



BOEFISH^{MD}

STEAK | POISSON | BAR

Raw Bar & Appetizers

FRESH OYSTERS 6 / 20 12 / 38

Our selection of fresh oysters
Market price

FOIE GRAS 27

Pan-fried foie gras, apple butter,
apple mustard

PRAWN COCKTAIL 21

Cocktail sauce

FRENCH ONION SOUP 14

Caramelized onions, red beer,
croutons, Swiss cheese

TACOS DE SAUMON 22

Saumon de l'Atlantique

WILD MUSHROOM RAVIOLI 16

Stuffed with wild mushrooms,
sage cream, fried leek

FRIED CALAMARI 23

Slices and tentacles, lemon,
cocktail sauce

BEET SALAD 17

Goat cheese

LOBSTER TACOS 26

Gaspesie

WEDGE SALAD 18

Ranch, blue cheese, bacon, tomatoes

TUNA TARTARE 28

Big Eye tuna

CAESAR SALAD 18

Romaine lettuce, Caesar dressing,
crispy bacon, fried capers, croutons,
lemon, Parmesan

GRILLED OCTOPUS SALAD 32

Sliced Moroccan octopus,
Vidalia onion, red wine vinegar

BURRATA 29

Tomatoes, olive oil, salt, pepper

BEEF CARPACCIO 26

Beef, arugula, Parmesan,
olive oil

Fresh Fish

SALMON FILET 36

From the Atlantic

SEA BREAM 45

Gilt-head bream

SAFFRON PRAWNS 44

Risotto du jour

LOBSTER PASTA 45

Creamy sauce

BIG EYE TUNA 44

Sushi-grade Big Eye tuna

FRESH LOBSTER

Market price

Boefish Experience

— to share —

\$125/person (minimum of 2 persons)

CHEF'S CHOICE OF BEEF & FISH

Shareable discovery platters to taste different cuts and flavours together!



BOEFISH^{MD}

STEAK | POISSON | BAR

Steak & Cie^{MD}

Our **centre-cut steaks** are premium USDA or Certified Angus Beef (CAB) and dry-aged at least 30 days for optimal tenderness. **Imported** directly from the United States, our special grill sears the meat at 1600°F. This unique cooking process makes the meat exceptionally juicy and tasty!

RIB EYE PRIME (14 OZ) 95

BEEF
DRY AGED
MINIMUM

45
DAYS

Our steaks are served with seasonal vegetables and potatoes.

FILET MIGNON (7 oz) 55
(10 oz) 65

NEW YORK CUT STRIPLOIN (12 oz) 68
USDA Prime

RIB STEAK (18 oz) 69
French cut

SURF N' TURF (10 oz) 73
Filet mignon served with two
grilled shrimps, saffron butter

GOURMET BURGER 26
Angus beef (8 oz), bacon, Swiss cheese,
lettuce, tomato, onion, mayonnaise,
Pretzel bun, French fries

WILD MUSHROOM RABVIOLI 28
Stuffed with wild mushrooms, sage cream,
fried leek

BEEF TARTARE 33
Filet mignon, shallots, Parmesan,
olive oil, arugula, French fries

STEAK & FRITES 39
Pepper sauce



PORTERHOUSE FOR TWO (50 OZ) 165

ENHANCE
YOUR EXPERIENCE
Only available and served
with a main dish

TRUFFLE BUTTER 4
BLUE CHEESE 6
GRILLED JUMBO SHRIMPS 14
PAN-FRIED FOIE GRAS 20

SIDES

FRIES 6
SAUTÉED ONIONS 7
BRUSSELS SPROUT WITH BACON 8
GRILLED ASPARAGUS 10
with saffron butter
SAUTÉED MUSHROOMS 12
MAC & CHEESE WITH BACON 15

We do not recommend ordering your steak well done.
Bread available on request.



