

SOUBOIS

RAW BAR

Oysters	6/24 \$ ou 12/48 \$
Exquisite seafood platter	MP
Ex: Shrimp cocktail, albacore tuna tataki, fresh oysters, daily crudo, canapés; salmon tartare, tuna tartare and nordic shrimp, caviar and garnish - subject to change	
Shrimp cocktail (5), XO cocktail sauce	27 \$
Hamachi tataki, romesco sauce, avocados, crab, blue potatoes	33 \$
Red tuna tartare, avocado, daikon salad, crispy shallot	32 \$
AAA beef tartare, herb salad, plums, marinated radish, gochujang	31 \$
Salmon tartare, tahini, mint, coriander, orange zeste, cucumber, sumac	28 \$

GRILL

Grilled octopus, smoked potatoes, chorizo, roasted red pepper coulis, chimichurri	40 \$
Grilled shrimp (5), garlic butter, lemon	28 \$
U10 Scallops (3), coconut curry sauce, grilled asparagus, apple and dill, chili	35 \$
Grilled AAA Ribeye steak, smoked potatoes, Green beans, red wine jus, MD Soubois butter	52 \$
AAA beef Tomahawk (to share), chimichurri, green peppercorn sauce	165 \$
Grilled half chicken, Piri Piri sauce, baby potatoes, rosemary	36 \$
Mix Grill Platter (to share)	MP
Ex: Ribeye steak, hanger steak, chicken breast, shrimp, octopus, chorizo, vegetables, parmesan fries - subject to change	

SOUBOIS CLASSICS

Albacore tuna tataki, Soubois caesar salad	29 \$	Soubois lobster spaghetti	44 \$
Wild mushroom risotto, truffle	36 \$	Burrata 250g (to share), grilled asparagus, rhubarb mostarda, prosciutto of "Les Cochon tout rond"	54 \$

SIDES

Truffle and parmesan fries	12 \$	Smoked baby potatoes	11 \$
Wild mushroom risotto	19 \$	Green salad, lemon vinaigrette	11 \$
Grilled vegetables, chimichurri, sumac	14 \$	Truffle poutine, crispy onions	23 \$

