



# BOEFISH<sup>MD</sup>

STEAK | POISSON | BAR

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## Raw Bar

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### ◀ 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

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## Appetizers

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### ◀ 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 7/24

### ◀ 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<sup>MD</sup>

STEAK | POISSON | BAR

## Steak & Cie<sup>MD</sup>

**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



### 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