LUNCH

FOR THE TABLE

DÉLICE DE BOURGOGNE CHEESE Strawberry Preserves, Ace Bakery Baguette 25

EAST COAST OYSTERS ½ Dozen 26

GRILLED OCTOPUS Lemon & Parsley Smashed Potatoes, Parsley Pesto, Fennel & Orange Salad 29

BEEF TARTARE Raw Beef Tenderloin, Capers, Shallots, Mustard, Egg Yolk, Herbs, Crostini 26, main course with frites 35

BURRATINA Warm Squash, Ginger Crema, Roasted Beets, Honey Toasted Pumpkin Seeds 26

LOBSTER POUTINE Shoestrings Fries, Butter Poached Lobster, Lobster Bisque 37

CAVIAR White Sturgeon, Buckwheat Blinis, Creme Fraiche, Chives 30gr x 170 | 50gr x 295

SOUP & SALADS

SOUP du JOUR 14

KALE SALAD Roasted Cauliflower, Pomegranate, Walnut, Parmigiano Reggiano, Sesame Vinaigrette 20
CHICKEN CAESAR Grilled Chicken Breast, Baby Romaine, Parmigiano Reggiano, Focaccia Croutons 25
NICOISE Seared Ahi Tuna, Baby Potatoes, Green Beans, Egg, Tomatoes, Pickled Onions, Nicoise Olives Tapenade 32

BURGER & SANDWICHES

LOBSTER SANDWICH Ace Bakery Demi Baguette, Butter Poached, Tarragon Hollandaise, Fries 35

TWIST BURGER 8oz. Prime Rib, Brie, Caramelized Onion, Grilled Mushrooms, Truffle Aioli, Shoestrings Fries 26

CLUB SANDWICH Ace Bakery Demi Baguette, Chicken Breast, Bacon, Lettuce, Tomato, Spicy Mayo, Fries 25

ENTRÉES

PAN SEARED SCOTTISH SALMON Stewed Lentils, Celeriac Cream, Ratatouille 37
GNOCCHI Mixed Wild Mushrooms, Truffle Bechamel, Honey Toasted Walnut 31
LOBSTER LINGUINE Poached Atlantic Lobster, Lobster Bisque, Sauteed Spinach 39.5
CHICKEN SUPREME 8oz, Sousvide & Seared, Pomme Puree, Heirloom Carrots, Chicken Gravy 35 (halal)

STEAKS

CHAR GRILLED STEAKS Served With House-Made Veal Jus, Sauteed Green Beans, Shoestrings Fries

10oz AAA NY STRIPLOIN 52

6oz AAA BEEF TENDERLOIN 60

50oz AAA BEEF TOMAHAWK MP

Add: 4.5oz Lobster tail butter poached 30

DESSERT

PUMPKIN TART, Maple Pecan Crumble, Spiced Creme Anglaise 13
STICKY TOFFEE PUDDING Salted Caramel Sauce, Chantilly Cream, Pistachios 13
EGGNOG PANNA COTTA, Spiked Cranberries, Rosemary Crumble 11