

SALADS

Burrata

golden & red beets, pesto,
spiced breadcrumbs, balsamic (V) ~29

LL Caesar Salad

country bread croutons, truffle pecorino, anchovy ~ 25

King Crab Salad

Alaskan king crab, lettuce blend, avocado puree, tobiko,
soleggiati tomato, citrus & truffle dressing ~ 33

APPETIZERS

Foie Gras Crème Brulee

Hudson Valley foie gras, figs, crackers, pistachio (N) ~ 39

Half Dozen Oysters

fennel mignonette, fresh lemon (SF,GF) ~ 30

Tuna Crudo

sashimi grade tuna, cucumber & apple relish, Kozlik's mustard,
dill oil, citrus marinade (GF) ~ 35

Shrimp Cocktail

wild Argentinian shrimp, cocktail sauce ~ 37

Lobster Bisque

shrimp dumplings, lobster bisque, seaweed salad,
shrimp oil ~ 26

Wild mushroom Veloutee

porcini & wild mushrooms, truffle oil (VE,GF) ~ 22

Beef Tartare

pickled mushroom, frisée, capers,
grilled sourdough ~ 35

MAINS

Roasted Eggplant

zaatar spice, saffron & corn puree, quinoa, caponata, salsa verde
(N,VE,GF) ~ 32

Grilled Spanish Octopus

romesco sauce (N), haricots, fennel & apple, capers, citrus ~ 39

Mediterranean Sea Bass

vongole sauce (SF), asparagus & citrus salad,
caviar beurre blanc ~ 55

Lobster Risotto

carnaroli rice, peas, asparagus, lemon,
shrimp oil & fresh truffles ~ 60

Duo of Duck

sacchettini pasta, duck confit, carrot puree & duck jus, shimeji ~ 55

Truffle Glazed Chicken

half chicken, lemon, chicken jus, truffle, mushroom farotto~ 50

LL Burger

60 day dry aged beef blend, apple-wood smoked cheddar,
truffle relish, butter lettuce, red onion, brioche,
heirloom tomato ~ 35

Braised Beef Cheeks

truffle potato mousseline, roasted cipolini, Swiss chard,
fresh herbs ~ 62

Filet Mignon

8oz AAA beef, asparagus, confit shallot, Perigieux sauce,
~ 80

USDA Prime Cowboy Steak

16z bone in beef rib, herbed butter, charred broccolini,
béarnaise sauce ~ 120

SIGNATURES

(to share)

42oz Tomahawk Steak

Wagyu MB 8-9, herbed butter, Béarnaise & Perigieux sauce.
two sides of your choice ~525

SIDES

Grilled Shrimp 26

Half Lobster 35

Truffled Mac & Cheese 20

Pecorino Mashed Potato 18

Champignon de Paris 11

Truffled Parmesan Fries 19

Artichoke & Creamed Spinach 18

Asparagus Parmesan Gratin 16

SAUCES

Whiskey Peppercorn 6

Chimichurri 6

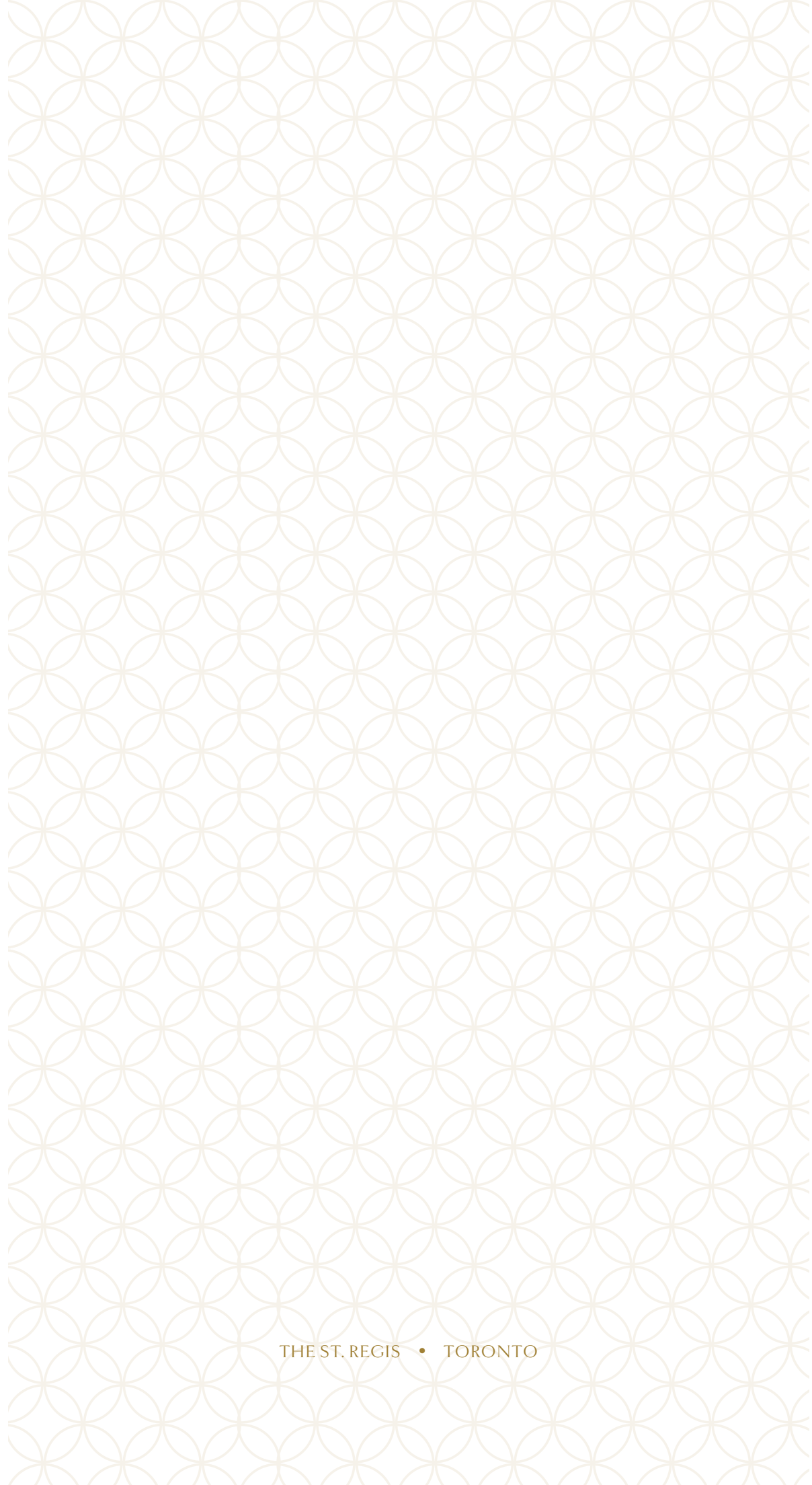
Béarnaise 6

V-Vegetarian VE-Vegan SF-Shellfish P-Pork
N-Nuts GF Gluten Free

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.



THE ST. REGIS • TORONTO