



TO BEGIN

Caviar

blini, egg white, egg yolk, crème fraîche, chives

Acadian | 170

Ostera | 320

Half Dozen Oysters

Daily Selection

tarragon mignonette, lemon, seaweed butter, crostini | 24

SEAFOOD PLATTERS

Petit Plateau

6 oysters, 3 poached shrimp, tuna poke salad,
4 mussels escabeche, octopus salad | 98

Grand Plateau

12 oysters, 6 poached shrimp, tuna poke salad,
8 mussels escabeche, octopus salad | 190

add Acadian caviar | 140

add Ostera caviar | 290

APPETIZERS

Arugula Salad

red endive, green beans, shaved apple,
green goddess cream, spiced pine nut,
sherry vinaigrette | 16

Heirloom Tomato Salad

house made ricotta, pickle peach, toasted pistachio,
white balsamic vinaigrette | 18

Beet & Burrata

salsa verde, crostini, black olive dust,
lemon vinaigrette | 24

Charred Baby Leek

hazelnut vinaigrette, homemade smoked ricotta,
flax seed cracker | 16

Tuna Pastrami Crudo

sriracha slaw, cilantro vinaigrette,
lemon pepper chips | 19

Octopus à la Plancha

spiced yellow pepper, chimichurri | 24

Crispy Pork Belly

kale pesto, mint, smoked tomato, quinoa chip | 18

Smoked Scallop

caviar cream, beetroot tartare, watercress | 23

Steak Tartare

pickled mushroom, grainy mustard,
spicy tomato jam | 17

MAINS

Market Fish of the Day

parsley puree, heirloom baby carrot, tomato vierge | MP

Corn Agnolotti

mint pesto, peas, toasted pine nuts, fried parsley | 24

Branzino

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

Duck Breast

orange glazed squash, pickled ramps, crispy quinoa, jus | 36

Louix Burger

smoked gouda, red cabbage and kale saw, dill mustard aioli | 29

Pastrami Short Rib

shaved asparagus & herb salad, pickled mustard seed,
horseradish cream | 32

Steak

8oz filet | 42

16oz ny strip loin | 46

34 oz tomahawk | MP

SIGNATURES

Whole Truffle Chicken

(to share)

served two ways, charred baby leeks, truffle jus | 75

Dover Sole Meunière

(served tableside)

seaweed salted butter | MP

SIDES

Charred Shishito Peppers

Preserved lemon aioli | 11

Potato Pûrée

truffle, scallion | 9

Charred Brocolini

olive oil, lemon, chili | 11

French Fries

parmesan, truffle aioli | 9

Mushrooms

sherry wine cream, tarragon | 9

Truffle Mac & Cheese

herb breadcrumb | 11

SPARKLING

	<i>5oz</i>	<i>bottle</i>
Prosecco, Fidora NV Veneto, Italy Glera	15	75
Cava Casa Mariol, 'Brut Nature' NV Catalonia, Spain	17	85
Tawse, Spark 2017 Niagara, Ontario Riesling	18	90
Laurent-Perrier, 'La Cuvée Brut' NV Champagne, France Pinot Noir Chardonnay	35	180
Laurent-Perrier, 'Cuvée Brut Rosé' NV Champagne, France Pinot Noir	45	225
Krug, 'La Grande Cuvée' NV Champagne, France Pinot Noir Chardonnay	170	850

5oz 9oz bottle

WHITE

Cave Spring Dry 2016 Niagara, Ontario Riesling	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

Jules 2017 Côte de Provence, France Grenache Cinsault	17	30	85
Rosewood Estates, 'Provocateur' 2017 Creek Shores, Niagara, Ontario Gamay	19	34	95

RED

Pearce-Predhomme 2016 Willamette, Oregon, U.S.A. Pinot Noir	20	36	100
Blanville, 'Horus' 2014 Languedoc, France Grenache Syrah Carignan	16	28	80
Malivoire, 'Wismer' 2016 Niagara, Ontario Cabernet Franc	17	30	85
Assuli Ruggiero 2015 Sicity, Italy Syrah	18	32	90
Finca Decero, 'Remolinos Vineyard' 2016 Mendoza, Argentina Malbec	23	39	115
Duckhorn, 'Decoy' 2016 Sonoma, California, U.S. A Cabernet Sauvignon	25	45	125

DINNER