

## 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

U-10 Seared Scallops, Beluga Lentils,  
Shaved Fennel, Fennel Soubise Sauce

(D) (SF)  
36

#### 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)  
33

#### 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

<sup>(D)</sup> <sup>(SF)</sup>  
65

### Organic Scottish Salmon

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

<sup>(D)</sup>  
60

### Black Truffle & Stracciatella Ravioli

Cavolo Nero, Parmesan & Saffron Emulsion, Hazelnuts, Pesto

<sup>(D)</sup> <sup>(G)</sup> <sup>(N)</sup>  
40

### Whole Dover Sole Amandine

Capers, Almonds, Chives, Lemon, Vin Blanc Sauce

<sup>(D)</sup> <sup>(N)</sup>  
88

## LAND

*All items served a la carte*

### P.E.I. Prime

14oz NY Striploin 120

8oz Filet Mignon 102

### Cowboy Steak

16oz Canadian Prime Bone in Beef Ribeye, Herbed Butter

<sup>(D)</sup>  
105

### Beef Wellington

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

<sup>(D)</sup> <sup>(G)</sup> <sup>(P)</sup>  
90

### 42oz Tomahawk Steak

Wagyu MB 8-9, Herbed Butter

<sup>(D)</sup> <sup>(H)</sup>

*Includes Your Choice of Two Sides*

400

### Half Truffle Chicken

Served with Sauce Diane, Black Truffle

<sup>(G)</sup> <sup>(D)</sup> <sup>(H)</sup>

*Choice of Fried or Roasted*

45

*Whole Chicken +40*

### Half Rack of Lamb

Herb Crusted

<sup>(D)</sup> <sup>(N)</sup> <sup>(G)</sup>

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



## EXQUISITE GLASSES

▼ CORAVIN®

	GL	BTL
<b>Champagne Wine</b>		
Krug 'Grande Cuvee' Brut	225	1125
<b>White Wine</b>		
2021 Quintarelli Giuseppe 'Bianco Seco', Veneto	52	224
<b>Red Wine</b>		
2020 Antinori Guado al Tasso, Bolgheri Superiore	133	665

## CLASSIC COCKTAILS

ROB ROY | 39

RICH, COMPLEX, REGAL

Glenfiddich 15, 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.