



APPETIZERS

(FOR YOU ALONE OR TO SHARE).

ONION SOUP 12

Quebec Gruyère, caramelized onions, beef broth, baguette.

LOBSTER BISQUE 14

Lobster, sour cream, and chives.

NACHOS 21

Tortilla chips, black olives, green onions, tomatoes, red onions, jalapeños, cheddar and mozzarella, served with sour cream & tomato salsa.

Extra Guacamole +3
Extra Brisket +8

ONION RINGS 9

Honey, piri-piri spice.

CAULIFLOWER 13

Crispy cauliflower, Tao sauce, green onions, sesame seeds, chili peppers.

SPINACH AND ARTICHOKE CHEESE DIP 17

Served with tortilla chips

BURRATA BRUSCHETTA 22

100g Italian Burrata, roasted cherry tomatoes, roasted peppers, fresh basil, on grilled bread.

WARM BRIE 19

Portneuf Brie, walnuts, dried cranberries, maple syrup, and crostini.

SHRIMP COCKTAIL 19

Cocktail sauce, creamy chimichurri, lemon.

OYSTERS

Based on maritime arrivals (THURSDAY \$1.5 / unit)
½ dozen or dozen **18/36**
Mignonette, lemon, tabasco.

DUO OYSTERS AND SHRIMP COCKTAIL 36

6 oysters, 4 shrimps, mignonette, cocktail sauce, tabasco, lemon.

TAO SHRIMP 19

Tempura shrimp, Tao sauce, sesame seeds, chilis, green onions.

FRIED CALAMARI 22

Jalapeños, bell peppers, shallots, creamy chimichurri, lemon.

SALMON TARTARE

Appetizer 4oz 18 | Meal 6oz with fries or salad 29
Fresh salmon, avocado, green onions, red onions, diced tomatoes, lime juice, cilantro, sour cream, taro chips.

BEEF TARTARE

Appetizer 4oz 18 | Meal 6oz with fries or salad 29 Beef sirloin, chives, capers, shallots, Maille pickles, Tabasco aioli, crostini.

BEEF CARPACCIO 21

Filet mignon, truffle aioli, arugula, parmesan, balsamic reduction.

SALADS

CAESAR SALAD 12/18

Romaine lettuce, homemade garlic croutons, authentic Houston anchovy and roasted garlic sauce, parmesan.
Extra grilled chicken +8

CHOP SALAD 10/16

Romaine lettuce, iceberg, cucumbers, tomatoes, Gerkins pickles, red onions, Brussels sprouts, walnuts, creamy chimichurri vinaigrette.
Add grilled chicken or salmon fillet +8

ASIAN CHICKEN SALAD 27

Chicken breast, romaine lettuce, arugula, red onions, red radishes, roasted cherry tomatoes, grilled shishito peppers, cucumbers, avocado, Japanese dressing and sesame seeds.

MYKONOS SALAD 28

Grilled salmon fillet, spinach, romaine lettuce, arugula, quinoa, strawberries, feta cheese, oven roasted cherry tomatoes, red onions, cucumbers, Mediterranean dressing.

TACOS & SANDWICHES

Served with fries or salad.
(Replace your fries with poutine +5)

FRIED CHICKEN TACOS 24

3 tortillas grilled over our flames, fried chicken tenders, guacamole, chopped iceberg lettuce, spicy mayo, cilantro, lime.

BRISKET TACOS 24

3 tortillas grilled over our flames, brisket, guacamole, pico de gallo, jalapeños, lime.

SHRIMP TACOS 25

3 tortillas grilled over our flames, tempura shrimp, mixed cabbage, guacamole, pico de gallo, red chili, spicy mayo, lime.

ROASTED BEEF RIB SANDWICH 26

Sliced roasted beef, Caramelized onions, Quebec Gruyère
Served with au jus.

CLASSIC BURGER 23

Butter brioche, lettuce, tomatoes, always fresh 100% Canadian Angus beef, American cheddar, bacon, onions, dill pickles, American sauce.

