

Appetizers

- Jumbo Shrimp Cocktail Cold Or Grilled** (each) 22
- Smoked Salmon** In Percé, Monsieur Emile Smoke House 28
- Tuna Tartare** hand chopped, prepared at your table 35 / 59
- Salmon Tartare** hand chopped, prepared at your table 28 / 49
- “Prime” Steak Tartare** prepared at your table 39 / 61
- 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
- Eggplant Parmesan** a Roman classic 27 / 39
- Grilled Octopus** served with red onions, wine vinegar and extra virgin olive oil 39
- Chorizo Sausage** compote “à la Provençale” 17
- 2 Sirloin Sliders** 19
- Cold Chilled Seafood Tower** (for 4 to 6 ppl.) 395
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** (for two) 105
Includes : 2/4 charbroiled shrimp ■ fried calamari ■ (for four) 195
2/4 rockefeller oysters ■ grilled octopus ■ grilled vegetables

Salads

- Signature Caesar Salad** prepared at your table (for two) 44
(for four) 68
- Authentic Greek Village Salad** (for two) 34
- Baby Arugula** topped with parmesan shavings 17
- Tomato Tower** with blue cheese and red onions 19
- Wedge Salad** cool and crispy iceberg lettuce, dressed in our own creamy, tangy, blue cheese dressing and bacon bits 20

Soups

- Homemade Lobster Bisque** with chunks of lobster 20
- Homemade Clam Chowder** New England favorite, seasoned with our own blend of spices 19
- French Onion Soup Gratiné** sweet onions under a blanket of perfectly melted cheeses 17

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) 96

Rib Steak – Junior Cut (14 oz) 79

Sirloin – New York Cut (16 oz) 94

Sirloin – Junior Cut (12 oz) 72

Sirloin “Flambée Au Poivre” – New York Cut (16 oz) 105
prepared at your table

Filet Mignon (10 oz) 79

Filet Mignonette (6 oz) 58

Porterhouse (34 oz) (for two) 230
(While quantities last)

Châteaubriand Bouquetière (22 oz) (for two) 185

Milk Fed Veal Chop 67

Double Cut Lamb Chops 72

Milk Fed Veal Scallopini Parmigiana Or Milanaise 51

Manchon Des Voltigeurs Chicken Breast 46

RIB^NREEF® Signature Plate

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

(14 oz) cut 68

(19 oz) cut 82

Surf ^N Turf

Filet Mignonnette ^N 2 Giant Grilled Shrimps 92

Sirloin Steak ^N Maritimes Lobster Tail 98

Filet Mignonnette ^N Maritimes Lobster Tail 89

Sauces

Flambé Au Poivre
prepared at your table 22

Mushrooms Or Béarnaise 10

Maître d’Hotel Butter Or Gorgonzola Butter Or Truffles Butter 8

RIB^NREEF®

October 2024

Fresh Fish

Halibut Filet 55

Atlantic Salmon Filet 47

Sesame Crusted Pan Seared Tuna 65

RIB Classics

Charcoal Grilled Jumbo Shrimp marinated with garlic & herbs 75

Large Digby Sea Scallops “à La Provençale” 65

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

Hand Cut French Fries 13

Baked Potatoes 12

Pilaf Rice 10

Monte-Carlo Potatoes With bacon 15

Mashed Potatoes 13

Mashed Potatoes with Roasted Garlic 13

Aligot Potatoes 15

P.K's Poutine 25

Mac & Cheese 17

Onion Rings With Aioli Sauce 17

Sauté Mushrooms 15

Sauté Fresh Rapini With Onions 18

Fresh Boiled Rapini 17

Fresh Boiled Broccoli 15

Fresh Baby Spinach With Olive Oil And Garlic 16

Creamed Fresh Baby Spinach 17

Fresh Grilled Asparagus 15

Grilled Fresh Vegetables 17