

## SALADS

### Burrata

golden & red beets, pesto,  
spiced breadcrumbs, balsamic (V) ~28

### Baby Gem Caesar

soft boiled egg, tomato, smoked bacon, croutons,  
parmesan, lime & anchovy dressing (P) ~ 24

### Roquefort & Endive Salad

fall greens, roasted pears,  
bleu cheese, candied walnuts,  
grainy mustard dressing (N,V) ~ 25

## APPETIZERS

### Kristal Caviar

30g Kristal sturgeon caviar,  
traditional accoutrement ~ 300

### Seared Foie Gras

squash purée, pistachio, kalamansi,  
cherry gastrique (N) ~ 37

### Half Dozen Oysters

fennel mignonette, fresh lemon (SF) ~ 28

### Mushroom Velouté

wild mushrooms, leeks, truffle oil (VE) ~ 18

### Beef Tartare

pickled mushroom, frisée, capers,  
grilled sourdough ~ 33

### Tuna Crudo

sashimi grade tuna, cucumber & apple relish,  
Kozlik's mustard, dill oil, citrus marinade ~ 33

### Baked Scallops

wild Nova Scotian scallops, pernod butter,  
garlic-parsley sauce(SF) ~ 30

### Shrimp Cocktail

wild Argentinian shrimp, cocktail sauce (SF) ~ 37

## MAINS

### Roasted Cauliflower Steak

almond ajo-blanc sauce, asparagus, mushrooms,  
salsa verde (N,VE,GF) ~ 32

### Lobster Risotto

mascarpone, asparagus, truffle,  
preserved lemon (SF) ~ 58

### Halibut

steamed Atlantic halibut, sorrel, leeks Acadian Caviar,  
clam sauce (SF) ~ 57

### Organic Salmon

roasted Norwegian salmon, romesco, vegetable medley,  
Champagne beurre blanc, dill oil (N) ~ 50

### Truffle Tortellini

homemade tortellini, ricotta & black truffle,  
shimeji mushroom, parmigiano truffle sauce,  
fresh shaved truffle ~ 52

### Duck Confit

duck jus, carrot & orange purée, farro,  
autumn sofrito, fennel, apple ~ 55

### LL Burger

60 day dry aged beef blend, apple-wood smoked  
cheddar, truffle relish, butter lettuce, red onion,  
brioche, heirloom tomato ~ 34

### Bourbon Short Ribs

maple & bourbon glaze, cipollini, carrots, parsnip,  
cleriac purée, Brussels sprouts,  
horseradish gremolata~ 60

### Filet Mignon

8oz AAA beef, sauce perigueux,  
green beans amandine,  
herbed fingerling potatoes (N) ~ 82

### USDA Prime Cowboy Steak

16oz bone in beef rib, maple roasted carrots,  
whisky & peppercorn sauce ~ 105

## SIGNATURES

(to share)

### Whole Truffle Chicken

served two ways - roasted & fried, truffle jus ~ 85

### 42oz Tomahawk Steak

wagyu MB 8-9, charred cherry tomato, herbed butter,  
red wine jus or anchovy-parsley steak sauce ~425

## SIDES

### Grilled Shrimp 24

### Charred Broccolini 14

### Truffled Mac & Cheese 18

### French Fries 9

### Champignon de Paris 14

### Truffle & Parmesan Fries 18

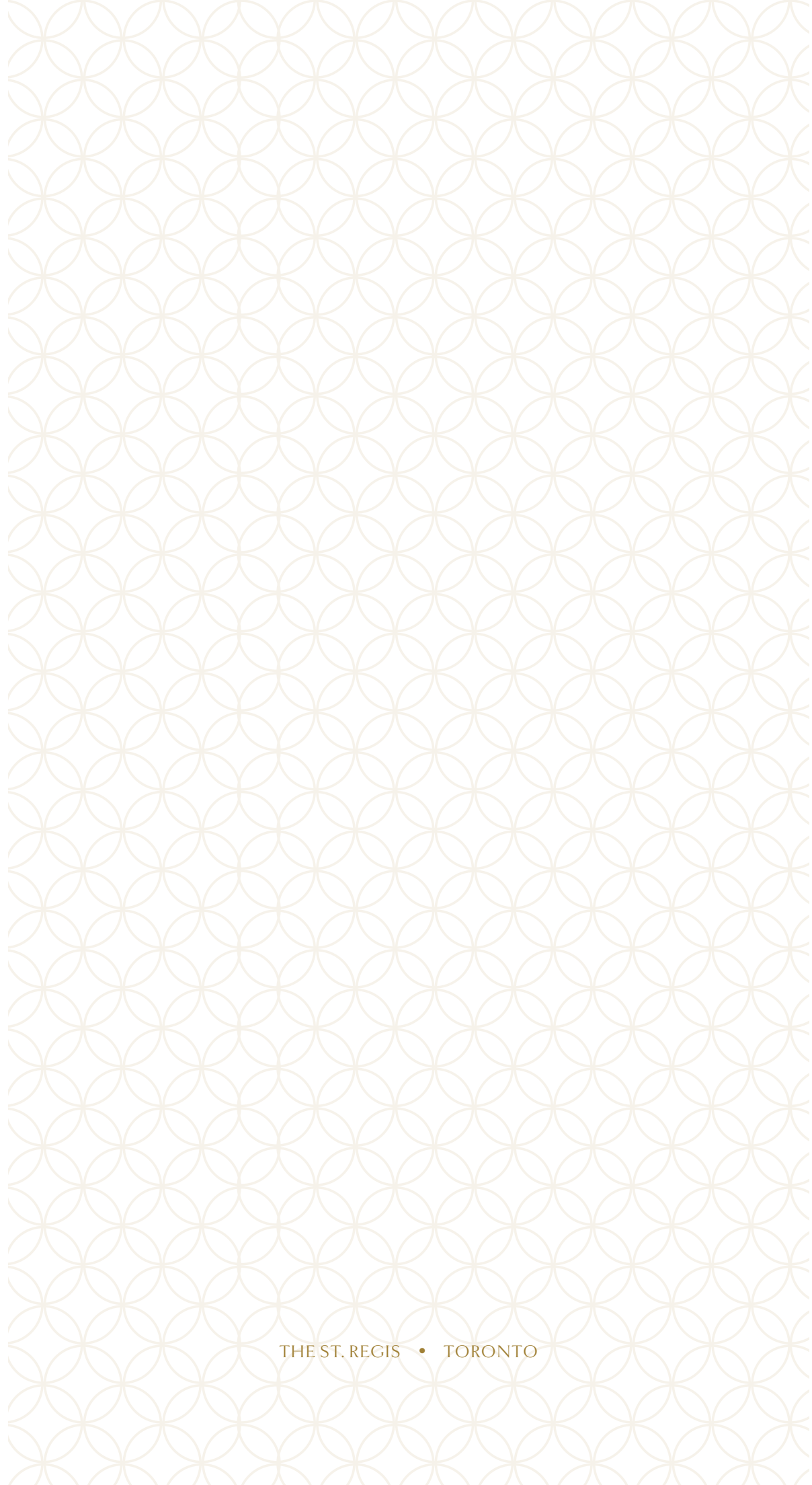
### Crispy Brussels Sprouts 14

### Asparagus 14

**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