

Appetizers

Jumbo Shrimp Cocktail Cold Or Grilled (each) 20

Smoked Salmon In Percé, Monsieur Emile Smoke House 27

Tuna Tartare hand chopped, prepared at your table 34 / 58

Salmon Tartare hand chopped, prepared at your table 27 / 49

The Traditional “Steak Tartare” prepared at your table 35 / 57

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 market price

Fresh Calamari floured and fried 34

Grilled Octopus served with red onions, wine vinegar and extra virgin olive oil 39

Chorizo Sausage compote “à la Provençale” 16

2 Sirloin Sliders 17

Cold Chilled Seafood Tower (for 4 to 6 ppl.) 395
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 150
Includes : 3 charbroiled shrimp ■ fried calamari ■ 3 rockefeller oysters ■
grilled octopus ■ grilled vegetables

Salads

Signature Caesar Salad prepared at your table (for two) 44
(for four) 68

Authentic Greek Village Salad (for two) 30

Baby Arugula topped with parmesan shavings 16

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 18

Soups

Homemade Lobster Bisque with chunks of lobster 17

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) 89

Rib Steak – Junior Cut (14 oz) 77

Sirloin – New York Cut (16 oz) 89

Sirloin – Junior Cut (12 oz) 69

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 105
prepared at your table

Filet Mignon (10 oz) 78

Filet Mignonette (6 oz) 57

Porterhouse (34 oz) (for two) 195
(While quantities last)

Châteaubriand Bouquetière (22 oz) (for two) 175

Milk Fed Veal Chop 64

Double Cut Lamb Chops 68

Milk Fed Veal Scallopini Parmigiana Or Milanaise 49

Manchon Des Voltigeurs Chicken Breast 45

RIB^NREEF[®] Signature Plate

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

(12 oz) cut 61

(17 oz) cut 76

Surf _N Turf

Filet Mignonnette _N 2 Giant Grilled Shrimps 89

Sirloin Steak _N Maritimes Lobster Tail 94

Filet Mignonnette _N Maritimes Lobster Tail 89

Sauces

Flambé Au Poivre
prepared at your table 22

Mushrooms Or Béarnaise 10

Maître d'Hotel Butter Or Gorgonzola Butter Or Truffles Butter 8

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allowing disinfection and cleaning of the surface.

RIB^NREEF[®]

November 2022