

## SALADS

### Burrata

roasted squash, pesto, endive, mustard maple vinaigrette  
(V) (GF) ~29

### King Crab Salad

seasonal greens, truffle vinaigrette, avocado, fennel & citrus, tobiko  
(GF) ~ 33

### Classic Caesar Salad

parmesan croutons, herbs, freshly shaved parmesan, maple bacon,  
free range egg ~ 25

## APPETIZERS

### Caviar

Kaluga caviar, classic accoutrements, blinis  
30g ~ 150

### Mediterranean Octopus

caponata, nicoise olives, black garlic aioli, salsa verde  
(GF) ~ 39

### Seared Foie Gras

Hudson Valley foie gras, brioche, chutney, salsify (N) ~ 37

### Half Dozen Oysters

house-made hot sauce, Champagne mignonette, citrus (GF) ~ 30

### Clam Chowder

Kaluga caviar, seared scallop, focaccia (SF) ~ 29

### Shrimp Cocktail

wild Argentinian shrimp, rosé sauce (SF) ~ 37

### Beef Tartare

pickled mushrooms, frisée, capers, crostini ~ 35

## MAINS

### King Salmon

stewed lentils, spinach, sauce bouillabaisse (GF) (SF) ~ 52

### Beauregard Ravioli

cauliflower cream, pine nuts, sage (Ve) (N) ~ 32

### Half Truffle Chicken

pomme mousseline, sautéed kale, mushroom, truffle jus  
(GF) ~ 50

### Mediterranean Sea Bass

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

### Filet Mignon

8oz AAA beef, sauce perigueux, beans almondine, baby potatoes  
(GF) (N) ~ 80

### Wild Mushroom Risotto

seasonal fungi, aged parmesan, 12 year balsamic (GF) ~ 45  
*Fresh Truffle available at market price*

### Wagyu Short Rib

baby root vegetable, spiced carrot purée, horseradish gremolata  
(GF) ~ 66

## SIDES

Grilled Shrimp ~ 26

Champignon de Paris ~ 16

Truffle Parmesan Fries ~ 17

Truffle Mac & Cheese ~ 20

Charred Broccolini ~ 14

Pecorino Mashed Potato ~ 18

Roasted Brussel Sprouts ~ 14

## SIGNATURES

### 42oz Tomahawk Steak

Wagyu MB 8-9, herbed butter, sauce béarnaise.  
choice of two sides ~475  
*(to share)*

### USDA Prime Cowboy Steak

16oz bone in beef rib, herbed butter, charred brocolini,  
sauce béarnaise (GF) ~ 120

### Lobster Risotto

carnarolli rice, Canadian lobster, fresh truffles, shrimp oil (GF)  
(SF) ~ 60

### LL Burger

60 day dry aged beef blend, brioche, heirloom tomato,  
apple wood smoked cheddar, truffle relish, butter lettuce,  
red onion marmalade ~ 36

## SAUCES

Whiskey Peppercorn ~ 6

Chimichurri ~ 6

Béarnaise ~ 6

**V - Vegetarian**

**VE - Vegan**

**GF - Gluten Free**

**SF - Shellfish**

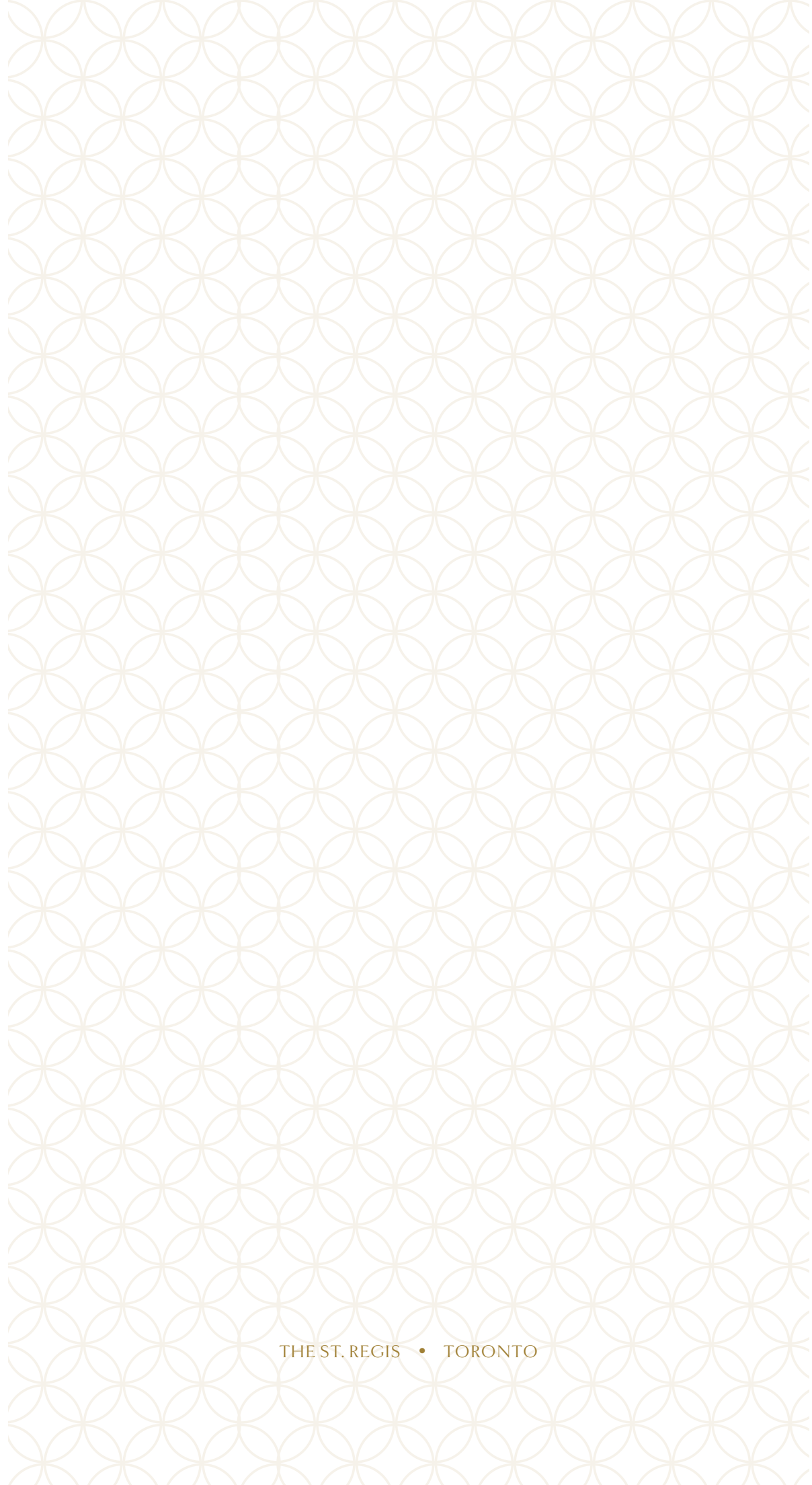
**P - Pork**

**N - Nuts**

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.

In support of the Children's Miracle Network and Sick Kids  
Hospital, proceeds from each LL Burger sold will be donated to Sick  
Kids Hospital. Thank you for your support.



THE ST. REGIS • TORONTO