

SALADS

Burrata & Tomatoes VE

House-Made Tart, Local Tomato Fondue, Basil
28

King Crab Salad SF

House Greens, Truffle Vinaigrette, Avocado, Fennel & Orange, Tobiko
33

Classic Caesar Salad P

Artisanal Romaine Lettuce, Croutons, Parmesan Reggiano,
Maple Bacon, Free Range Egg
25

APPETIZERS

Kaluga Caviar 30g

Classic Accoutrements, Blinis or Truffle Frites
150

Foie Gras

Hudson Valley Foie Gras, Brioche, Pistachio,
Ontario Rhubarb & Fig
30

Grilled Octopus

Caponata, Olives Niçoise, Ontario Black Garlic Aioli, Salsa Verde
32

Wagyu Carpaccio Tonnato

Baby Arugula, Tonnato Sauce, Aged Parmesan, Pickled
Mushroom 30

Half Dozen Oysters SF

House-Made Hot Sauce, Champagne Mignonette
28

Shrimp Cocktail SF

Wild Argentinian Shrimp, Classic Cocktail Sauce, Citrus
34

Lobster Bisque SF

Fennel, Nova Scotia Lobster, Crème Fraîche
26

Chef's Seasonal Soup

18

MAINS

Mediterranean Sea Bass SF

Clam Chowder Sauce, Artichoke Purée, Citrus Salad
55

Filet Mignon

8oz AAA Beef, Sauce Diane, Boulangère Potatoes,
Roasted Hen of The Woods Mushroom
80

Rigatoni Ragu VE N

Red Wine and Mushroom Ragu, Peas, Pesto,
Pine Nuts, Fresh Basil
33
Add Burrata +15

Wagyu Short Rib

Snake River Farm Wagyu, Local Baby Vegetable,
Spiced Sweet Potato Purée, Salsa Verde, Chili
66

LOUIX LOUIS Burger

60-Day Dry Aged Beef Blend, Smoked Cheddar,
Truffle Relish, Red Onion Marmalade, Brioche, Truffle Fries
29

Organic Salmon

Grilled Asparagus, Crushed Potato,
Bergamot Beurre Blanc, Ikura
48

Lobster Risotto SF

Carnaroli Rice, Nova Scotia Lobster,
Ontario Peas & Asparagus, Fresh Truffle
60

SIDES

Grilled Shrimp

26

Half Lobster

40

Roasted Asparagus

14

Charred Broccolini

14

Truffle & Parmesan Fries

17

Truffle Mac & Cheese

20

Pecorino Mashed Potato

14

SIGNATURES

Cowboy Steak

16oz Canadian Prime Bone in Beef Rib,
Herbed Butter, Roasted Asparagus, Sauce Béarnaise
110

Whole Truffle Chicken

Ontario Chicken, Fried or Roasted, Sauce Périgeaux,
Truffle Hot Sauce
Served with Charred Broccolini and Potato Purée
87

Whole Lobster SF

Whole Nova Scotia Lobster, Fresh Tagliatelle,
Sauce Thermidor, Ikura
150

Seafood Tower SF

½ Dozen Argentinian Shrimp, Clams, Dozen Oysters,
½ Lobster, Crab & Scallop Crudo

*Served With Cocktail Sauce, Champagne Mignonette,
Fresh Horseradish, House Hot Sauce & Citrus*
255

V - Vegetarian

VE - Vegan

GF - Gluten Free

SF - Shellfish

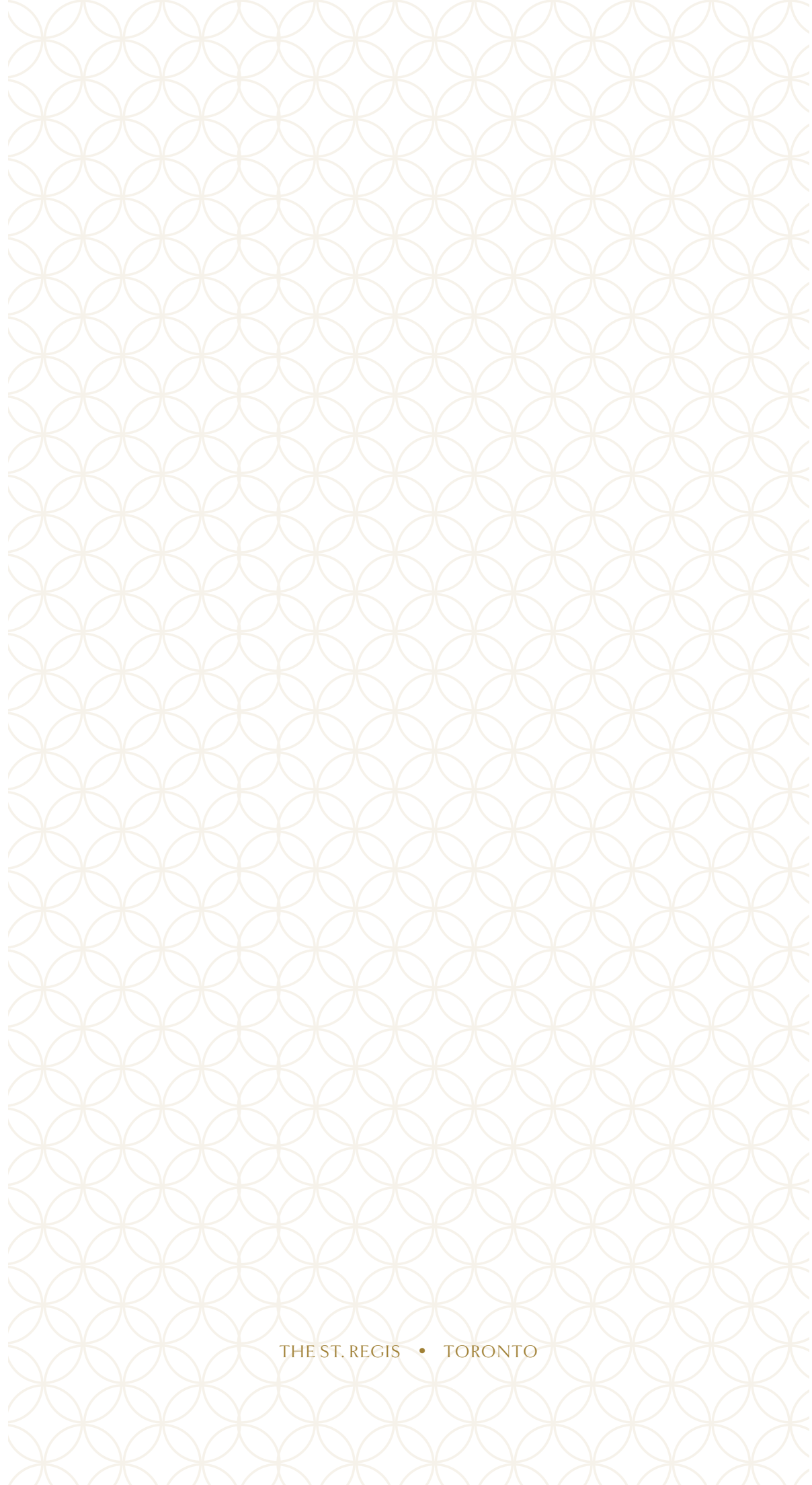
P - Pork

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.



DINNER

THE ST. REGIS • TORONTO