



TO BEGIN

Caviar

blini, escabeche, egg yolk, crème fraîche, chives

Acadian 170
Osetra 320

Half Dozen Oysters

Daily Selection

tarragon mignonette, lemon | 24

Jumbo Shrimp

cocktail sauce | 29 per half dozen

Salmon Crudo

leche de tigre, avocado, pico de gallo,
crispy sweet potato | 18

SEAFOOD PLATTERS

Petit Plateau

6 oysters, 3 poached shrimp, tuna poke,
3 mussels escabeche, octopus salad | 98

Grand Plateau

12 oysters, 6 poached shrimp, tuna poke,
6 mussels escabeche, octopus salad | 190

add Acadian caviar 140
add Osetra caviar 290

APPETIZERS

Wild Mushroom Soup

crispy rice, caramelized mushroom,
chive oil | 14

Endive Salad

Québec blue cheese, poached pear,
pickled mushroom, arugula,
grainy mustard dressing | 18

Queen's Medley

carrot, pepper, cucumber, chickpea, avocado,
pumpkin seed, smoked bacon, ricotta salata,
sherry vinaigrette | 18

Oysters Rockefeller

spinach hollandaise | 26

Burrata

pistachio gremolata, mushroom medley,
truffle vinaigrette | 21

Seared Hamachi

apple & basil purée, apple slaw,
squid ink chips | 19

Octopus à la Plancha

spiced yellow pepper, chimichurri | 24

Crispy Pork Belly

kale, mint, pickled jalapeño,
salsa roja, quinoa chip | 18

Smoked Scallop

caviar cream, beetroot tartare,
cauliflower, watercress | 21

Steak Tartare

cured egg yolk, pickled mustard seed,
crostini | 24

MAINS

Trout

fregola, confit fennel, sundried tomato,
baby potato, bouillabaisse jus | 34

Branzino

pea & mint purée, wild rice,
preserved lemon, purple kale | 36

Duck Breast

beet & horseradish puree, baby beet,
crispy parsnip, thyme jus | 36

Squash Tortellini

parmesan cream, toasted hazelnut,
fig mostarda, fried sage, truffle | 26

Louix Burger

smoked gouda, red cabbage and kale slaw,
dill mustard aioli | 29

Beef Cheek

red wine braised beef cheek, truffle polenta,
pea shoot, lemon gremolata | 32

Steak

8 oz filet | 42
14 oz ribeye | 45
16 oz ny strip loin | 46
34 oz tomahawk | MP

SIGNATURES

Whole Truffle Chicken

(to share)

served two ways, charred baby leeks, truffle jus | 75

Dover Sole

seaweed salted butter | MP

SIDES

Brussels Sprouts

sherry, maple, smoked bacon | 11

Potato Pûrée

truffle, scallion | 9

Charred Broccolini

olive oil, lemon, chili | 11

French Fries

parmesan, truffle aioli | 9

Mushrooms

sherry cream, tarragon | 9

Truffle Mac & Cheese

herb breadcrumb | 11

SPARKLING

	5oz	bottle
Prosecco, Fidora NV Veneto, Italy Glera	15	75
Cava Casa Mariol, 'Brut Nature' NV Catalonia, Spain Macabeo Xarel - Lo Parellada	17	85
Tawse, Spark 2017 Niagara, Ontario, Canada Reisling	18	90
G.H. Martel & Co., Brut 'Cuvée Victoire' NV Champagne, France Pinot Noir Chardonnay	29	145
Laurent-Perrier, 'Cuvée Brut Rosé' NV Champagne, France Pinot Noir	45	250
Billecart - Salmon, Brut Réserve NV Champagne, France Pinot Noir Chardonnay	50	225

5oz 9oz bottle

WHITE

Cave Spring Dry 2016 Niagara, Ontario Reisling	14	25	70
Fidora 2016 Veneto, Italy Pinot Grigio	16	29	80
Ant Moore Estate 2017 Marlborough, New Zealand Sauvignon Blanc	17	30	85
Domaine De La Brettonnière 'Muscadet Sur Lie Sèvre Et Maine' 2017 Loire, France Melon De Bourgogne	17	30	85
Domaine Du Salvard 2017 Loire, France Sauvignon Blanc	21	37	105
DeLoach Vineyards 2015 Russian River Valley, California, U.S.A Chardonnay	23	41	115

ROSE

Le Rosé du Robert 2016 Côte de Provence, France Grenache Cinsault	15	27	75
Jules 2017 Côte de Provence, France Grenache Cinsault Sémillon Rolle	17	30	85
Rosewood Estates, 'Provocateur' 2017 Creek Shores, Niagara, Ontario Gamay	19	34	95

RED

Malivoire, 'Wismer' 2016 Niagara, Ontario Cabernet Franc	17	30	85
Malivoire, 'Wismer' 2016 Niagara, Ontario Canada Cabernet Franc	17	30	85
Pearce-Predhomme, 'Wild Ferment' 2016 Stellenbosch, South Africa Syrah Cinsault	16	28	80
Finca Decero, 'Remolinos Vineyard' 2016 Mendoza, Argentina Malbec	23	39	115
Duckhorn, 'Decoy' 2016 Sonoma, California, U.S.A Cabernet Sauvignon	25	45	125

DINNER