Cocktails

AMARETTO SOUR	Avril amaretto	14
BLOODY CAESAR & OYSTER	Tito's vodka	16
COSMOPOLITAN	Stoli vodka	14
ESPRESSO MARTINI	Grey Goose vodka	14
GIN ROMARIN BOREAL	Seventh Heaven gin	14
MARGARITA	Jose Cuervo tequila	14
MOJITO WITH WILD FRUITS	Captain Morgan rum	14
OLD FASHIONED	Maker's Mark	14
SPRITZ	Aperol	14

Beers

DRAFT

CARLSBERG	Denmark	11
KRONENBOURG 1664 BLANC	France	10
SAPPORO	Japan	10
SLEEMAN CLEAR 2.0	Ontario	8
SLEEMAN ROUSSE	Ontario	11

BOTTLE

CARLSBERG	Denmark	7
GUINNESS	Ireland	12
GUINNESS 0.0. ALCOHOL FREE	Ireland	10
HIPL DE RIVIÈRE-TROUBLE	Quebec • Strong beer • 6.2 %	9

Spirits

RUM

APPLETON	11
CAPTAIN MORGAN	11
RON ZACAPA	18

VODKA

GREY GOOSE	12
KETEL ONE	11
PUR VODKA	12

GIN

BEEFEATER	11
BLEU ROYAL	12
KM12	13
ROMEO'S	11

COGNAC

RÉMY MARTIN LOUIS XIII	350
RÉMY MARTIN VSOP	24
RÉMY MARTIN XO	38

SCOTCH & BOURBON

BASIL HAYDEN'S	12
CHIVAS REGAL 12	12
DALWHINNIE 12	20
GLENFIDDICH 12	14
JOHNNIE WALKER BLACK LABEL 12	14
JOHNNIE WALKER BLUE LABEL	38
MACALLAN 12	20
THE DALMORE 12	18

Sparklings

	5 oz	26 oz
ARMAND DE BRIGNAC GOLD BRUT		900
BOLLINGER SPÉCIAL CUVÉE BRUT		220
DOM PÉRIGNON BRUT		500
LOUIS ROEDERER CRISTAL		600
VILLA CONCHI CAVA BRUT SELECCIÓN	12	47



Whites

FRANCE				
LES URSULINES	Chardonnay • Burgundy • <i>Fleshy & Generous</i>			65
MÂCON-LUGNY LES CRAYS	Chardonnay • Burgundy • <i>Gourmet & Mineral</i>			66
JOSEPH DROUHIN CHABLIS	Chardonnay • Burgundy • <i>Refreshing & Mineral</i> • 🍷			85
COMTE HENRY D'ASSAY POUILLY FUMÉ	Sauvignon blanc • Loire Valley • <i>Elegant & Mineral</i> • 🍷			71
ITALY				
UMBERTO CESARI LIANO RUBICONE	Chardonnay • Emilia-Romagna • <i>Mellow & Fruity</i>			57
TOMMASI LE ROSSE	Pinot grigio • Friuli-Venezia Giulia • <i>Fruity & Refreshing</i>	12	19	47
VILLA ANTINORI	Trebbiano • Tuscany • <i>Vibrant & Mineral</i>			49
UNITED STATES				
WENTE	Chardonnay • California • <i>Mellow & woody</i>	13	21	57
RODNEY STRONG KNOTTY VINES	Chardonnay • California • <i>Robust & Fruity</i>	13	21	57
OTHERS				
VILLA MARIA PRIVATE BIN	Sauvignon blanc • New Zealand • <i>Tropical & Herbal</i>	13	21	57

Rosés

BLUSH D'ÉTÉ	Pinot noir • Languedoc-Roussillon • <i>Red berry & Refreshing</i> • 🍷	9	14	40
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Reds

