



DINNER

THE ST. REGIS TORONTO

SALADS

Burrata & Endive (N) (D)

Chicory, Belgian Endive, Squash Purée, Kale Pesto, Citrus Maple Vinaigrette

28

Crab Salad

Boston Bibb Lettuce, Truffle & Citrus Vinaigrette, Avocado, Fennel, Orange, Tobiko

33

Baby Gem Caesar Salad (P) (D) (G)

Signature Caesar Dressing, Croutons, Parmesan Reggiano, Maple Bacon, Free Range Egg

25

APPETIZERS

Kaluga Caviar 30g (G)

Classic Accoutrements, Blinis

150

Foie Gras Toast (G)

Hudson Valley Foie Gras Mousse, Brioche, Pistachios, Fig, Gastrique, Truffle

30

Grilled Octopus (S) (G)

Romesco, Pearl Couscous, Olives, Roasted Tomato, Artichoke, Guajillo Salsa

32

Tartare de Bœuf (E) (D) (G)

Hand Chopped Filet Mignon, Truffle Dijonnaise, Aged Parmesan, Sourdough, Egg Yolk

30

Half Dozen Oysters (SF)

Champagne Mignonette, Lemon

28

Shrimp Cocktail (SF) (G)

Wild Argentinian Shrimp, Classic Cocktail Sauce, Citrus

32

French Onion Soup (D) (G)

Red Wine, Thyme, Vegetarian Broth, Sourdough, Gruyère

20

Tuna Crudo (N)

Cucumber & Olive Relish, Citrus Gelee, Radish, Pickled, Olive Oil, Pine Nuts

33

MAINS

Seabass ^(D)

Meunière Sauce, Vongole, Tomato Concasse, Fennel,
Fresh Herbs, Ikura

55

Mafalde Pasta ^(D)

Chef's Mixed Mushrooms, Porcini Cream Sauce,
Aged Parmesan

34

Add Burrata +12

Short Rib ^(D)

Canadian Prime Beef, Celeriac Purée, Tokyo Turnips,
Seasonal Vegetables, Truffle & Horseradish Gremolata

66

LOUIX LOUIS Burger ^{(D)(G)}

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

32

Organic Salmon ^(D)

Fennel and Onion Purée, Spinach, Braised Lentils,
Leeks, Beurre Blanc

48

SIDES

Grilled Shrimp

26

Half Lobster

40

Roasted Mushrooms

14

Crispy Brussel Sprouts

14

Charred Broccolini

14

Truffle & Parmesan Fries

17

Truffle Mac & Cheese

20

Pecorino Mashed Potato

14

SIGNATURES

Cowboy Steak (D)

16oz Canadian Prime Bone in Beef Rib,
Herbed Butter, Seasonal Vegetable, Sauce Béarnaise

110

NY Steak and Frites (D)

Canadian Prime 11oz NY Striploin, Frites,
Café de Paris Butter, Red Wine Jus

70

42oz Tomahawk Steak (D)

Wagyu MB 8-9, Herbed Butter, Sauce Béarnaise,
Sauce Périgieux

Includes your choice of two sides

430

Whole Truffle Chicken (G)(D)

Ontario Chicken, Sauce Périgieux,
Truffle Hot Sauce, Charred Broccolini, Potato Purée

Your choice of Fried or Roasted

85

Half Chicken 45

Lobster Risotto (D) (SF)

Carnarolli Rice, Nova Scotia Lobster,
Ontario Peas & Asparagus, Fresh Truffle

60

Filet Mignon (D)

8oz AAA Beef, Roasted Seasonal Vegetables,
Fingerling Potatoes, Red Wine Jus

80

SAUCES

Green Peppercorn (D)

5

Chimichurri

5

Béarnaise (E) (D)

5

(V) - Vegetarian

(D) - Dairy

(G) - Gluten

(P) - Pork

(Ve) - Vegan

(SF) - Shellfish

(N) - Nuts

(E) - Egg

(S) - Sesame