

# Appetizers

- Jumbo Shrimp Cocktail** with our house cocktail sauce (each) 16
- Smoked Salmon** In Percé, Monsieur Emile Smoke House 20
- Sushi Tuna Tartare** hand chopped, prepared at your table 25
- Fresh Shucked Oysters** served in it's shell 1/2 dozen 26  
1 dozen 49
- The Traditional "Steak Tartare"** prepared at your table 25
- Beluga Caviar** a culinary delight, served au naturel! market price
- Chilled Seafood Tower** (for 4 to 6 ppl.) 260  
Includes : 4 oysters ■ 4 shrimps ■ 4 snow crab claws ■  
4 pcs Alaskan King Crabs legs ■ 4 lobster claws ■ 4 lobster tails
- Grilled Jumbo Shrimp** marinated with garlic & herbs (each) 16
- Crab Cake** with our chef's own distinctive sauce (2 pcs) 27
- Fresh Calamari** floured and fried 22
- Grilled Octopus** served with red onions, wine vinegar and extra virgin olive oil 32
- Chorizo Sausage** compote "à la Provençale" 15
- Oysters Rockefeller** oven-baked, rich as Rockefeller! 1/2 dozen 33  
1 dozen 59
- 2 Sirloin Sliders** 11
- The RIB's Hot Platter** 74  
Includes : 3 charbroiled shrimp ■ fried calamari ■ 3 Rockefeller oysters ■  
grilled octopus ■ grilled vegetables

# Salads

- Signature Caesar Salad** prepared at your table (for two) 32  
(for four) 52
- Authentic Greek Village Salad** (for two) 25
- Arugula** topped with parmesan shavings 12
- Steak Cut Tomato Salad** with blue cheese and red onions 17
- Wedge Salad** cool and crispy iceberg lettuce, dressed in our own creamy, tangy, blue cheese dressing 15

# Soups

- Homemade Lobster Bisque** with chunks of lobster 14
- Homemade Clam Chowder** New England favorite, seasoned with our own blend of spices 12
- French Onion Soup Gratiné** sweet onions under a blanket of perfectly melted cheeses 11

An 18% gratuity will be added to tables of 6 people or more.

RIB<sup>n</sup>REEF<sup>®</sup>

# Steaks

Dry-aged USDA Prime corn-fed Midwestern beef.  
Your steak is then hand cut, broiled to your specification,  
on our open charcoal pit.

**Rib Steak – P.K’s Cut** (18 oz) 65

**Rib Steak – Junior Cut** (14 oz) 55

**Sirloin – New York Cut** (16 oz) 65

**Sirloin – Junior Cut** (12 oz) 51

**Sirloin “Flambée Au Poivre” – New York Cut** (16 oz) 76  
prepared at your table

**Filet Mignon** (10 oz) 55

**Filet Mignonette** (6 oz) 45

**T-Bone** (26 oz) 80

**Châteaubriand Bouquetière** (20 oz) (for two) 115

**Milk Fed Veal Chop** 54

**Double Cut Lamb Chops** 52

**Milk Fed Veal Scallopini Parmigiana or Milanaise** 42

**Manchon Des Voltigeurs Chicken Breast** 34

## RIB<sup>N</sup>REEF<sup>®</sup> Signature Plate

Roast Beef - slowly roasted and seasoned  
(While quantities last)

**Regular Cut** (12 oz) 56

# Sides

**Steak Cut French Fries** 6

**Baked Potatoes** 6

**Pilaf Rice** 6

**Monte-Carlo Potatoes with bacon** 9

**Mashed Potatoes** 6

**Mashed Potatoes with Roasted Garlic** 8

**Aligot Potatoes** 9

**P.K’s Poutine** 18

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# Fresh Fish

**Halibut Filet** 45

**Atlantic Salmon Filet** 36

**Sesame Crusted Pan Seared Tuna** 47

# RIB Classics

**Charcoal Grilled Jumbo Shrimp** marinated with garlic & herbs 56

**Large Digby Sea Scallops “à La Provençale”** 45

**Super Colossal Alaskan King Crab Legs** market price  
(1 pd per portion) steamed

**Fresh Maritime Lobster** (1 to 6 pds) price per pound  
Your choice of : broiled ■ steamed ■ thermidor ■ szechuan

# Surf & Turf

**Filet Mignonnette & 2 Giant Grilled Shrimps** 71

**Sirloin Steak & Maritimes Lobster Tail** 75

**Filet Mignonnette & Maritimes Lobster Tail** 68

# Sides Vegetables

**Sautéed Mushrooms** 8

**Sautéed Fresh Rapini with Onions** 13

**Fresh Boiled Rapini** 12

**Fresh Boiled Broccoli** 8

**Fresh Baby Spinach with Olive Oil and Garlic** 8

**Creamed Fresh Baby Spinach** 11

**Fresh Asparagus gratinee** 13

**Grilled Fresh Vegetables** 12

**Mac & Cheese** 13

**Onion Rings with Aioli Sauce** 9

# Sauces

**Flambé Au Poivre**  
prepared at your table 15

**Mushrooms or Béarnaise** 7

**Maître d’Hotel Butter or Gorgonzola Butter or Truffles Butter** 4

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