JALAPEÑO BURGER 24

Butter brioche, always fresh 100% Canadian Angus beef, Monterey Jack cheese, bacon, caramelized onions, jalapeños, spicy mayo.

SURF & TURF BURGER 28

Butter brioche, always fresh 100% Canadian Angus beef, tempura shrimp, creamy coleslaw, lettuce, cucumbers, spicy mayo, Wafu sauce.



STEAK & CO

100% ANGUS STEAK , AAA (THE HIGHEST QUALITY IN THE COUNTRY),
AGED FOR 30 DAYS OR MORE, HOUSTON STEAK SPICES, GRILLED OVER
OUR FLAMES.

SERVED WITH SAUTÉED QUEBEC GARLIC VEGETABLES OF
THE DAY AND YOUR CHOICE OF SIDE.

FLANK STEAK 8OZ 36

*Steak with fries and bordelaise sauce.

FILET MIGNON 7OZ 52

NEW YORK 12OZ 48

RIBSTEAK WITH BONE 20OZ 62

INCLUDED SIDES

HOUSE SALAD

CAESAR SALAD

SEASONAL VEGETABLES

FRIES

(REPLACE YOUR FRIES WITH POUTINE +5)

ROASTED GARLIC MASHED POTATOES

POTATO GRATIN +3

ENHANCEMENTS & SAUCES 4

BRIE CHEESE

TRUFFLE BUTTER

CREAMY CHIMICHURRI

SAUCE PEPPER SAUCE

BORDELAISE SAUCE

EXTRAS

ASPARAGUS 11

BRUSSEL SPROUTS 8

KING OYSTER MUSHROOMS 9

SHISHITO PEPPERS 7

GRILLED SHRIMPS 15

ROASTED LOBSTER TAIL WITH GARLIC BUTTER 24

★ RIBS ★

Grilled over our flames, Houston BBQ sauce,
served with fries and creamy coleslaw.

HALF OR WHOLE 23 / 34

EXTRA FRIED CHICKEN TENDERS +7

EXTRA GRILLED CHICKEN BREAST +8

EXTRA GRILLED SHRIMPS +15

TO DISCOVER

FAJITAS 39

8oz skirt steak fajitas, red onions, bell peppers
on a sizzling platter. Served with tortillas,
lettuce, guacamole, sour cream, salsa, cheese
blend, and lime.

BRIE STRIPLOIN 42

8oz shoulder cut, Portneuf Brie cheese, king
oyster mushrooms, bordelaise sauce, roasted
garlic mashed potatoes.

SURF & TURF FILET MIGNON 65

7oz filet mignon, shrimp, bisque sauce, roasted
garlic mashed potatoes, Brussels sprouts.

HOUSTON RIBSTEAK 79

20oz Bone-in ribeye, chimichurri, asparagus,
king oyster mushrooms, roasted garlic mashed
potatoes, truffle butter, fried onions.

MUSHROOM CHICKEN 32

Marinated chicken supreme, mushroom and
peppercorn sauce, roasted garlic mashed potatoes,
asparagus.

PENNE ALLA GIGI 23

Rosée sauce, mushrooms, pancetta, green onions.

SHRIMP AND TRUFFLE LINGUINE 31

Shrimp, king oyster mushrooms, chives, garlic,
butter, white wine sauce.

LOBSTER LINGUINE 45

Lobster tail, bisque sauce, roasted tomatoes, chives.

FISH & CHIPS 25

Freshly breaded homemade cod, fries, creamy
coleslaw, tartar sauce, lemon.

GRILLED MEDITERRANEAN SALMON 36

Grilled salmon fillet, quinoa, feta, cucumbers,
cherry tomatoes, Kalamata olives, chimichurri.

*FRIES CAN BE REPLACED WITH A INCLUDED SIDE.

ALLERGY ALERT: OUR DISHES CONTAIN OR MAY CONTAIN ALLERGENS.
THANK YOU FOR INFORMING YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.