

Appetizers

- Jumbo Shrimp Cocktail Cold Or Grilled** (each) 18
- Smoked Salmon** In Percé, Monsieur Emile Smoke House 25
- Tuna Tartare** hand chopped, prepared at your table 28 / 49
- Salmon Tartare** hand chopped, prepared at your table 25 / 47
- The Traditional “Steak Tartare”** prepared at your table 33 / 55
- Fresh Shucked Oysters** served in it’s shell 1/2 dozen 30
1 dozen 56
- Oysters Rockefeller** oven-baked, rich as Rockefeller! 1/2 dozen 38
1 dozen 68
- Beluga Caviar** a culinary delight, served au naturel! market price 10g / 30g
- Crab Cake** with our chef’s own distinctive sauce (2 pcs) 35
- Fresh Calamari** floured and fried 28
- Grilled Octopus** served with red onions, wine vinegar and extra virgin olive oil 36
- Chorizo Sausage** compote “à la Provençale” 15
- Thick Cut Tamarind & Maple Glazed Bacon** 24
- 2 Sirloin Sliders** 17
- Cold Chilled Seafood Tower** (for 4 to 6 ppl.) 325
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** 135
Includes : 3 charbroiled shrimp ■ fried calamari ■ 3 rockefeller oysters ■
grilled octopus ■ grilled vegetables

Salads

- Signature Caesar Salad** prepared at your table (for two) 38
(for four) 61
- Authentic Greek Village Salad** (for two) 28
- Baby Arugula** topped with parmesan shavings 15
- 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 16

Soups

- Homemade Lobster Bisque** with chunks of lobster 16
- Homemade Clam Chowder** New England favorite, seasoned
with our own blend of spices 16
- French Onion Soup Gratiné** sweet onions under a blanket of
perfectly melted cheeses 15

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) 76

Rib Steak – Junior Cut (14 oz) 63

Sirloin – New York Cut (16 oz) 75

Sirloin – Junior Cut (12 oz) 58

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 88
prepared at your table

Filet Mignon (10 oz) 75

Filet Mignonette (6 oz) 55

Porterhouse (34 oz) (for two) 175

(While quantities last)

Châteaubriand Bouquetière (22 oz) (for two) 157

Milk Fed Veal Chop 58

Double Cut Lamb Chops 63

Milk Fed Veal Scallopini Parmigiana Or Milanaise 46

Manchon Des Voltigeurs Chicken Breast 42

RIB^NREEF[®] Signature Plate

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

(12 oz) cut 59

(17 oz) cut 74

Surf ^N Turf

Filet Mignonnette ^N 2 Giant Grilled Shrimps 86

Sirloin Steak ^N Maritimes Lobster Tail 89

Filet Mignonnette ^N Maritimes Lobster Tail 85

Sauces

Flambé Au Poivre

prepared at your table 18

Mushrooms Or Béarnaise 9

Maître d’Hotel Butter Or Gorgonzola Butter Or Truffles Butter 5

This menu is printed on synthetic paper
allowing disinfection and cleaning of the surface.

RIB^NREEF[®]

July 2021

Fresh Fish

Halibut Filet 46

Atlantic Salmon Filet 39

Sesame Crusted Pan Seared Tuna 54

RIB Classics

Charcoal Grilled Jumbo Shrimp marinated with garlic & herbs 66

Large Digby Sea Scallops “à La Provençale” 48

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 10

Baked Potatoes 9

Pilaf Rice 8

Monte-Carlo Potatoes With bacon 12

Mashed Potatoes 9

Mashed Potatoes with Roasted Garlic 10

Aligot Potatoes 14

P.K's Poutine 19

Mac & Cheese 15

Onion Rings With Aioli Sauce 15

Sauté Mushrooms 12

Sauté Fresh Rapini With Onions 14

Fresh Boiled Rapini 13

Fresh Boiled Broccoli 10

Fresh Baby Spinach With Olive Oil And Garlic 11

Creamed Fresh Baby Spinach 14

Fresh Grilled Asparagus 14

Grilled Fresh Vegetables 16