

In-house Baked Brioche bread with Maple Whipped Butter  
6

## APPETIZERS

### *Baby Gem Caesar Salad*

Maple Bacon, Locally Sourced Free-Range Egg, Croutons,  
Parmigiano-Reggiano,  
Signature Caesar Dressing  
(G) (D) (P)  
25

Add Local Chicken +8  
Add Shrimp (5pcs) +12

### Chilled Crab Vichyssoise

Caviar, Chives, Crab, Meyer Lemon, Puff Pastry  
(D) (SF) (G)  
28

### Tartare de Boeuf

Hand Chopped Canadian Filet Mignon, Truffle Dijonnaise,  
Aged Parmigiano-Reggiano, Sourdough, Egg Yolk  
(D) (G) (E)  
36

### Grilled Octopus

Artichoke Purée, Pearl Couscous, Olives & Roasted  
Tomato, Roasted Guajillo Salsa  
(G) (D) (S)  
33

### Roasted Red Pepper Tartare

Sundried Tomato, Classic Accoutrements, Dijon Aioli, Baby Gems  
(Ve) (DF) (GF) (N)  
23

## SIGNATURE SALADS

### Chicken Cobb

Organic Hot House Lettuce, Avocado, Bacon, Locally Sourced Free  
Run Egg,  
Roquefort Cheese, Pickled Onions, Green Goddess Dressing  
(D) (E) (P)  
35

### Super Salmon Spinach

5oz Organic Salmon, Ricotta, Walnuts, Farro, blue berries, pickled  
onions, radish  
(D) (N) (G)  
36

### Salade Verte With Seared Ahi Tuna

Citrus & Fennel, Chives, Dill, Lemon & Grainy Dijon Dressing,  
Avocado, Herb Oil  
(DF) (GF) (N)  
32

## MAINS

### Hunter Truffle Chicken

Ontario Chicken Breast, Locally Grown Mushroom & Truffle  
Cream Sauce,  
Peas, Gnocchi, Sage, Chicken Jus  
(D) (G)

39

### Branzino

Sauce Grenobloise, Oven dry cherry Tomato, Spinach  
(D) (NF) (G)

65

### NY Steak Frites

Canadian Prime 11z NY striploin, frites, café de Paris butter,  
red wine jus  
(D) (H) (NF)

76

### Lobster Club Sandwich

Nova Scotia Lobster, Green Goddess Mayo, Tomato Jam,  
Boston Lettuce, Tomato, Bacon, Brioche, Served with Crispy  
Parisian Potatoes  
(D) (SF) (GF)

45

### Louix Louis Wagyu Cheeseburger

9 oz Grilled Wagyu Beef Patty, Truffle & Horseradish Aioli,  
Cognac Caramelized Onions, Comte, Gold Dusted Brioche-  
Served with Fries  
(D) (N) (G)

37

Substitute Truffle Fries or Side Caesar Salad +6

### Comté Sachetti Pasta

Spinach & Asparagus Mornay Sauce, Comté Cheese, Truffle  
(G) (DF) (VE)

38

### King Oyster Mushroom Scallops

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

38

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



## 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.

# ELITE BUSINESS LUNCH

MONDAY to FRIDAY

50

## APPETIZERS

*Choice of One*

### Tartare de Saumon

Organic Sustainable Salmon, Avocado, Tobiko, Shallots, Chives,  
Cucumber, Preserved Lemon Aioli, Sesame Lavash Crackers  
(S) (G) (DF)

### Grilled Octopus +7

Artichoke Purée, Pearl Couscous, Olives & Roasted Tomato, Roasted  
Guajillo Salsa  
(G) (D) (S)

### Burrata With Local Tomatoes

Locally Sourced Focaccia, Roasted Heirloom Vine Tomatoes,  
Sundried Tomato Jam, Crispy Basil, Balsamic  
(N) (D)

### Chilled Crab Vichyssoise

Vadouvan, Locally Grown Caramelized Squash,  
Pumpkin Seeds Croutons, Crispy Sage  
(D) (SF) (G)

## MAINS

*Choice of One*

### Hunter Truffle Chicken

Ontario Chicken Breast, Locally Grown Mushroom & Truffle Cream  
Sauce,  
Peas, Gnocchi, Sage, Chicken Jus  
(D) (G)

### Louix Louis Wagyu Burger

9z Grilled Wagyu Beef Patty, Truffle & Horseradish Aioli, Cognac  
Caramelized Onions,  
Comte, Gold Dusted Brioche- Served with Fries  
(D) (G) (S)  
*Substitute Truffle Fries or Side Caesar Salad +6*

### Comté Sacchetti Pasta

Spinach & Asparagus Mornay Sauce, Comté Cheese, Truffle  
(G) (DF) (VE)

### Super Salmon Spinach

*5 oz organic salmon, Ricotta, walnuts, Farro, blue berries, pickled  
onions, radish*  
(D) (G) (N)

### Lobster Risotto +10

Carnaroli Rice, Nova Scotia Lobster, Ontario Peas & Asparagus,  
Fresh Truffles  
(GF) (D) (SF)

### NY Steak Frites +20

Canadian Prime 11 oz NY striploin, frites, café de Paris butter, red  
wine jus  
(D) (NF) (H)