLOIN	56
Mkt	16oz KANSAS (Bone-in Striploin)	70
	8oz FILET MIGNON	56
	12oz FILET MIGNON	78
	16oz BONE-IN FILET MIGNON *Product availability	87
	8oz AUSTRALIAN WAGYU, MB 9+ (Striploin or Ribeye)	125

LARGE FORMAT STEAK CUTS

(Ideal for SHARING; Sliced and served on a board)

24oz COWBOY	100
40oz TOMAHAWK	175
32oz KANSAS (Bone-in Striploin)	130
32oz PORTERHOUSE	130

Steak Enhancements!

Lobster Tail 30 ¼ lb Black Tiger Shrimps 24

FRESH FISH & LOBSTER

Our fresh fish vary from 1½ to 3½ lbs

Served with garlic sautéed spinach or broccolini

Mkt

CHEF RECOMMENDATIONS

SESAME-CRUSTED YELLOWFIN TUNA	56
Tuna, panko-crusting rice cake, daikon, wakamé, wasabi aioli, miso-mirin sauce, ginger, scallions	
ØRA KING SALMON	52
Creamless minted pea coulis, cauliflower florets, lemon zest, micro greens	
HALIBUT Pan seared, lemon-dill beurre blanc; served with fingerling potatoes, asparagus and baby carrots	46
"The Classic" LOBSTER RAVIOLI	48
Ravioli, sun-dried tomatoes, lobster bisque cream sauce, Madagascar peppercorns, scallions, topped with lobster tail	
SEAFOOD TAGLIATELLE	56
Tagliatelle, ½ lobster tail, lobster claw, shrimp, scallop, mussels, French shallots, white wine, a touch of garlic, tomato bisque sauce	
RACK OF LAMB "DOUBLE-CUT"	65
Herb crusting, garlic mashed potatoes, Cipollini onions, Port-veal reduction	
WAGYU BURGER	32
Gruyère cheese, black truffle Dijon, dill pickles, home-cut fries	

SIDE DISHES

(Starch)

French fries	6	Creamed spinach	12
Garlic mashed potatoes	8	Grilled asparagus	12
Pont-neuf potatoes	7	Wild mushrooms ragout	13
Lobster mash	30	Oyster mushrooms	16

(Vegetables)

Sautéed spinach	8
Broccolini	8
Brussel sprouts, bacon, Québec maple syrup	10
Seasonal wild greens	9

(Sauces)

Peppercorn sauce	7	Grilled vegetable tower	16
Port-veal reduction	6	Cauliflower purée	7
Truffle Béarnaise	8	Dill pickles	5

MEAT TEMPERATURES

BLUE | RAW CENTER

RARE | COLD, RED CENTER

MEDIUM RARE | WARM, RED CENTER

MEDIUM | HOT PINK CENTER

MEDIUM WELL | SLIGHTY PINK CENTER

WELL DONE | HOT, GREY CENTER