

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) (D)

Grilled Octopus +7

Artichoke Purée, Pearl Couscous, Olives & Roasted Tomato,
Roasted Guajillo Salsa

(G) (D) (S)

Burrata & Beets

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

(N) (D)

Squash Velouté

Vadouvan, Caramelized Squash,
Pumpkin Seeds Croutons, Crispy Sage

(Ve)

MAINS

Choice of One

Hunter Truffle Chicken

Ontario Chicken Breast, Mushroom & Truffle Cream Sauce,
Peas, Gnocchi, Sage, Chicken Jus

(D) (G)

Smashed Wagyu Cheeseburger

Wagyu Beef, Sesame Bun, Canadian Cheddar, Lettuce, Tomato,
Onions, Pickles, Truffle Burger Sauce, Fries

(D) (G) (S)

Substitute Truffle Fries or Side Caesar Salad +6

Black Truffle & Stracciatella Ravioli

Cavolo Nero, Parmesan & Saffron Emulsion, Hazelnuts, Pesto

(G) (D) (N)

Organic Salmon Salad

5oz Organic Salmon, Ricotta, Farro, Blueberries, Pickled Onions,
Radish, Walnuts

(D) (G) (N)

Lobster & Shrimp Spaghettini +10

Baby Clams, Shrimp, Lobster, White Wine & Aglio e Olio Sauce

(G) (D) (SF)

NY Steak Frites +20

12oz Canadian Prime NY Striploin, Frites, Café de Paris Butter,
Peppercorn Sauce

(D) (H)

Housemade Brioche

6

APPETIZERS

Baby Gem Caesar Salad

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

(G) (D) (P)

25

Add Chicken +8

Add Shrimp (5pcs) +12

Shrimp Cocktail

Wild Argentinian Shrimp, Classic Cocktail Sauce, Citrus

(SF) (G)

35

Tartare de Boeuf

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

(D) (G) (E)

33

Grilled Octopus

Artichoke Purée, Pearl Couscous, Olives & Roasted
Tomato, Roasted Guajillo Salsa

(G) (D) (S)

33

Squash Velouté

Vadouvan, Caramelized Squash,
Pumpkin Seeds Croutons, Crispy Sage

(Ve)

22

Half Dozen Oysters

Champagne Mignonette, Lemon

(SF)

28

Dozen Oysters 52

SIGNATURE SALADS

Chicken Cobb

Artisanal Lettuce, Avocado, Bacon, Free Run Egg,
Roquefort Cheese, Pickled Onions, Green Goddess
Dressing

(D) (E) (P)

33

Organic Salmon Salad

5oz Organic Salmon, Ricotta, Farro, Blueberries, Pickled
Onions, Radish, Walnuts

(D) (N) (G)

36

Seared Ahi Tuna Salad

Medium Rare Seared Tuna, Boston Lettuce,
Truffle Yuzu Dressing, Avocado, Fennel & Orange, Tobiko

(S)

39

MAINS

Hunter Truffle Chicken

Ontario Chicken Breast, Mushroom & Truffle Cream Sauce,
Peas, Gnocchi, Sage, Chicken Jus

(D) (G)

39

Whole Dover Sole Amandine

Capers, Almonds, Chives, Lemon, Vin Blanc Sauce

(D) (N)

88

NY Steak Frites

12oz Canadian Prime NY Striploin, Frites, Café de Paris
Butter, Peppercorn Sauce

(D) (H)

76

Lobster Risotto

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

(D) (SF)

65

Smashed Wagyu Cheeseburger

Wagyu Beef, Sesame Bun, Canadian Cheddar, Lettuce,
Tomato, Onions, Pickles, Truffle Burger Sauce, Fries

(D) (S) (G)

37

Substitute Truffle Fries or Side Caesar Salad +6

Black Truffle & Stracciatella Ravioli

Cavolo Nero, Parmesan & Saffron Emulsion, Hazelnuts, Pesto

(G) (D) (N)

40

Organic Scottish Salmon

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

(D)

60

(V) - Vegetarian (SF) - Shellfish

(D) - Dairy (N) - Nuts

(G) - Gluten (E) - Egg

(P) - Pork (S) - Sesame

(Vc) - 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.