

Housemade Brioche

6

SALADS & APPETIZERS

Burrata With Local Tomatoes

Locally Baked Focaccia, Roasted Heirloom Tomatoes, Sundried Tomato
Jam, Basil Pesto, Balsamic

(NF) (D) (V)

28

Salade Verte

Citrus & Fennel, Locally Grown Lettuce, Chives, Dill, Lemon & Dijon
Dressing, Herbed Oil

(Ve) (GF)

22

Baby Gem Caesar Salad

Maple Bacon, Free-Range Egg, Croutons, Parmigiano-Reggiano,
Signature Caesar Dressing

(P) (D) (E) (G)

24

Roasted Red Pepper Tartare

Sundried Tomato, Classic Accoutrements, Dijon Aioli, Baby Gems

(D) (N) (Ve)

23

Foie Gras Torchon

Canadian Duck Foie Gras Terrine, Baby Beets, Pink Peppercorn, Citrus-
Yuzu Marmalade, Balsamic Glaze, Brioche Toast Points

(G) (D)

33

Tartare de Bœuf

Hand-Chopped Canadian Filet Mignon, Truffle Dijonnaise,
Parmigiano-Reggiano, Sourdough, Egg Yolk

(E) (D) (G)

36

East Coast Half Dozen Oysters

Dozen +\$54

Champagne Mignonette, Lemon

28

Oscietra Caviar 30g

Classic Accoutrements, Blinis

(G) (D)

190

Petit Seafood Plateau

Scallop Crudo, Nova Scotia Lobster Tail, East Coast Oysters (6), Salmon
Tartare with 3 grams of Ossetra Caviar, Citrus, Cocktail Sauce

(GF)

155

Grilled Octopus

Artichoke Puree, Pearl Couscous, Olives & Locally Grown Roasted
Tomato, Roasted Guajillo Salsa

(D) (G) (S)

33

Chilled Crab Vichyssoise

Caviar, Chives, Crab, Charred Corn, Meyer Lemon, Creme Fraiche, Puff
Pastry

(D) (SF) (G)

28

ENTRÉES SIGNATURES

Maple Glazed Duck Breast

Roasted Quebec Duck served medium, Braised Red Cabbage,
Carrot Puree, Black Berry Gastrique, Pickled Shimeji
Mushroom

(D)
60

Lobster Risotto

Carnaroli Rice, Nova Scotia Lobster, Ontario Peas,
Asparagus, Fresh Truffles

(D) (SF)
65

Comté Sacchetti Pasta

Spinach & Asparagus Mornay Sauce, Comté Cheese, Truffle

(G) (D)
40

Half Chicken

Roasted or Fried, Sauce Diane, Black Truffle Butter
(D) (NF) (GF) (HALAL)
Choice of Fried or Roasted

45
Whole Chicken +40

Beef Wellington

Canadian AAA 8oz Filet Mignon, Mushroom Duxelles,
Prosciutto, Crepe, Puff Pastry, Petit Seasonal Vegetables, Jus

(D)(G)(P)
100

LAND AND SEA

All items served a la carte

NY Strip

14oz 'P.E.I.' Prime Striploin

110

18oz Canadian Prime Cowboy Steak

Herbed Butter & Chimichurri

(D) (GF)
130

Canadian Prime Porterhouse Steak 32oz

Canadian Prime Dry Aged, Red Wine Jus

(D) (GF)
200

Branzino

Sauce Grenobloise, Spinach, Oven Roasted Cherry Tomatoes,
Breadcrumbs

(D) (G) (NF)
65

Halibut

Mussel & Clams Escabeche, Sorrel, Sauce Marinière, Courgette

(GF) (D) (N) (SF)
65

VEGETARIAN

Beet Root Wellington

Slow roasted Beet Root, Mushroom duxelles, crepe, puff
pastry, petit Seasonal Vegetables, Red wine & Mushroom Jus
(D) (G) (NF)

55

King Oyster Mushroom 'Scallops'

Pomme Puree, Wilted Spinach, Local Oven Roasted Tomatoes,
Chimichurri
(GF) (DF) (NF) (Ve)

38

SIDES

Duck Fat Parisian Potatoes

(D) (GF) (NF)

16

Asparagus with Béarnaise

(D) (GF) (NF)

16

Champignon De Paris With Fresh Herbs

(D) (GF) (NF)

16

Truffle Fries with Truffle Aioli

(D) (GF) (NF)

22

Butterfly Shrimp

(7 Piece)

30

Truffle Mac & Cheese

(D) (G) (NF)

20

Add 3oz Nova Scotia Lobster +20

Lobster Mashed Potatoes

(D) (G) (NF)

34

SAUCES

6

Green Peppercorn

Chimichurri

Béarnaise

Truffle Hot Sauce

Red Wine Jus

(V) - Vegetarian (NF) - Nutfree
(D) - Dairy (N) - Nuts
(G) - Gluten (E) - Egg
(P) - Pork (S) - Sesame
(Ve) - Vegan (H) - Halal



CLASSIC COCKTAILS

ROB ROY | 70

RICH, COMPLEX, REGAL

Macallan 12 Double Cask, Antica Formula, Bitters

SMOKED BOULEVARDIER | 30

ROBUST, ALLURING, SOPHISTICATED

Stalk & Barrel, Campari, Antica Formula

AVIATION | 28

ETHEREAL, FLORAL, ELEGANT

Roku Gin, Lemon, Maraschino Liqueur, Crème De Violette Liqueur

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.