FRANCE				
BROTTE LA FIOLE DU PAPE CHÂTEAUNEUF-DU-PAPE	Assemblage • Rhone Val. • <i>Complex & Generous</i>			110
CHÂTEAU BLAIGNAN MÉDOC	Cabernet-sauvignon • Bordeaux • <i>Supple & Smooth</i> • 🍷			60
GEORGES DUBŒUF BROUILLY	Gamay • Beaujolais • <i>Light & Mild</i>			59
DOMAINE DU VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE	Grenache • Rhone Val. • <i>Gourmet & Supple</i>			90
CHÂTEAU DE HAUTE-SERRE CAHORS	Malbec • Lot-et-Garonne • <i>Powerful & Elegant</i>			70
CHÂTEAU PEY LA TOUR	Merlot • Bordeaux • <i>Robust & Gourmet</i>			62
CHÂTEAU CLARKE LISTRAC-MÉDOC	Merlot • Bordeaux • <i>Clean & Smooth</i> • 🍷			100
CHÂTEAU DESTIEUX SAINT-ÉMILION GRAND CRU	Merlot • Bordeaux • <i>Complex & Ripe fruit</i>			200
LES URSULINES	Pinot noir • Burgundy • <i>Supple & Fruity</i>			65
CHÂTEAU PESQUIÉ QUINTESSENCE	Syrah • Rhone Valley • <i>Rich & Velvety</i> • 🍷			65
CHÂTEAU MONTUS MADIRAN	Tannat • Pyrénées/Gascogne • <i>Powerful & Deep</i>			83
ITALY				
VILLA ANTINORI	Assemblage • Tuscany • <i>Supple & Flavourful</i> • 🍷	15	24	67
CARPINETO FARNITO	Cabernet-sauvignon • Tuscany • <i>Full-bodied & Structured</i>			83
GUADO AL TASSO IL BRUCIATO	Cabernet-sauvignon • Tuscany • <i>Aromatic & Robust</i> • 🍷			80
CASTELLO DI NIPOZZANO RISERVA	Chianti • Tuscany • <i>Flavourful & Harmonious</i>			65
LAMOLE DI LAMOLE	Chianti Classico • Tuscany • <i>Flavourful & Balanced</i> • 🍷	15	24	69
TOMMASI RIPASSO VALPOLICELLA	Corvina • Veneto • <i>Supple & Spicy</i>	15	24	69
TOMMASI AMARONE DELLA VALPOLICELLA	Corvina • Veneto • <i>Robust & Fruity</i>			125
LE VOLTE DELL'ORNELLAIA	Merlot • Tuscany • <i>Fruity & Balanced</i>	18	27	80
LUCE DELLA VITE LUCENTE	Merlot • Tuscany • <i>Mellow & Elegant</i>			85
CARPINETO NOBILE	Montepulciano • Tuscany • <i>Strong & Rich</i>			75
FONTANAFREDDA BAROLO	Nebbiolo • Piémont • <i>Strong & Full-bodied</i> • 🍷			80
UMBERTO CESARI LIANO RUBICONE	Sangiovese • Emilia-Romagna • <i>Black fruit & Moka</i>			75
ANTINORI PIAN DELLE VIGNE BRUNELLO	Sangiovese • Tuscany • <i>Ripe fruit & Harmonious</i>			183
TIGNANELLO ANTINORI	Sangiovese • Tuscany • <i>Intense & Fruity</i> • 🍷			400
CASTELGIOCONDO BRUNELLO	Sangiovese grosso • Tuscany • <i>Balanced & Powerful</i>			130
UNITED STATES				
STAG'S LEAP	Cabernet-sauvignon • California • <i>Elegant & Rich</i> • 🍷			140
BERINGER	Cabernet-sauvignon • California • <i>Full-bodied & Dry</i>			100
LIBERTY SCHOOL	Cabernet-sauvignon • California • <i>Confiserie & Fruity</i>	12	19	57
WENTE	Cabernet-sauvignon • California • <i>Velvety & Woody</i>	12	19	57
CAYMUS	Cabernet-sauvignon • California • <i>Jammy & Full-bodied</i>			250
CLOUDLINE	Pinot noir • Oregon • <i>Smooth & Mild</i> • 🍷	15	24	75
CHÂTEAU STE-MICHELLE	Syrah • Washington • <i>Full-bodied & Spicy</i>			61
MICHAEL DAVID SIXTH SENSE LODI	Syrah • California • <i>Jammy & Black fruit</i>			60
OTHERS				
ERRAZURIZ MAX RESERVA	Cabernet-sauvignon • Chile, Aconcagua • <i>Robust & Balanced</i>	12	19	57
TORRES MAS LA PLANA	Cabernet-sauvignon • Spain, Mediterranean coast • <i>Full-bodied & Lingering</i>			190
DRYRET DEL PRIORAT	Carignan • Spain, Mediterranean coast • <i>Full-bodied & Gourmet</i> • 🍷			65
LA MALDITA	Grenache • Spain, Ebro Valley • <i>Fruity & Supple</i>			40
CLOS DE LOS SIETE	Malbec • Argentina, Mendoza • <i>Powerful & Velvety</i>			71
MIGUEL TORRES CHILE ANDICA	Pinot noir • Chile, Central Valley • <i>Bio • Fruity & Refreshing</i> • 🍷	12	19	57
THE CHOCOLATE BLOCK	Syrah • South Africa, Western Cape • <i>Robust & Full-bodied</i>			105