

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

Roasted Red Pepper & Tomato Velouté

San Marzano, Marinated Cherry Tomatoes, Crispy Basil,
Sourdough Croutons, Balsamic
(G) (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

Black Cod

BC Wild Cod, Herb Potatoes, Wild Spinach, Oscietra Caviar
& Champagne Cream Sauce

(D)

58

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 Kobe Cheeseburger

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

(D) (S) (G)

37

Truffle Fries or Side Caesar Salad +6

Truffle Mafalde Pasta

Chef's Mixed Mushrooms, Porcini Cream Sauce,
Aged Parmigiano-Reggiano, Truffle

(G) (D) (V)

35

Pan-Roasted Organic Salmon

Organic Sustainable Salmon, Baby Clams, Saffron Corn
Purée, Caramelized Fennel, King Crab Sauce Américaine

(D) (SF)

54

(V) - Vegetarian (SF) - Shellfish

(D) - Dairy (N) - Nuts

(G) - Gluten (E) - Egg

(P) - Pork (S) - Sesame

(Vc) - Vegan (H) - Halal



HALF BOTTLE

SPARKLING

NV MOËT & CHANDON IMPÉRIAL BRUT CHAMPAGNE, FRANCE	115
NV VEUVE CLICQUOT PONSARDIN BRUT CHAMPAGNE, FRANCE	121
NV HAYWIRE 'BABY BUB', OKANAGAN, CANADA	78
NV BILLECART SALMON ROSE CHAMPAGNE, FRANCE	171

WHITE

2024 ASTOLABE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	60
2014 SCHUG CHARDONNAY, SONOMA, CALIFORNIA, USA	72
2023 CHÂTEAU DE MALIGNY 'CARRE DE CESAR', CHABLIS, FRANCE	80
2023 PELLÉ 'LA CROIX AU GARDE', SANCERRE, FRANCE	88
2016 CABERT PINOT GRIGIO, FRIULI, ITALY	52

RED

2023 ANGELINE PINOT NOIR, CALIFORNIA, USA	71
2021 FAUST CABERNET SAUVIGNON, NAPA VALLEY, USA	132
2018 BRIGALDARA AMARONE DELLA VALPOLICELLA, VENTO, ITALY	118
2019 ALTESINO BRUNELLO DI MONTALCINO, TUSCANY, ITALY	120

EXQUISITE GLASSES

RESERVE WINES UNDER CORAVIN

CHAMPAGNE WINE

2013 DOM PERIGNON BRUT	GL	198
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WHITE WINE

2021 DOMAINE DUCLAUX, CHÂTEAUNEUF-DU-PAPE BLANC	46
2015 DOMAINE VINCENT GIRARDIN 'LES TILLET'S' MEURSAULT, BOURGOGNE	94
2021 QUINTARELLI GIUSEPPE 'BIANCO SECO', VENETO	52

RED WINE

2020 DOMAINE CHANSON 'CLOS DES FEVES' 1 ER CRU, BOURGOGNE	96
2020 STEFANO ACCORDINI AMARONE DELLA VALPOLICELLA CLASSICO	62
2020 ANTINORI GUADO AL TASSO, BOLGHERI SUPERIORE	133

ZERO PROOF COCKTAILS

FLIP THE SWITCH | 19

ENERGETIC, REFRESHING, CITRUS

ESPRESSO, BLOOD ORANGE, RASPBERRY, AGAVE

CALAMANSI MOJITO | 17

FRUITY, REFRESHING, MINTY

CALAMANSI, MANGO, MINT, LIME, SODA

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.