ELITE BUSINESS LUNCH

MONDAY to FRIDAY

55

APPETIZERS

Choice of One

Hamachi Crudo
Citrus Emulsion, Yuzu Pearls, Red Chili, Avocado, Cilantro

Grilled Octopus +10
Artichoke Purée, Pearl Couscous, Romesco,
Pickled Shallot, Roasted Guajillo Salsa
(A) (D) (G) (S) (SF)

Heritage Beets and Burrata
Roasted Local Beets, Whipped Goat Cheese, Burnt Orange,
Hazelnuts, Basil Pesto, Micro Arugula, Balsamic Pearls
(D) (N)

Jerusalem Artichoke Velouté
Black Truffle, Crispy Sunchokes, Herb Oil
(Ve)

MAINS

Choice of One

Hunter Truffle Chicken
Ontario Chicken Breast, Wild Mushroom Fricassée,
Green Peas, Gnocchi, Sage, Chicken Jus, Fresh Truffle
(D) (G) (E) (A)

Louix Louis Wagyu Cheeseburger
Grilled Wagyu Beef Patty, Truffle & Horseradish Aioli,
Cognac Caramelized Onions, Comté Cheese, Arugula,
Gold-Dusted Brioche, Served with Fries
(D) (G) (E) (A)

Substitute Truffle Fries or Side Caesar Salad +6

Short Rib Ragù with Mafaldine
Whisky-Honey Braised Short Rib, Mafaldine Pasta, Ricotta,
Roasted Local Cherry Tomatoes, Fresh Basil, Herbed Crumbs
(D) (G) (A)

Lobster Risotto +15
Nova Scotia Lobster, Ontario Peas, Asparagus, Parmesan Crisps
(A) (D) (SF)

Steak & Frites +25
Canadian Prime 10 oz NY Striploin, Café de Paris Butter,
French Fries, Whisky Peppercorn Sauce
(D) (G) (A)

House-Made Brioche
Served with Maple Whipped Butter
(E) (G) (D)

6

APPETIZERS

Salmon Tartare
Hand-Chopped Organic Salmon, Togarashi Aioli,
Cucumber, Avocado, Radish, Crispy Nori
(E) (S)

28

Jerusalem Artichoke Velouté
Black Truffle, Crispy Sunchokes, Herb Oil
(Ve)

23

Grilled Octopus
Artichoke Purée, Pearl Couscous, Romesco,
Pickled Shallot, Roasted Guajillo Salsa
(A) (D) (G) (S) (SF)

38

SIGNATURE SALADS

Chicken Cobb
Locally Grown Lettuce, Avocado, Maple Bacon,
Free-Range Egg, Roquefort Cheese,
Pickled Onions, Cherry Tomatoes, Green Goddess Dressing
(D) (E) (P)

35

Mediterranean Salmon & Arugula Salad
5 oz Organic Salmon, Baby Arugula, Blueberries, Cucumber,
Local Cherry Tomatoes, Kalamata Olives, Feta,
Lemon-Oregano Vinaigrette
(D)

36

Baby Gem Caesar Salad
Maple Bacon, Locally Sourced Free-Range Egg, Croutons,
Parmigiano-Reggiano, Signature Caesar Dressing
(D) (G) (E) (P) (SF)

24

Winter Fantasy Salad
Kale, Red Radicchio, Endive, Sweet Potato, Candied Pecans,
Dried Cranberries, Winter Radish, Orange & Coconut Vinaigrette
(N) (Ve)

22

Add Local Chicken Breast +12
Add Organic Salmon +16
Add Shrimps +15

MAINS

Hunter Truffle Chicken
Ontario Chicken Breast, Wild Mushroom Fricassée,
Green Peas, Gnocchi, Sage, Chicken Jus, Fresh Truffle
(D) (E) (G) (A)

39

Pan-Seared Branzino
Spiced Carrot Purée, Fennel, Citrus, Salsa Verde

65

Steak & Frites
Canadian Prime 10 oz NY Striploin, Café de Paris Butter,
French Fries, Whisky Peppercorn Sauce
(D) (G) (E)

78

Short Rib Ragù with Mafaldine
Whisky-Honey Braised Short Rib, Mafaldine Pasta, Ricotta,
Roasted Local Cherry Tomatoes, Fresh Basil, Herbed Crumbs
(D) (G) (A)

39

Louix Louis Wagyu Cheeseburger
Grilled Wagyu Beef Patty, Truffle & Horseradish Aioli,
Cognac Caramelized Onions, Comté Cheese, Arugula,
Gold-Dusted Brioche Served with Fries
(D) (G) (E) (A)

37

Substitute Truffle Fries or Side Caesar Salad +6

Comté Sacchetti Pasta
Black Truffle, Ricotta, Comté Espuma, Pickled Shimeji,
Crispy Sage, Aged Balsamic
(D) (G) (E) (V)

42

King Oyster Mushroom 'Scallops'
Pommes Purée, Wilted Spinach, Roasted
Local Cherry Tomatoes, Chimichurri
(Ve)

38

(A)	- Alcohol	(SF)	- Shellfish/Seafood
(V)	- Vegetarian	(N)	- Nuts
(D)	- Dairy	(E)	- Egg
(G)	- Gluten	(S)	- Sesame
(P)	- Pork	(H)	- Halal
(Ve)	Vegan		

HALF BOTTLES

CHAMPAGNE

NV Veuve Clicquot Ponsardin, Brut	145

WHITE

2024 Astrolabe, Sauvignon Blanc, Marlborough, New Zealand	55
2022 Ca' d'Gal 'Lumine', Moscato d'Asti, Piedmont, Italy	69
2023 Henry Pellé, La Croix de Garde, Sancerre, France*	76
2014 Schug, Chardonnay, Sonoma Coast, California, USA	86
2025 Château de Maligny, Chablis 1er Cru Vau de Vey, France	98

RED

2020 Avignonesi, Vino Nobile di Montepulciano, Tuscana, Italy	70
2022 Felsina Berardenga Chianti Classico, Italy	72
2019 Altesino, Brunello di Montalcino, Tuscany, Italy	115
2021 Giovanni Rosso, Barolo DOCG Serralunga, Piemonte, Italy	117
2018 Brigaldara, Amarone della Valpolicella Classico, Veneto, Italy	120

ZERO PROOF COCKTAILS

FLIP THE SWITCH | 19
ENERGETIC, REFRESHING, SWEET
Espresso, Honey, Tonic

SAUVAGE | 17
FRUIT-FORWARD, AROMATIC, FLORAL
Non-Alcoholic Prosecco, Wild Hibiscus Syrup, Cranberry, Lime

LOUIX SPRITZ | 17
FRUITY, SEMI-SWEET, SPARKLING
Passion Fruit Purée, Rose Water, Lemon, Non-Alcoholic Sparkling Wine

Parties of 6 or more guests will be subject to a
service charge of 18% based on the check's pre-tax subtotal.

To better serve all guests joining us at LOUIX LOUIS,
we ask that guests limit the splitting of checks to 4 ways.
Checks may be split evenly or by individual guest.
Splitting of items cannot be accommodated.