

**FROM 5:00PM - 7:00PM ONLY**

cup of lobster bisque, crème fraîche, chives & truffle oil  
or  
wedge salad blue cheese crumble

## MEAT

### BEEF WELLINGTON

pan seared tenderloin, wild mushrooms, smoked pork belly & foie gras, pastry dough. served with braised pearl onions with a veal-wine reduction, roasted garlic mashed potatoes.

### STEAK TARTARE

hand chopped tenderloin and rib steak/ classic condiments / french fries/ service at the table

### Q "PRE-SHOW" ROSSINI\*

6 oz filet mignon & roasted bone marrow with wild mushrooms, truffle veal reduction

### 8 oz STEAK FRITES (60 DAY DRY AGED RIB CAP)

rib cap, pan roasted on cast iron, béarnaise, fries

### SHORT RIBS

(USDA PRIME) slow cooked ribs, braised with a veal & wine reduction, smashed peas with pork belly, choice of potatoes

## FISH

### MEDITERRANEAN SEA BASS "LOUP DE MER"

grilled, seasonal greens & smashed roasted potatoes

### YELLOWFIN "BIG EYE" SUSHI TUNA

raw pan seared with sesame, served with steamed bok choy ginger sauce.

## PASTA

### ANGRY LOBSTER BUCATINI

creamless "carbonara"/ lobster knuckles / pork belly bacon/ white wine/ french shallots/ farm egg/ thai chili

## HAMBURGER

### BUTCHER'S BLEND

½ lb. Blend of Australian KOBE, USDA PRIME DRY AGED beef & short ribs. boursin cheese, wild mushrooms, roasted tomatoes, smoked pork belly, fried egg. served with spicy lobster curry mayo & fries.

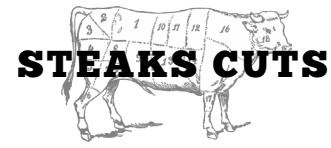
## SAUCES, BUTTERS & SIDES

PEPPERCORN & COGNAC SAUCE	8	MAC N' THREE CHEESE	13
FOIE GRAS & TRUFFLE SAUCE	10	JUMBO ASPARAGUS	15
BLACK SPRING TRUFFLE BÉARNAISE	8	STEAK CUT FRIES	6
TRUFFLE BUTTER	4	GARLIC MASHED POTATOES	6
FOIE GRAS & BLACK TRUFFLE BUTTER	10	SMASHED FINGERLING WITH LARDON & TRUFFLE	10
MAITRE D'HOTEL	3	'Q' CUT ONION RINGS	13
SAGE BUTTON MUSHROOMS	12	GOULAKOS PICKLES (ALL YOU CAN EAT)	9
CREAMY SPINACH	12		
PAN ROASTED CAULIFLOWER	12		

LA QUEUE DE CHEVAL  
DEPUIS 1998

Steakhouse & Bar

20<sup>ÈME</sup> ANNIVERSAIRE  
DEPUIS 1998



45 to 60 days dry aged "PRIME BEEF" CANADIAN & USDA price and availability may vary due to market conditions

10 oz. FILET MIGNON- ALBERTA PRIME BEEF "baseball cut-center cut	59
14 oz. WEST-SIDE CUT (Lower Bone-in N.Y. Cut, more marbling Pont neuve potatoes, roasted garlic.	65
20 oz. KANSAS CUT bone-in N.Y cut for one (1)	72
32 oz. PORTERHOUSE CUT sliced for two (2)	140
20 oz. LOU'S CUT; bone-in rib steak for one (1)	69
32 oz. BIG LOU'S CUT bone-in steak for two (2)	139
12 oz. "PRIME" RACK OF LAMB CHOPS COLORADO pan roasted with a fresh herb & parmesan crust / veal truffle reduction	59

We do not encourage well done cooking.  
15\$ sharing charge

## COLD

FRESH SHUCKED OYSTERS ask your waiters for selections and quantities	\$MP
U6/8 JUMBO SHRIMP COCKTAIL	14/each
SHELLFISH PLATTER jumbo shrimp in the shell, fresh scallops, Lobster claws & tails, snow crab legs & claws, clams and Tuna poke	65/P
BIG EYE SUSHI TUNA TARTARE	app 24 *main 38
BC KING SALMON TARTARE *served with fries	21 32
TATAKI - YELLOWTAIL TUNA caramelized French onion Ponzu sauce	23
BURATTA & ROASTED SAN MARZANO TOMATOES SALAD San Marzano tomatoes, black olive caviar, EVOO, thyme	25
ALIKI VILLAGE SALAD	[ 1 ] 16 [ 2 ] 26
CAESAR SALAD	[ 1 ] 15 [ 2 ] 28
STEAK CUT BLUE TOMATO	16

## HOT

SHRIMP BY THE POUND - U4 COLOSSAL spicy apricot & plum glaze or tomato relish )	MP\$
ANGRY LOBSTER DUMPLINGS (s)*	28
FRESH GNOCCHI foie gras & truffle reduction, fresh sage, pecorino, braised oxtail, enoki mushroom	19
CRAB CAKES lump crab cakes served with three mustard & citrus sauce	29