

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 \$
Red tuna tartare, avocado, daikon salad, crispy shallot	32 \$
Beef tartare, roasted bone marrow, fried oyster, puffed potatoes	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 \$
Scallops, porc flank, crispy leeks, dashi	34 \$
Flank steak, braised white beans, crispy potato straws	37 \$
AAA beef Tomahawk (to share), chimichurri, green peppercorn sauce	165 \$
Chicken, mascarpone, wild rice, corn	36 \$
Beef short rib, seasonal vegetables, horseradish cream, roasted garlic mash potatoes	38 \$
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 \$	Wild mushroom risotto, truffle	36 \$
Gnocchi, duck confit, lemon ricotta, red wine sauce	33 \$	Burrata, olive focaccia, eggplant caviar, mushrooms chips, truffle and beef stock vinaigrette	54 \$

SIDES

Truffle and parmesan fries	12 \$	Smoked baby potatoes	11 \$
Wild mushroom risotto	19 \$	Green salad, lemon vinaigrette	11 \$
Roasted vegetable, caramelized vegetable hummus	14 \$	Truffle poutine, crispy onions	23 \$

