



## OUR DEFINITION OF LUNCH!

Upon request, our Prix-Fixe Menu can be served within the hour!

## OUR FAVOURITES!

East-Coast <b>OYSTERS</b>	Mignonette sauce	Mkt
ALASKAN KING CRAB LEGS	<b>Roasted or Cold!!</b> - Lots of garlic butter!	Mkt
SHRIMP COCKTAIL	Home made mango-cocktail sauce	12pc
ÕRA KING SALMON TARTARE	Avocado, caperberries, crostini	26   48
YELLOWFIN TUNA TARTARE	Avocado, miso sauce and sesame seeds	28   52
STEAK TARTARE	100% Filet mignon, quail egg	27   50
CALAMARI	GRILLED OR FRIED !	30
LOBSTER & SHORT RIB DUMPLINGS	Porto-veal reduction infused with sesame seed oil and mirin	24
OYSTERS ROCKEFELLER (4)	Oven baked, spinach, mushroom, shallots, Pernod, Mornay sauce	32
GRILLED OCTOPUS	Spanish onions, capers, olive oil	35
ÕRA KING SALMON	Creamless minted pea coulis, cauliflower florets, lemon zest, micro greens	52
SESAME-CRUSTED YELLOWFIN TUNA	Tuna, panko-crusted rice cake, daikon, wakamé, wasabi aioli, miso-mirin sauce, ginger, scallions	56
VEAL CHOP	12oz Veal chop, pan-seared and finished in the oven; Pont-neuf potatoes, asparagus, Maitre d'hôtel butter, Port-veal reduction	58

## STEAK CUTS

14oz	<b>DELMONICO</b>	65
18oz	<b>BONE-IN RIBEYE</b>	78
16oz	<b>NY STRIP ( QUÉBEC PRIME   WET AGED )</b>	62

## LARGE FORMAT STEAK CUTS

( Large format steaks for SHARING; Sliced and served on a board )

24oz	<b>COWBOY</b>	110
32oz	<b>PORTERHOUSE</b>	135

## Fresh FISH arrivals!

Mkt

Please Inquire with your Server!

1.25- 3.00 lbs - Served with garlic sautéed spinach OR fries

## TABLE D'HÔTE

(Tuesday - Friday)

Jan 31-Feb 3, 2023

### APPETIZER

SOUP OF THE MOMENT	Chef's inspiration of the day!
FRISÉE & ARUGULA SALAD	Lardons, Goat cheese, raspberry vinaigrette
ARANCINI	Italian rice balls stuffed with mushroom & cheese, tomato sauce

### MAIN COURSE

FILET MIGNON BRULÉ	6oz filet mignon topped Goat cheese, garlic mashed potatoes, Port-veal reduction	+10
PEPPER STEAK "STIR FRY"	Beef tenderloin, bell peppers, soy sauce, honey, a touch of garlic, fingerling potatoes	
SEAFOOD PAPERDELLE	Egg noodle pasta in a creamy sun dried tomato sauce, baby spinach, touch of garlic, white wine, shrimps and scallops	
CAJUN ATLANTIC SALMON	Pan-seared fillet of salmon rubbed with Cajun spice blend and finished in the oven; fingerling potatoes and asparagus	
CHICKEN CAESAR SALAD	Pan-seared bone-in chicken breast with caesar salad	

### BEVERAGE

Coffee | Tea

\$40

We appreciate your support!