



Starters

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| French Onion Soup <i>Sourdough Croutons, Gruyère Cheese</i> | 10 | Braised Beef Short Ribs <i>Celeriac Puree, Herb Oil, Fried Quail Egg</i> | 18 |
| Lobster Bisque <i>Classic Bisque with Armagnac and Cream</i> | 14 | Scallops <i>Shiitake Mushrooms, Tobiko, Saffron Vanilla Sauce</i> | 21 |
| Beets <i>Salt Roasted, Goat Cheese Puree, Micro Greens, Pumpkin Seed Vinaigrette</i> | 14 | Foie Gras <i>Chocolate Brioche, Plum Sauce, Liquorices' Gastrique, Fig Jam, Black Pepper Foam</i> | 24 |
| Traditional Caesar Salad <i>Romaine, Caesar Dressing, White Anchovies, Caraway Croutons, Crisp Pancetta, Reggiano Shavings</i> | 14 | Tempura Shrimp <i>Preserved from Lemon Aioli</i> | 24 |
| Caprese Salad <i>Buffalo Mozzarella and Aged Balsamic</i> | 19 | Shrimp Cocktail <i>Spice Poached, Tomato Horseradish Sauce</i> | 24 |
| Oysters <i>Fresh East and West Coast Selections</i> | Market Price | Iced Shellfish Tower <i>Oysters, Shrimp, Mussels, Clams, Lobster, Dijon Aioli, Alaskan King Crab Legs (Min. 2 People)</i> | (per person) 40 |

Prime Cuts

All Steaks served with Shallot Butter and 17 Noir Signature Steak Sauce

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| CANADIAN Prime | | | | CERTIFIED CANADIAN ANGUS | |
| Beef Tenderloin | 8 oz 44 | 10 oz 49 | 12 oz 54 | Signature Rib Eye Lollipop for 2 | 36 oz 85 |
| Rib Eye | 20 oz 45 | | | Provimi Veal Chop | 16 oz 54 |
| Prime Rib | 10 oz 36 | 16 oz 42 | | | |
| USDA Prime | | | | KOBE BEEF – Daily Selections | |
| Dry-Aged bone in Striploin | 20 oz 49 | | | | |
| Dry-Aged Porterhouse | 30 oz 58 | | | | |
| New York Strip | 14 oz 48 | | | | |

Steak Toppings and Sauces

Blue Cheese, Mustard Herb, Truffle Mushroom, Bearnaise, Red Wine, 3 Peppercorn Brandy, Soya Caramel

3

Sides (All Sides Serve Two)

8 each

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| Classic Baked Potato | Truffled Mac&Cheese | Creamed Spinach |
| Steamed Asparagus, Dijon Butter | Potato Puree | Duck Fat Roasted Fingerlings-Scallion Crème Fraiche |
| Truffled Parmesan Potato Chips | Harvest Vegetables | Cauliflower Gratin |
| Roasted Wild Mushrooms | House Cut Fries, Onion Ketchup | Rapini, Garlic Chili |

Entree Compositions

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| Lamb Rack <i>Dijon Crusted, Fingerling Potato, Oven Dried Tomatoes, Fine Beans, Madeira Jus</i> | 52 |
| Duo of Pork <i>Artichoke, Fava Bean and Wild Rice Succotash, Squash Foam, Pulled Pork, Crispy Skin, Natural Reduction</i> | 38 |
| Chicken <i>Mushroom Ravioli, Carrot Essence, Chanterelles, Heirloom Baby Vegetables, Spiced Jus</i> | 35 |
| Bison Tenderloin <i>Chanterelle Mushrooms, Cauliflower Puree, Pine Nuts, Red Wine Essence</i> | 42 |
| Chilean Seabass <i>Maple Miso Marinated, Swiss Chard, Double Smoked Bacon, Parsnip Puree, Braised Salsify</i> | 40 |
| Scottish Salmon <i>White Beans, Butter Braised Lobster, White Bean Nage, Chervil</i> | 38 |
| Whole Atlantic Lobster <i>Steamed or Broiled, Seasonal Vegetable, Potato Puree</i> | Market Price |
| Grouper <i>King Oyster Mushrooms, Artichoke Bargioule, Marcona Almonds, French Lentils, Caviar</i> | 39 |

Chef De Cuisine David Prantera
Sous Chef Chadi Khairallah

Maître D'Hotel Mario Prudente

*Warm Lemon Souffle
Milk Chocolate Baileys Ice Cream
(please allow 20 minutes to prepare)*

\$15

*Baby Bananas Foster
Vanilla Ice Cream
Chocolate Marshmallow*

\$14

*Chocolate Walnut Cake
Citrus Meringue Tart
Strawberry Foam*

\$13

*B-52 Cheesecake
Marinated Strawberries*

\$13

*Hot Apple Crumble
Smoked Maple Syrup
Vanilla Ice Cream
Dry Caramel*

\$12

*PB & J Brioche Doughnuts
Strawberry Milkshake*

\$12

*Classic Vanilla Crème Brûlée
Seasonal Berries*

\$11

Selection of Ice Creams and Sorbets

\$10