

SALADS

Burrata & Beets

Roasted Baby Beets, Whipped Goat Cheese, Hazelnuts,
Arugula, Pesto, Balsamic

(N) (D)
28

Crab Salad

King Crab, House Greens, Truffle Yuzu Dressing, Avocado,
Fennel & Orange, Tobiko

(SF)
36

Baby Gem Caesar Salad

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

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

APPETIZERS

Plateau de Fruits de Mer

Tuna, Organic Salmon, 5g Oscietra Caviar, Scallop Crudo, Shrimp
Cocktail, Crab Claws, Oysters

(D) (G) (SF)
115

Oscietra Caviar 30g

Classic Accoutrements, Blinis

(G) (D)
190

Foie Gras Toast with Black Truffle

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

(G) (N) (D)
34

Grilled Octopus

Artichoke Purée, Pearl Couscous, Olive, Roasted Tomato,
Guajillo Salsa

(S) (G) (D)
33

Tartare de Bœuf

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

(E) (D) (G)
33

Half Dozen Oysters

Champagne Mignonette, Lemon

(SF)
28

Add 6 Oysters +24

Shrimp Cocktail

Wild Argentinian Shrimp, Classic Cocktail Sauce, Citrus

(SF) (G)
35

Roasted Red Pepper & Tomato Velouté

Marinated Tomatoes, San Marzano, Crispy Basil, Sourdough
Croutons, Balsamic

(G) (Ve)
22

SIGNATURES

Cowboy Steak

16oz Canadian Prime Bone in Beef Ribeye, Herbed Butter, Roasted Asparagus, Chimichurri

(D) (H)

110

Add Lobster Mash +27

Beef Wellington

8oz Beef Tenderloin, Mushroom Duxelles, Prosciutto, Spinach Crêpe, Puff Pastry

Served with Roasted Vegetables, Pomme Purée and Red Wine Jus

(D) (G) (P)

100

42oz Tomahawk Steak

Wagyu MB 8-9, Herbed Butter, Chimichurri, Red Wine Jus

(D) (H)

Includes Your Choice of Two Sides

430

Half Truffle Chicken

Ontario Chicken, Charred Broccolini, Pomme Purée, Chicken Jus, Black

Truffle

(G) (D) (H)

Choice of Fried or Roasted

45

Whole Chicken +40

Lobster Risotto

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

(D) (SF)

65

Black Cod

BC Wild Cod, Herb Potatoes, Wild Spinach, Oscietra Caviar & Champagne Cream Sauce

(D)

58

MAINS

Half Rack of Lamb

Herb & Almond Crusted Lamb, Tokyo Turnips, Spiced Carrot Purée, Brussel Sprouts, Sauce Vierge

(D) (N) (G) (H)

63

Organic Salmon

Organic Sustainable Salmon, Baby Clams, Saffron Corn Purée, Caramelized Fennel, King Crab Sauce Américaine

(D) (SF)

54

NY Steak Frites

12oz Canadian Prime NY Striploin, Frites, Café de Paris Butter, Peppercorn Sauce

(D) (H)

76

MAINS

Filet Mignon

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

(D)
80

Truffle Mafalda Pasta

Chef's Mixed Mushrooms, Porcini Cream Sauce, Aged Parmesan,
White Truffle Oil

(D) (G) (V)
35

Add Burrata +10

ADD-ONS

Grilled Shrimp

(SF) (D)
30

Roasted Asparagus

(V)
14

Roasted Mushrooms

(D) (V)
12

Crispy Brussel Sprouts with Parmigiano

(D) (V)
14

Charred Broccolini with Parmigiano

(D) (V)
14

Truffle & Parmesan Fries

(D) (G)
15

Truffle Mac & Cheese

(D) (G)
20

Add 3oz Lobster +20

Mashed Potato

(D)
14

Add 3oz Lobster +20

SAUCES

5

Green Peppercorn

(D)

Chimichurri

Truffle Hot Sauce

Red Wine Jus

(V) - Vegetarian (SF) - Shellfish

(D) - Dairy (N) - Nuts

(G) - Gluten (E) - Egg

(P) - Pork (S) - Sesame

(Ve) - Vegan (H) - Halal



EXQUISITE GLASSES

RESERVE WINES UNDER CORAVIN

CHAMPAGNE WINE

2013 DOM PERIGNON BRUT

GL
198

WHITE WINE

2021 DOMAINE DUCLAUX, CHÂTEAUNEUF-DU-PAPE BLANC

2015 DOMAINE VINCENT GIRARDIN 'LES TILLET'S' MEURSAULT, BOURGOGNE

2021 QUINTARELLI GIUSEPPE 'BIANCO SECO', VENETO

46
94
52

RED WINE

2020 DOMAINE CHANSON 'CLOS DES FEVES' 1ER CRU, BOURGOGNE

2020 STEFANO ACCORDINI AMARONE DELLA VALPOLICELLA CLASSICO

2020 ANTINORI GUADO AL TASSO, BOLGHERI SUPERIORE

96
62
133

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 ELIJAH CRAIG
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.