



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 (raised)

◀ TUNA TARTARE 17

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

◀ SALMON TACOS (3) 12

Salmon, aragula, chili, shallots,
peppers, avocado, lime, soya

◀ CEVICHE 18

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

Appetizers

◀ FRENCH ONION SOUP 9

Caramelized onions, red beer,
croutons, Swiss cheese

◀ SALAD WEDGE 8

Iceberg lettuce, tomato, onion,
creamy dressing

◀ CAESAR SALAD 11

Romaine lettuce, Caesar dressing,
crispy pork belly, fried capers,
croutons, lemon, parmesan

◀ MOZZARELLA DI BUFALA 15

Beets, tarragon, tomato confit,
smoked paprika, almond puree, pepitas

GRILLED VEGETABLES 15

Seasonal vegetables, mushrooms,
Halloumi cheese

◀ CHARCUTERIE PLATTER 24

Prosciutto, speck, soppressata,
bresaola, parmesan, pickled vegetables,
Old Style mustard, bread

CHEESE PLATTER 20

Selection of fine cheeses
and condiments

GRILLED OCTOPUS 19

Moroccan octopus, vialia, arugula,
vinegar

◀ MEDITERRANEAN SALMON 16

Salmon gravlax, olive Kalamata, capers,
tomatoes, red onions, basil, parsley,
multigrain bread

◀ FRIED CALAMARI 14

Slices and tentacles, lemon,
cocktail sauce

◀ FOIE GRAS 18

Pan-fried foie gras, apple butter,
gingerbread

◀ CRISPY PORK LOIN 14

Sunny side up egg, cucumber, carrot,
radish, arugula, mint, Hoisin sauce,
vinegar

◀ MINI HAMBURGER

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

Fresh Fish

All our fish are served with seasonal vegetables and mashed potatoes

FISH OF THE DAY

Market price

FRESH SALMON FILET 22

From the Atlantic

SEABREAM 30

Royal seabream

FRESH LOBSTER

Market price

RED TUNA 36

Sushi quality



BOEFISH^{MD}

STEAK | POISSON | BAR

Steak & Cie^{MD}

Our steaks are centre cut premium beef, USDA, AAA or CAB (Certified Angus Beef) 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!



Served with seasonal vegetables and a choice of baked potato, mashed potatoes or homemade fries.

TOMAHAWK
For Two (40 oz) 125

RIBEYE (14 oz) 52

BEEF
AGED DRIED UP
MINIMUM

45
DAYS

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

TOP SIRLOIN (8 oz) 33
Baseball cut

NEW YORK CUT STRIPLOIN (12 oz) 57
USDA Prime

RIB STEAK (18 oz) 45
French cut

COGNAC PEPPERCORN STEAK 37

ENHANCE YOUR EXPERIENCE

FRESH, HALF
ATLANTIC LOBSTER 21

GRILLED
JUMBO SHRIMP 8

PAN-FRIED FOIE GRAS 15

SIDES

GREEN SALAD 7

SEASONAL VEGETABLES 7

SAUTED MUSHROOMS 7

FRIES 5

BLUE CHEESE 3

PEPPERCORN & COGNAC SAUCE 4

HERBED BUTTER
SAFFRON AND HERBS 2
HOUSE STEAK SPICE 2

GOURMET BURGER 17
Angus beef (8 oz), all-dressed

LIMONCELLO CHICKEN 18
Chicken breast with lemon and
Mediterranean herbs

NAGANO PORK 22
With fleur de sel caramel

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

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