



Cocktails

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

Beers

DRAFT

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

BOTTLE

CARLSBERG <i>Denmark</i>	7
GUINNESS <i>Ireland</i>	12
GUINNESS 0.0. ALCOHOL FREE <i>Ireland</i>	10
HIPL DE RIVIÈRE-TROUBLE <i>Quebec • Strong beer • 6.2 %</i>	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 <i>Supple & Rich</i>	900
BOLLINGER SPÉCIAL CUVÉE BRUT <i>Woody & Complex</i>	220
DOM PÉRIGNON BRUT <i>Complex & Long</i>	500
LOUIS ROEDERER CRISTAL <i>Fine & Smooth</i>	600
VILLA CONCHI CAVA BRUT SELECCIÓN <i>Vibrant & Fruity</i>	12 47



Whites

5 oz 8 oz 26 oz

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
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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 DUBCEUF 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



BOEFISH^{MD}

STEAK | POISSON | BAR

Raw Bar & Appetizers

FRESH OYSTERS 6 / 20 12 / 38

Our selection of fresh oysters
Market price

PRAWN COCKTAIL 21

Cocktail sauce

TACOS DE SAUMON 22

Saumon de l'Atlantique

FRIED CALAMARI 23

Slices and tentacles, lemon,
cocktail sauce

LOBSTER TACOS 26

Gaspesie

TUNA TARTARE 28

Big Eye tuna

GRILLED OCTOPUS SALAD 32

Sliced Moroccan octopus,
Vidalia onion, red wine vinegar

BEEF CARPACCIO 26

Beef, arugula, Parmesan,
olive oil

FOIE GRAS 27

Pan-fried foie gras, apple butter,
apple mustard

FRENCH ONION SOUP 14

Caramelized onions, red beer,
croutons, Swiss cheese

WILD MUSHROOM RAVIOLI 16

Stuffed with wild mushrooms,
sage cream, fried leek

BEET SALAD 17

Goat cheese

WEDGE SALAD 18

Ranch, blue cheese, bacon, tomatoes

CAESAR SALAD 18

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

BURRATA 29

Tomatoes, olive oil, salt, pepper

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

GOURMET BURGER 26

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

NEW YORK CUT STRIPLIN (12 oz) 68
USDA Prime

WILD MUSHROOM RABVIOLI 28

Stuffed with wild mushrooms, sage cream, fried leek

RIB STEAK (18 oz) 69
French cut

BEEF TARTARE 33

Filet mignon, shallots, Parmesan, olive oil, arugula, French fries

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

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.