



BOEFISH^{MD}

STEAK | POISSON | BAR

Raw Bar

◀ FRESH OYSTERS

Our fresh oysters selection
Market price 3/9 6/18 12/36

◀ SALMON TARTARE 15

Micro coriander, shallots, chili,
lime, sesame lavash (spicy)

◀ TUNA TARTARE 17

Tuna "Big Eye" quality sushi from
sustainable fishing. Avocado, basil,
sesame, shallots, yuzu, orange,
sesame lavash

◀ SALMON TACOS (2) 12

Salmon, tortilla, arugula, chili,
shallots, peppers, avocado, lime, soya

◀ GRAVLAX SALMON 16

Olive Kalamata, capers, tomatoes, red
onions, basil, parsley, multigrain bread

◀ CEVICHE 18

Fresh fish from the market, arugula,
coriander, dill, mint, chili, red onion,
tomato, potato, lime, yuzu, fried wonton

Appetizers

◀ FRENCH ONION SOUP 9

Caramelized onions, red beer,
croutons, Swiss cheese

◀ ARUGULA SALAD 7

Arugula, cherry tomato, onion,
balsamic vinaigrette

◀ CAESAR SALAD 9

Romaine lettuce, Caesar dressing,
crispy bacon, fried capers, croutons,
lemon, parmesan

◀ WEDGE SALAD 11

Iceberg lettuce, tomato, onion,
creamy dressing, pepperoncini, blue
cheese

◀ PORTOBELLO CROSTINI 9

Roasted portobello, marinated
peppers, hummus, feta, microgreens,
toasted bread

◀ GRILLED VEGETABLES 15

Seasonal vegetables, mushrooms,
Halloumi cheese

◀ WILD MUSHROOMS RAVIOLIS

Raviolis stuffed with wild mushrooms,
sage cream, fried leek
3/10

◀ CHARCUTERIE PLATTER 24

Prosciutto, speck, soppressata, Genoa
salami, parmesan, pickled vegetables,
bread, served for two

◀ COOKED OYSTERS (3) 12

Bacon, arugula, shallots, cream,
panko

◀ FRIED CALAMARI 14

Slices and tentacles, lemon,
cocktail sauce

◀ GRILLED OCTOPUS 19

Sliced moroccan octopus, vidalia,
vinegar

◀ MINI HAMBURGER

Ketchup, mustard, onion, bacon,
swiss, pickle
3/9 6/18 12/36

◀ BEEF TACOS (2) 12

Braised beef, spicy mayonnaise,
coleslaw, coriander, tortilla

◀ BEEF TATAKIS 14

Chimichuri, hummus, dried tomatoes,
fries leeks, microgreens

◀ BEEF CARPACCIO 17

Arugula, parmesan, pickled shiitake,
semi-dried tomatoes, basil

◀ ROASTED PROSCIUTTO 10

Prosciutto, oyster mushrooms, carrot
milk, arugula, dill mayonnaise, pepitas

◀ FOIE GRAS 18

Pan-fried foie gras, apple butter,
apple mustard

◀ "Late Night" : Dishes served until 1 am from Thursday to Saturday.

We do not encourage well done cooking of our steaks.
Bread served on request.



BOEFISH^{MD}

STEAK | POISSON | BAR

Steak & Cie^{MD}

Our steaks are centre cut premium beef, USDA or Certified Angus Beef (CAB) choice, and dry-aged at least 30 days for maximum tenderness. **Imported** directly from the United States, our special grill sears the meat at 1600 °F. This unique cooking process gives incredibly juicy meat and exceptional flavour!

**TOMAHAWK
FOR TWO (40 OZ) 125**

RIBEYE (14 oz) 52

BEEF
DRY AGED
MINIMUM

**45
DAYS**

All our steaks served with seasonal vegetables and a choice of baked potato, mashed potatoes or homemade fries

**FILET MIGNON (7 oz) 39
(10 oz) 44**

SURF N' TURF (10 OZ) 52
filet mignon served with two grilled shrimps, safran butter

TOP SIRLOIN (8 oz) 33
Baseball cut

GORGONZOLA STEAK (8 oz) 36
Top sirloin with blue cheese

RIB STEAK (18 oz) 45
French cut

NEW YORK CUT STRIPLOIN (12 oz) 57
USDA Prime

BEEF TARTARE 31
Filet mignon, shallots, parmesan, olive oil, arugula, crispy prosciutto, served with french fries

LIMONCELLO CHICKEN 18
Chicken breast with lemon and Mediterranean herbs, mashed potatoes

NAGANO PORK 22
With fleur de sel caramel, mashed potatoes

GOURMET BURGER 18
Angus beef (8 oz), bacon, swiss, laituce, tomato, onion, mayonnaise, Pretzel bun, served with french fries

WILD MUSHROOMS RAVIOLIS
Raviolis stuffed with wild mushrooms, sage cream, fried leek
7 / 24



ENHANCE YOUR EXPERIENCE

Only available and served with a main meal

- FRESH HALF ATLANTIC LOBSTER 21**
- GRILLED JUMBO SHRIMP 8**
- PAN-FRIED FOIE GRAS 15**

SIDES

- SEASONAL VEGETABLES 7**
- SAUTED MUSHROOMS 7**
- GRILLED ASPARAGUS 10**
with saffron butter
- FRIES 5**
- BLUE CHEESE 3**

Fresh Fish

All our fish are served with roasted herbs potatoes and vegetables of the day

FISH OF THE DAY
Market price

FRESH SALMON FILET 22
From the Atlantic

FRESH LOBSTER
Market price

SEABREAM 30
Royal seabream

BIG EYE TUNA 36
Sushi quality

SEA BURGER 20
Tuna and salmon patty, coleslaw, spicy mayonnaise, Pretzel bun, served with french fries