

Appetizers

Jumbo Shrimp Cocktail Cold Or Grilled (each) 19

Smoked Salmon In Percé, Monsieur Emile Smoke House 26

Tuna Tartare hand chopped, prepared at your table 32 / 56

Salmon Tartare hand chopped, prepared at your table 26 / 49

The Traditional “Steak Tartare” prepared at your table 33 / 55

Fresh Shucked Oysters served in it's shell 1/2 dozen 32
1 dozen 58

Oysters Rockefeller oven-baked, rich as Rockefeller! 1/2 dozen 39
1 dozen 69

Beluga Caviar a culinary delight, served au naturel! market price 10g / 30g / 50g / 100g

Crab Cake market price

Fresh Calamari floured and fried 34

Grilled Octopus served with red onions, wine vinegar and extra virgin olive oil 39

Chorizo Sausage compote “à la Provençale” 16

2 Sirloin Sliders 17

Cold Chilled Seafood Tower (for 4 to 6 ppl.) 375
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 145
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) 30

Baby Arugula topped with parmesan shavings 16

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 18

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) 87

Rib Steak – Junior Cut (14 oz) 75

Sirloin – New York Cut (16 oz) 87

Sirloin – Junior Cut (12 oz) 68

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 103
prepared at your table

Filet Mignon (10 oz) 78

Filet Mignonette (6 oz) 57

Porterhouse (34 oz) (for two) 195
(While quantities last)

Châteaubriand Bouquetière (22 oz) (for two) 175

Milk Fed Veal Chop 59

Double Cut Lamb Chops 66

Milk Fed Veal Scallopini Parmigiana Or Milanaise 47

Manchon Des Voltigeurs Chicken Breast 43

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 88

Sirloin Steak ^N Maritimes Lobster Tail 94

Filet Mignonnette ^N Maritimes Lobster Tail 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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RIB^NREEF[®]

March 2022

Fresh Fish

Halibut Filet 49

Atlantic Salmon Filet 43

Sesame Crusted Pan Seared Tuna 61

RIB Classics

Charcoal Grilled Jumbo Shrimp marinated with garlic & herbs 69

Large Digby Sea Scallops “à La Provençale” 49

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 12

Baked Potatoes 10

Pilaf Rice 9

Monte-Carlo Potatoes With bacon 14

Mashed Potatoes 11

Mashed Potatoes with Roasted Garlic 12

Aligot Potatoes 15

P.K's Poutine 20

Mac & Cheese 17

Onion Rings With Aioli Sauce 15

Sauté Mushrooms 13

Sauté Fresh Rapini With Onions 14

Fresh Boiled Rapini 15

Fresh Boiled Broccoli 14

Fresh Baby Spinach With Olive Oil And Garlic 14

Creamed Fresh Baby Spinach 16

Fresh Grilled Asparagus 15

Grilled Fresh Vegetables 17