

## SALADS

### Burrata & Endive

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

(N) (D)  
28

### Baby Gem Caesar Salad

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

(P) (D) (E) (G)  
25

## SIGNATURE SALADS

### Chicken Cobb Salad

Artisanal Lettuce, Avocado, Roquefort Cheese, Pickled  
Onions, Free Run Eggs

(D)  
31

### Super Salmon Spinach Salad

4oz Seared Organic Salmon, Herb Ricotta, Blueberries,  
Pickled Onions, Candied Walnuts, Farro

(D) (G) (N)  
33

### King Crab Salad

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

(SF)  
33

## APPETIZERS

### Kaluga Caviar 30g

Classic Accoutrements, Blinis

(G)  
150

### Grilled Octopus

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

(S) (G) (D) (SF)  
32

### Tartare de Bœuf

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

(E) (D) (G)  
30

### Half Dozen Oysters

Champagne Mignonette, Lemon

(SF)  
28

## APPETIZERS

### Shrimp Cocktail

Wild Argentinian Shrimp, Classic Cocktail  
Sauce, Citrus

(SF) (G)

32

### Chef's Seasonal Soup

Chef's Daily Inspiration

18

### Tuna Crudo

Cucumber & Olive Relish, Citrus Gelée, Radish,  
Olive Oil, Pine Nuts

(N)

33

## MAINS

### Seabass

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

(D) (SF)

55

### Mafalde Pasta

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

(D) (G)

34

### LOUIX LOUIS Burger

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

Fries

(D) (G) (E)

32

### Organic Salmon

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

(D)

48

### NY Steak and Frites

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

(D)

70

### Hunter Truffle Chicken

Ontario Chicken Breast, Mushroom  
Cream Sauce, Peas, Roasted Gnocchi, Sage

(G) (D)

36

## MAINS

### Lobster Risotto

Carnarolli Rice, Nova Scotia Lobster,  
Ontario Peas & Asparagus, Fresh Truffle  
(D) (SF)  
60

### Braised Beef Sandwich

French Baguette, Truffle Dijonaise, Gruyere, Caramelized Onion,  
Au Jus  
Served With House Salad  
(D) (G)  
28

## SIDES

### Grilled Shrimp

(SF)  
26

### Charred Broccolini

(D)  
14

### Truffle & Parmesan Fries

(D)  
17

### Truffle Mac & Cheese

(D) (G)  
20

### Pecorino Mashed Potato

(D)  
14

## 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



## WINES BY THE GLASS

	GL	BTL
<b>SPARKLING WINE BY THE GLASS</b>		
NV ZONIN CUVÉE 1821 PROSECCO DOC BRUT	17	77
NV LEITZLEITZ 'EINS ZWEI ZERO' NON-ALCOHOLIC SPARKLING	17	77
<b>CHAMPAGNE WINE BY THE GLASS</b>		
NV PERRIER-JOUËT GRAND BRUT, ÉPERNAY	45	220
NV LAURENT-PERRIER 'CUVÉE ROSE ' TOURS-SUR-MARNE	70	315
<b>WHITE WINE BY THE GLASS</b>		
2021 ROBERT CANTIN 'LES PIER BLANCS' SANCERRE, LOIRE VALLEY, F	28	126
2018 ESCODA-SANAHUJA 'ELS BASSOTETS', CONCA DE BARBERÀ	21	95
2020 HIDDEN BENCH RIESLING, NIAGARA, ONTARIO , CANADA	18	81
2022 DOMAINE DE LA MEULIÈRE, CHABLIS, BURGUNDY FRANCE	30	135
2020 DOMAINE QUELYUS CHARDONNAY, NIAGARA, ONTARIO , CANADA	27	122
2023 MAP MAKERS SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND	24	108
<b>ROSÉ WINE BY THE GLASS</b>		
2023 DOMAINE PEGAU "PINK PEGAU", CHÂTEAUNEUF-DU-PAPE RHÔNE VALLEY, FRANCE	20	90
<b>RED WINE BY THE GLASS</b>		
2021 TAWSE QUARRY ROAD PINOT NOIR, NIAGARA, ONTARIO, CANADA	28	126
2021 GIUSTI MERLOT IGT, VENETO, ITALY	22	99
2021 EARTHWORKS SHIRAZ, BAROSSA VALLEY, AUSTRALIA	19	85
2019 CHÂTEAU TOUR DE GILET, BORDEAUX SUPÉRIEUR, FRANCE	25	113
2020 TEXT BOOK, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA,	35	156
2021 LA MIMBRERA DE EXOPTO GRACIANO TINTO, RIOJA, SPAIN	30	136

## LL CLASSIC COCKTAILS

### MOTS D'AMOUR | 35

#### FRUIT FORWARD, ELEGANT, ROSE

ROSE TEA AND PINK PEPPERCORN INFUSED THE MACALLAN 12 DOUBLE CASK,  
DOLIN DRY VERMOUTH, SOHO LYCHEE LIQUEUR, ST. GERMAIN, LEMON, PROSECCO

### MIDAS TOUCH | 25

#### BOLD, SMOOTH, ELEGANT, COFFEE

COURVOISIER VS, CHAMBORD, KAMORA, ESPRESSO, LL AROMATIC BITTERS

### UNDER THE CINNAMON TREE | 27

#### WARM SPICE, BOOZY, ROUND

APPLETON ESTATE 8 YEAR OLD RESERVE, ALL SPICE INFUSED WOODFORD  
RESERVE BOURBON, CINNAMON SYRUP, ANGOSTURA BITTERS

Parties of 6 or more guests will be subject to a  
service charge of 18% based on the check's pre-tax subtotal.

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.