

# Appetizers

**Jumbo Shrimp Cocktail Cold Or Grilled** (each) 19

**Smoked Salmon** In Percé, Monsieur Emile Smoke House 26

**Tuna Tartare** hand chopped, prepared at your table 28 / 49

**Salmon Tartare** hand chopped, prepared at your table 25 / 47

**The Traditional “Steak Tartare”** prepared at your table 33 / 55

**Fresh Shucked Oysters** served in it's shell 1/2 dozen 32  
1 dozen 58

**Oysters Rockefeller** oven-baked, rich as Rockefeller! 1/2 dozen 39  
1 dozen 69

**Beluga Caviar** a culinary delight, served au naturel! market price 10g / 30g / 50g / 100g

**Crab Cake** with our chef's own distinctive sauce (2 pcs) 37

**Fresh Calamari** floured and fried 29

**Grilled Octopus** served with red onions, wine vinegar and extra virgin olive oil 37

**Chorizo Sausage** compote “à la Provençale” 15

**Thick Cut Tamarind & Maple Glazed Bacon** 24

**2 Sirloin Sliders** 17

**Cold Chilled Seafood Tower** (for 4 to 6 ppl.) 325

Includes : 4 oysters ■ 4 shrimps ■ 4 snow crab claws ■  
4 pcs alaskan king crab legs ■ 4 lobster claws ■ 2 lobster tails

**The RIB's Hot Platter** 135

Includes : 3 charbroiled shrimp ■ fried calamari ■ 3 rockefeller oysters ■  
grilled octopus ■ grilled vegetables

# Salads

**Signature Caesar Salad** prepared at your table (for two) 38  
(for four) 61

**Authentic Greek Village Salad** (for two) 30

**Baby Arugula** topped with parmesan shavings 15

**Tomato Tower** with blue cheese and red onions 18

**Wedge Salad** cool and crispy iceberg lettuce, dressed in our own creamy,  
tangy, blue cheese dressing and bacon bits 17

# Soups

**Homemade Lobster Bisque** with chunks of lobster 16

**Homemade Clam Chowder** New England favorite, seasoned  
with our own blend of spices 16

**French Onion Soup Gratiné** sweet onions under a blanket of  
perfectly melted cheeses 15

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

# Steaks

Dry-aged USDA PRIME midwestern Beef,  
raised without antibiotics, your steak is then hand cut,  
broiled to perfection, on our open charcoal pit.

**Rib Steak – P.K’s Cut** (18 oz) 79

**Rib Steak – Junior Cut** (14 oz) 65

**Sirloin – New York Cut** (16 oz) 77

**Sirloin – Junior Cut** (12 oz) 59

**Sirloin “Flambée Au Poivre” – New York Cut** (16 oz) 90  
prepared at your table

**Filet Mignon** (10 oz) 77

**Filet Mignonette** (6 oz) 56

**Porterhouse** (34 oz) (for two) 185  
(While quantities last)

**Châteaubriand Bouquetière** (22 oz) (for two) 160

**Milk Fed Veal Chop** 59

**Double Cut Lamb Chops** 63

**Milk Fed Veal Scallopini Parmigiana Or Milanaise** 46

**Manchon Des Voltigeurs Chicken Breast** 42

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

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

(12 oz) cut 59

(17 oz) cut 74

## Surf <sup>N</sup> Turf

**Filet Mignonnette <sup>N</sup> 2 Giant Grilled Shrimps** 87

**Sirloin Steak <sup>N</sup> Maritimes Lobster Tail** 89

**Filet Mignonnette <sup>N</sup> Maritimes Lobster Tail** 86

## Sauces

**Flambé Au Poivre**  
prepared at your table 20

**Mushrooms Or Béarnaise** 9

**Maître d’Hotel Butter Or Gorgonzola Butter Or Truffles Butter** 7

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RIB<sup>N</sup>REEF<sup>®</sup>

July 2021

# Fresh Fish

**Halibut Filet** 48

**Atlantic Salmon Filet** 42

**Sesame Crusted Pan Seared Tuna** 59

# RIB Classics

**Charcoal Grilled Jumbo Shrimp** marinated with garlic & herbs 68

**Large Digby Sea Scallops “à La Provençale”** 48

**Super Colossal Alaskan King Crab Legs** market price  
(1 lb per portion) steamed, hot or chilled.

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

# Sides

**Steak Cut French Fries** 11

**Baked Potatoes** 9

**Pilaf Rice** 8

**Monte-Carlo Potatoes With bacon** 13

**Mashed Potatoes** 10

**Mashed Potatoes with Roasted Garlic** 11

**Aligot Potatoes** 14

**P.K's Poutine** 19

**Mac & Cheese** 16

**Onion Rings With Aioli Sauce** 15

**Sauté Mushrooms** 13

**Sauté Fresh Rapini With Onions** 14

**Fresh Boiled Rapini** 13

**Fresh Boiled Broccoli** 12

**Fresh Baby Spinach With Olive Oil And Garlic** 12

**Creamed Fresh Baby Spinach** 15

**Fresh Grilled Asparagus** 14

**Grilled Fresh Vegetables** 16