

# Appetizers

- Jumbo Shrimp Cocktail or Grilled** (each) 17
- Smoked Salmon** In Percé, Monsieur Emile Smoke House 22
- 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.) 290  
Includes : 4 oysters ■ 4 shrimps ■ 4 snow crab claws ■  
4 pcs Alaskan King Crabs legs ■ 4 lobster claws ■ 2 lobster tails
- Crab Cake** with our chef's own distinctive sauce (2 pcs) 31
- Fresh Calamari** floured and fried 26
- 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 64
- 2 Sirloin Sliders** 15
- The RIB's Hot Platter** 125  
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 14
- 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<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) 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

**Porterhouse** (34 oz) (for two) 149

**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<sup>N</sup>REEF<sup>®</sup> Signature Plate

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

**Regular Cut** (12 oz) 59

# Sides

**Steak Cut French Fries** 8

**Baked Potatoes** 9

**Pilaf Rice** 7

**Monte-Carlo Potatoes with bacon** 11

**Mashed Potatoes** 8

**Mashed Potatoes with Roasted Garlic** 9

**Aligot Potatoes** 13

**P.K’s Poutine** 19

RIB<sup>N</sup>REEF<sup>®</sup>

# 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 64

**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** 10

**Sautéed Fresh Rapini with Onions** 13

**Fresh Boiled Rapini** 13

**Fresh Boiled Broccoli** 9

**Fresh Baby Spinach with Olive Oil and Garlic** 10

**Creamed Fresh Baby Spinach** 12

**Fresh Asparagus gratinee** 14

**Grilled Fresh Vegetables** 15

**Mac & Cheese** 14

**Onion Rings with Aioli Sauce** 13

# Sauces

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

**Mushrooms or Béarnaise** 7

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

RIB<sup>N</sup>REEF<sup>®</sup>