

# 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** 18
- 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** (for two) 105  
Includes : 2/4 charbroiled shrimp ■ fried calamari ■ (for four) 195  
2/4 rockefeller oysters ■ grilled octopus ■ grilled vegetables
- Eggplant Parmesan** a Roman classic 24 / 38

# 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 18
- Homemade Clam Chowder** New England favorite, seasoned with our own blend of spices 18
- French Onion Soup Gratiné** sweet onions under a blanket of perfectly melted cheeses 16

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) 91

**Rib Steak – Junior Cut** (14 oz) 79

**Sirloin – New York Cut** (16 oz) 91

**Sirloin – Junior Cut** (12 oz) 71

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

**Filet Mignon** (10 oz) 79

**Filet Mignonette** (6 oz) 58

**Porterhouse** (34 oz) (for two) 225  
(While quantities last)

**Châteaubriand Bouquetière** (22 oz) (for two) 185

**Milk Fed Veal Chop** 64

**Double Cut Lamb Chops** 69

**Milk Fed Veal Scallopini Parmigiana Or Milanaise** 49

**Manchon Des Voltigeurs Chicken Breast** 46

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

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

(12 oz) cut 61

(17 oz) cut 76

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

**Filet Mignonnette <sup>N</sup> 2 Giant Grilled Shrimps** 92

**Sirloin Steak <sup>N</sup> Maritimes Lobster Tail** 98

**Filet Mignonnette <sup>N</sup> 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

This menu is printed on synthetic paper  
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RIB<sup>N</sup>REEF<sup>®</sup>

May 2023

# Fresh Fish

**Halibut Filet** 52

**Atlantic Salmon Filet** 45

**Sesame Crusted Pan Seared Tuna** 62

# RIB Classics

**Charcoal Grilled Jumbo Shrimp** marinated with garlic & herbs 69

**Large Digby Sea Scallops “à La Provençale”** 49

**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** 12

**Baked Potatoes** 12

**Pilaf Rice** 9

**Monte-Carlo Potatoes With bacon** 14

**Mashed Potatoes** 11

**Mashed Potatoes with Roasted Garlic** 12

**Aligot Potatoes** 15

**P.K's Poutine** 23

**Mac & Cheese** 17

**Onion Rings With Aioli Sauce** 15

**Sauté Mushrooms** 14

**Sauté Fresh Rapini With Onions** 14

**Fresh Boiled Rapini** 17

**Fresh Boiled Broccoli** 15

**Fresh Baby Spinach With Olive Oil And Garlic** 16

**Creamed Fresh Baby Spinach** 17

**Fresh Grilled Asparagus** 15

**Grilled Fresh Vegetables** 17