

Housemade Brioche

6

SALADS

Burrata & Beets

Roasted Baby Beets, Whipped Goat Cheese, Hazelnuts,
Arugula Pesto, Balsamic

(N) (D) (V)
28

Lobster Salad

Lobster, Fennel, Tarragon & Citrus Vinaigrette, Avocado,
Seasonal Greens, Pickled Shallots, Citrus Segments

(SF)
38

Baby Gem Caesar Salad

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

(P) (D) (E) (G)
25

Winter Salad

Endive, PEI Blue Cheese, Shaved Apples, Roasted Pears, Candied
Walnuts, Chives, Lemon & Triple Crunch Mustard Vinaigrette

(D) (N) (V)
26

APPETIZERS

Oscietra Caviar 30g

Classic Accoutrements, Blinis

(G) (D)
190

Seared Scallops

Beluga Lentils, Shaved Fennel, Fennel Soubise Sauce

(D) (SF)
39

Grilled Octopus

Artichoke Purée, Pearl Couscous, Olive, Roasted Tomato,
Guajillo Salsa

(S) (G) (D)
33

Tartare de Bœuf

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

(E) (D) (G)
36

Half Dozen Oysters

Champagne Mignonette, Lemon

(SF)
28

Add 6 Oysters +24

Shrimp Cocktail

Wild Argentinian Shrimp, Classic Cocktail Sauce, Citrus

(SF) (G)
35

Squash Velouté

Vadouvan, Caramelized Squash,
Pumpkin Seeds Croutons, Crispy Sage

(Ve)
22

ENTRÉES

SIGNATURES

Duck Confit A La Royale

Quebec Duck Leg Confit, Seared Foie, Pickled Mustard Gastrique,
Confit Squash, Frisée

72

Lobster Risotto

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

^{(D) (SF)}
65

Organic Scottish Salmon

Served Medium, Fennel, Clams, Brussel Sprouts, Radish, Sauce
Bouillabaisse, Charred Broccoli Sauce Verte

^(D)
60

Black Truffle & Stracciatella Ravioli

Cavolo Nero, Parmesan & Saffron Emulsion, Hazelnuts, Pesto

^{(D) (G) (N)}
40

Whole Dover Sole Amandine

Capers, Almonds, Chives, Lemon, Vin Blanc Sauce

^{(D) (N)}
95

LAND

All items served a la carte

P.E.I. Prime

14oz NY Striploin 130

8oz Filet Mignon 115

Cowboy Steak

16oz Canadian Prime Bone in Beef Ribeye, Herbed Butter

^(D)
118

Beef Wellington

8oz Beef Tenderloin, Mushroom Duxelles, Prosciutto,
Spinach Crêpe, Puff Pastry

^{(D) (G) (P)}
105

42oz Tomahawk Steak

Wagyu MB 8-9, Herbed Butter

^{(D) (H)}
430

Half Truffle Chicken

Served with Sauce Diane, Black Truffle

^{(G) (D) (H)}

Choice of Fried or Roasted

45

Whole Chicken +40

Half Rack of Lamb

Herb Crusted

^{(D) (N) (G)}
65

SIDES

Grilled Shrimp
(SF) (D)
30

Roasted Mushrooms
(D) (V)
18

Heirloom Carrots
with Pesto & Pumpkin Seeds
(D) (N) (V)
18

Cream Spinach Au Gratin
(D) (V)
18

Truffle Fries
with Truffle Aioli
(D) (V)
22

Truffle Mac & Cheese
(D) (G) (V)
20

Add 3oz Lobster +20

Lobster Mashed Potato
(D)
34

Crispy Brussels Sprouts
with Parmesan
(D) (V)
16

SAUCES

6

Green Peppercorn

Chimichurri

Béarnaise

Truffle Hot Sauce

Red Wine Jus

(V) - Vegetarian (SF) - Shellfish

(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.