



## TO BEGIN

### Half Dozen Oysters *Daily Selection*

tarragon mignonette, lemon | 24

### Jumbo Shrimp

cocktail sauce | 29 per half dozen

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## SALADS

*add chicken or tofu 10  
add shrimp or steak 12*

### Endive

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

### Tuna Niçoise

green beans, sundried tomatos, olive | 21

### Super Food Farro

farro, blueberry, mint, avocado, spinach, spiced hazelnut, smoked ricotta | 18

### Queen's Medley

carrot, pepper, cucumber, chickpea, avocado, pumpkin seed, smoked bacon, ricotta salata, sherry vinaigrette | 23

## APPETIZERS

### Wild Mushroom Soup

crispy rice, caramelized mushroom, chive oil | 12

### Burrata

pistachio gremolata, mushroom medley, truffle vinaigrette | 21

### Smoked Scallop

caviar cream, beetroot tartare, cauliflower, watercress | 23

### Seared Hamachi

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

### Salmon Crudo

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

### Octopus à la Plancha

spiced yellow pepper, chimichurri | 24

### Crispy Pork Belly

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

### Steak Tartare

cured egg yolk, pickled mustard seed, crostini | 24

## SANDWICHES

*served with your choice of fries or salad*

### Nova Scotia Lobster Roll

brioche toast, grainy mustard aioli | 25

### Louix Burger

smoked gouda, red cabbage and kale slaw, dill mustard aioli | 24

### Smoked Turkey

lemon aioli, sundried tomato, baby arugula | 18

### Crispy Chicken

iceburg lettuce, b&b pickle, grilled tomato, pepper jack cheese, sriracha aioli | 22

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## MAINS

### Trout

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

### Branzino

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

### Squash Tortellini

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

### Roast Chicken

maple sweet potato, lemon kale, madeira sauce | 28

### Steak Frites

8 oz ny striploin, peppercorn sauce, french fries | 48

**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
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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

**LUNCH**