

• RAW BAR, CRUDO & SALAD •



OYSTERS

(large to extra-large) (Min 3 pc)

Malpeque P.E.I	4.85/pc
Raspberry Point P.E.I	4.75/pc
Lucky Lime NB.	5.25/pc
Blackberry P.E.I	4.85/pc
Pickle Point P.E.I	4.75/pc
Kusshi West coast BC.	5.75/pc

Tuna Tartar *small 38 large 48*
(smashed spicy avocado, quail egg, Paradise sauce)

Blue Fin Tuna Tataki **26**
(daikon, ponzu, lobster curry mayo, wasabi tobiko)

King Ora Salmon Tataki **19**
(pomegranate & grapefruit salad, fried capers, wasabi aioli, ponzu)

• SASHIMI • (4pc)

Hamachi **21**
white tuna, spicy olive oil, lime zest, thai chilli

Med Sea Bass **18**
mirin-soya sauce, citrus zest, fried French shallots

Red Snapper **22**
Lobster curry mayo, 4 caviars, ponzu

Mackerel **21**
torched, wasabi aioli, tobiko, spicy ponzu

• SALADS •

Aliki Village Salad (2p) **28**
Heirloom tomatoes, Black olive caviar, Feta

Wedge Salad **19**
crispy iceberg, blue cheese sauce & cumble, roasted porkbelly croutons, chives & pepper

Steak Cut Caesar Salad **16**
Hearts of Romaine, house made sauce, anchovies, pork belly bacon, croutons

Lobster & Wakame Salad **42**
fresh boiled lobster, pickled wakame, rice noodles, marinated cucumber, Daikon, Spicy Mirin Soya Ginger dressing, Lobster curry mayo



THUR, FRI, SAT - 10:00PM - 12:00 MIDNIGHT

Choice (additional choice add \$9)

Slow Roasted Tomato Salad & Pecorino

(Quebec farmed Roma tomatoes, smoked olive oil, black olives caviar, sea salt)

Roasted Garlic Halves

Slow roasted elephant garlic, torched truffle butter, crusty bread

Cacio e pepe

(black pepper & pecorino) butter sautéed Spaghetti Alla Chitarra

Choice

5oz "Petite" Filet Mignon (cast iron pan)

wrapped in smoked pork belly, beurre maître d'hotel, pont neuf

Steak "Cambozola"

sliced 6oz. Strip-loin steak; Ontario "PRIME" RWA aged 75 days, with Cambozola cheese, butter sautéed pasta & garlic comfit

Oxtail & Wild Mushroom Gnocchi

House made gnocchi with an Oxtail ragu with wild mushrooms, white truffle oil

Mac n Cheese Shrimp "Carbonara"

U10 shrimp, smoked pork belly, French shallots, farm fresh egg, parmesan, lots of cheese

Steak Tartar (Table side service)

Blend of Wagyu beef and dry aged beef, tenderloin, rib and Sirloin. Classic condiments, served with fries

DESSERT

Crème brûlée

P R I X F I X E \$ 3 8

No substitutions permitted

Menu items are subject to availability and seasonal prices

• MAINS •

(choice of smashed potatoes, green salad)

Seared Bay Scallops (3) **38**
butter braised, cauliflower puree, fresh peas, asparagus tips, fresh pea shoots

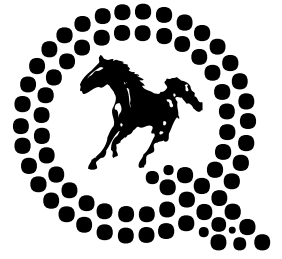
Miso Sea Bass **42**
thick cut fresh Sea bass filet with a Miso glaze. Ginger Bok Choy slaw

Organic BC King Salmon **39**
Pan roasted Center cut Salmon, warm Lentils & mushroom salad, fried Fennel

U8-10 Shrimp

Roasted "confit" U8 shrimp, Thai Chilli oil, Meyer lemons zest, micro Thai basil

12.50 /each



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• SIDES •

Steak cut fries **7**
with Garlic aioli

Smashed potatoes **12**
with pork belly bacon, sea salt, truffle oil

Garlic roasted mashed potatoes **7**
fresh cut chives

Sage mushrooms **14**

Baby Kale **14**
(sautéed with EVOO)

Asparagus **15**
(butter braised or grilled)

Maple glazed Brussels sprouts **15**

Onion rings **14**
(house made daily with Jack & Beer)

Mac n Cheese **15**

Lobster Mac n Cheese **29**

STEAK CUTS

All steaks are served with garlic comfit, & micro greens

CUT

8 oz "Petite" Filet Mignon truffle butter, chives	49
10 oz Steak Frites Alberta "Prime" dry aged 35 days Bone-in Rib Sliced steak / roasted bone marrow / steak-cut fries/ Black spring truffle Béarnaise sauce	64
12oz Boneless rib "Delmonico" USDA Prime, dry aged 65 days sliced served in cast iron pan	65
20 oz Lou's Cut; Bone-in rib, USDA Prime, dry aged 65 days	75
10 oz Boneless Strip-loin USDA Prime, dry aged 65 days sliced / foie gras-truffle reduction / pearled onions	64
4 oz Miyazaki A5 Japanese Wagyu strip-loin Hollandaise, Pont neuf potato, chives, Fleur de Sel	105
6 oz Canadian Wagyu, Black Angus Strip-loin sliced / cauliflower puree / charred onions / foie gras-truffle sauce	75

THE "Q" LARGE FORMAT STEAKS All steaks are sliced on butcher blocks

30 oz State Cut; Ontario "Prime" RWA, dry aged 75 days	175
36 oz Porterhouse Cut; USDA Prime, dry aged 65 days	158
36 oz Tomahawk Rib; Ontario "Prime"RWA, dry aged 75 days	225

SAUCES

Au Poivre	8
Foie Gras Truffle Sauce	10
Black Truffle Bearnaise	8
Hollandaise Sauce	6
Sea Urchin Butter	9
Truffle Butter	6

ADDITIONS

Bone Marrow **12**

