

Appetizers

- Jumbo Shrimp Cocktail or Grilled** (each) 17
- Smoked Salmon** In Percé, Monsieur Emile Smoke House 20
- Tuna Tartare** hand chopped, prepared at your table 26 / 49
- Salmon Tartare** hand chopped, prepared at your table 23 / 44
- Fresh Shucked Oysters** served in it's shell 1/2 dozen 28
1 dozen 54
- The Traditional "Steak Tartare"** prepared at your table 26 / 47
- Beluga Caviar** a culinary delight, served au naturel! market price 10g / 30g
- Chilled Seafood Tower** (for 4 to 6 ppl.) 280
Includes : 4 oysters ■ 4 shrimps ■ 4 snow crab claws ■
4 pcs Alaskan King Crabs legs ■ 4 lobster claws ■ 4 lobster tails
- Crab Cake** with our chef's own distinctive sauce (2 pcs) 30
- Fresh Calamari** floured and fried 24
- Grilled Octopus** served with red onions, wine vinegar and extra virgin olive oil 36
- Chorizo Sausage** compote "à la Provençale" 15
- Thick Cut Tamarind & Maple Glazed Bacon** 15
- Oysters Rockefeller** oven-baked, rich as Rockefeller! 1/2 dozen 35
1 dozen 63
- 2 Sirloin Sliders** 13
- The RIB's Hot Platter** 120
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 13
- Tomato Tower** with blue cheese and red onions 17
- Wedge Salad** cool and crispy iceberg lettuce, dressed in our own creamy, tangy, blue cheese dressing and bacon bits 16

Soups

- Homemade Lobster Bisque** with chunks of lobster 15
- Homemade Clam Chowder** New England favorite, seasoned with our own blend of spices 14
- French Onion Soup Gratiné** sweet onions under a blanket of perfectly melted cheeses 13

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

RIB^NREEF[®]

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) 68

Rib Steak – Junior Cut (14 oz) 58

Sirloin – New York Cut (16 oz) 68

Sirloin – Junior Cut (12 oz) 54

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 79
prepared at your table

Filet Mignon (10 oz) 56

Filet Mignonette (6 oz) 46

T-Bone (26 oz) 81

Châteaubriand Bouquetière (20 oz) (for two) 125

Milk Fed Veal Chop 55

Double Cut Lamb Chops 56

Milk Fed Veal Scallopini Parmigiana or Milanaise 43

Manchon Des Voltigeurs Chicken Breast 36

RIB^NREEF[®] Signature Plate

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

Regular Cut (12 oz) 59

Sides

Steak Cut French Fries 7

Baked Potatoes 8

Pilaf Rice 7

Monte-Carlo Potatoes with bacon 10

Mashed Potatoes 7

Mashed Potatoes with Roasted Garlic 9

Aligot Potatoes 12

P.K’s Poutine 19

RIB^NREEF[®]

Fresh Fish

Halibut Filet 45

Atlantic Salmon Filet 37

Sesame Crusted Pan Seared Tuna 51

RIB Classics

Charcoal Grilled Jumbo Shrimp marinated with garlic & herbs 62

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 78

Sirloin Steak & Maritimes Lobster Tail 86

Filet Mignonnette & Maritimes Lobster Tail 78

Sides Vegetables

Sautéed Mushrooms 9

Sautéed Fresh Rapini with Onions 13

Fresh Boiled Rapini 12

Fresh Boiled Broccoli 8

Fresh Baby Spinach with Olive Oil and Garlic 9

Creamed Fresh Baby Spinach 11

Fresh Asparagus gratinee 14

Grilled Fresh Vegetables 15

Mac & Cheese 13

Onion Rings with Aioli Sauce 12

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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