

Appetizers

- Jumbo Shrimp Cocktail Cold Or Grilled

(each)

22
- Smoked Salmon

In Percé, Monsieur Emile Smoke House

28
- Tuna Tartare

hand chopped, prepared at your table

35 / 61
- Salmon Tartare

hand chopped, prepared at your table

28 / 51
- “Prime” Steak Tartare

prepared at your table

39 / 67
- Fresh Shucked Oysters

served in it’s shell

1/2 dozen 33

1 dozen 62
- Oysters Rockefeller

oven-baked, rich as Rockefeller!

1/2 dozen 39

1 dozen 74
- Beluga Caviar

a culinary delight, served au naturel!

market price 10g / 30g / 50g / 100g
- Crab Cake

market price
- Fresh Calamari

floured and fried

35
- Eggplant Parmesan

a Roman classic

29 / 43
- Grilled Octopus

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

41
- Chorizo Sausage

compote “à la Provençale”

17
- 2 Sirloin Sliders

19
- Cold Chilled Seafood Tower

(for 4 to 6 ppl.)

425
- 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

Salads

- Signature Caesar Salad

prepared at your table

(for two) 44

(for four) 68
- Authentic Greek Village Salad

(for two)

35
- Baby Arugula

topped with parmesan shavings

18
- Tomato Tower

with blue cheese and red onions

19
- Wedge Salad

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

20

Soups

- Homemade Lobster Bisque

with chunks of lobster

20
- Homemade Clam Chowder

New England favorite, seasoned with our own blend of spices

20
- French Onion Soup Gratiné

sweet onions under a blanket of perfectly melted cheeses

18

20% gratuity will be added to tables of 6 people or more.

Steaks

Dry-aged **USDA PRIME** hand cut daily.

Porterhouse (34 oz) (for two) 230
(While quantities last)

Tomahawk (32 to 48 oz) (for two) Market Price
(While quantities last)

Châteaubriand Bouquetière (22 oz) (for two) 196

Bone-In Filet Mignon (16 oz) 130

Rib Steak – P.K’s Cut (18 oz) 119

Rib Steak – Junior Cut (14 oz) 93

Sirloin – New York Cut (16 oz) 103

Sirloin – Junior Cut (12 oz) 78

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 120
prepared at your table

Filet Mignon (10 oz) 88

Filet Mignonette (6 oz) 59

Milk Fed Veal Chop 85

Double Cut Lamb Chops 76

Milk Fed Veal Scallopini Parmigiana Or Milanaise 61

Manchon Des Voltigeurs Chicken Breast 49

RIB^NREEF® Signature Plate

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

(14 oz) cut 72
(19 oz) cut 87

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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Fresh Fish

Chilean Sea Bass 67

Atlantic Salmon Filet 47

Sesame Crusted Pan Seared Tuna 65

RIB Classics

Charcoal Grilled Jumbo Shrimp marinated with garlic & herbs 75

Large Digby Sea Scallops “à La Provençale” 65

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

Surf & Turf

Filet Mignonnette & 2 Giant Grilled Shrimps 93

Sirloin Steak & Maritimes Lobster Tail 99

Filet Mignonnette & Maritimes Lobster Tail 90

Sides

Hand Cut French Fries 13

Baked Potatoes 12

Pilaf Rice 10

Monte-Carlo Potatoes With bacon 15

Mashed Potatoes 13

Mashed Potatoes With Roasted Garlic 15

Aligot Potatoes 16

P.K's Poutine 27

Mac & Cheese 17

Onion Rings With Aioli Sauce 17

Sauté Mushrooms 15

Sauté Fresh Rapini With Onions 18

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

Dessert

- Homemade Mille-Feuille** 18
- Traditional Apple Pie À La Mode** 17
- Apple Caramel Cheesecake** 18
- Classic Crème Brulée** 15
the creamiest of custards topped with a caramelized sugar crust
- Ferrero Rocher Cake** 18
heavenly rich, velvety, smooth
- Local Handcrafted Ice Cream** 13
choice of vanilla or chocolate
- Fresh Seasonal Berries** 19
served with home made whipped cream
- Volcanic Chocolate Lava Cake** 18
topped with vanilla ice cream

Signature Desserts
Flambées
prepared at your table

- Crepe Suzette** for two 42
drizzled with Grand Marnier & Cognac
- Cherries Jubilee** for two 42
Cherry Liquor - Kirsch de Suisse -

Cheese Platter
Selection of Local Handcrafted Cheeses 32

Remember, every dessert comes with an extra fork!

RIB^NREEF[®]

Cognac & Grand Marnier

Rémy Martin Louis XIII 475
Grand Marnier Cuvée du Centenaire 39

Porto

Taylor Fladgate Tawny 20 ans 24
Taylor Fladgate Tawny 10 ans 18
Cabral Blanc 10

Eau-de-Vie

Grappa Bassano 15
Grappa Del Negri 18
Grappa Moscato 34
Grappa Torcolato, Poli 34
Grappa Sassicaia, Poli 42

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