

APPETIZERS

Oysters on the Half Shell MP
Lemon / horseradish / mignonette



Shrimp Cocktail 19
Classic dip / lemon

French Onion Soup 10
Clos St. Ambroise / Gruyère / crostini

Snow Crab 24
Avocado / cucumber / grapefruit / ginger vinaigrette

Fish Taco 15
Salsa verde / salsa roja / avocado / tomato / red onion / lime / cilantro crema

Crispy Squid 17
Fried Humboldt squid / hoisin glaze / miso aioli / toasted peanut / chili

Salmon Tartare 18
Organic salmon / sesame / panko / nori / ginger vinaigrette / crostini

Frites 10 *add truffle-parmesan 3*
Assorted dips

Lobster Poutine 20
Crispy frites / sautéed lobster meat / cheese curds / béarnaise

Mediterranean Dip 16
Herbed ricotta / sundried tomato / artichoke heart / black olive tapenade / crostini

Beef Tartare 20
Pickled vegetables / black garlic / egg yolk / horseradish cream / crostini

Roasted Bone Marrow 17
Chimichurri and fried bread crumbs / grilled and marinated oyster mushrooms / crostini

SALADS

Add Chicken 7 Shrimp 9

Steak Salad 25
Grilled flank steak / cherry tomato / artisan lettuce and kale / mushroom, potato & gorgonzola / chimichurri
avocado / crispy shallots / lemon vinaigrette

Caesar Salad 15
64 degree egg / romaine / bacon / crostini / Parmesan snow / Caesar vinaigrette

Wedge Salad 17
Crisp iceberg lettuce / buttermilk vinaigrette / blue cheese / maple bacon lardon / pickled red onion / tomato
crouton

Tomato Salad 18
Ricotta salata cheese / sofrito vinaigrette / basil oil / tomato gelée / crouton

BURGERS

Our burgers are ground in-house every day
Served with Frites or Salad or Caesar Salad

The Basic 18
Lettuce / tomato / pickle / caramelized onion mayo

Bacon Cheese Burger 19
Smoked "Perth Pork" bacon / aged white cheddar
caramelized onion mayo

Southern Burger 19
Jalapeño / avocado / cilantro / red onion / Cajun mayo
cheddar

The General's Chicken Burger 19
Crispy General Tso's chicken breast / Asian slaw
garlic mayo / jalapeño / toasted peanut

Lobster Burger 24
Sautéed lobster / melted fontina cheese / edamame
garlic mayo

Luxe Burger 19
Duck confit / cheese curd / duck jus
caramelized onion mayo

Veggie Burger 19
House made black bean, cashew & feta patty
guacamole / pickled red onion / caramelized onion
mayo

Seared Tuna Burger 19
Togarashi dusted tuna / lettuce / tomato / avocado
miso aioli / crispy shallots

Surf and Turf Burger 29
Luxe beef patty / lobster / béarnaise / bacon jam
caramelized onion mayo

GRILLED CHEESE AND TOMATO SOUP 18
Rideau Bakery egg bread / Cheddar and Fontina

LUXE REUBEN 20
House made smoke meat / sauerkraut / sweet Russian mustard / Swiss cheese
Rideau Bakery rye bread / pickle

Prime Rib Sandwich 20
Shaved slow roasted prime rib / melted Swiss / chimichurri / lettuce and tomato / garlic mayo
Rideau Bakery egg bread / jus dip

LUXE STEAKHOUSE

Steak Frites 40

10oz New York Strip / thyme-shallot butter / crispy frites
caramelized onion mayo

Kansas City "Surf and Turf" 48

Grilled petit filet mignon / KC BBQ pork back ribs / sautéed lobster meat / béarnaise
corn bread / braised collard greens

8oz Filet Mignon	42
10oz New York Strip	40
10oz Flank Steak	32
14oz Boneless Rib Steak	48
20oz Bone-in Rib Steak	49
20oz T-Bone	49
14oz "Byward Cut" Bone-in Filet Mignon	49
18oz "Kansas Cut" Bone-in New York Strip	49

SHARING STEAKS

Choose 3 sides and 3 sauces

38oz Porterhouse	100
38oz Bone-in Rib Steak	100

Served with: **JUS OR CREAMY PEPPERCORN OR BÉARNAISE OR CHIMICHURRI OR
HORSERADISH CREAM**

Served with your choice of one side:

Crispy frites with garlic mayo
Onion rings
Broccoli with chili and hoisin
Buttermilk mashed potatoes
Roasted baby potatoes
Sautéed kale with chili and garlic
Mac and cheese
Sautéed mushrooms
Green salad
Caesar salad
Lobster poutine (add 6)

ADD TO YOUR STEAK:

Bacon Jam	4
Shaved miso cured egg yolk	4
Sautéed lobster butter	9
Additional sides	8
Shrimp or scallops	9
Blue cheese cap	4

MAINS

Organic Tandoori Salmon 30

Roasted cauliflower / chick pea fritters / Navel oranges / toasted almonds / citrus vinaigrette

Moules et Frites 23

White wine fumée / confit garlic / preserved lemon / cherry tomato / frites / garlic mayo

Pan Seared Scallops 33

Braised pork belly / roasted carrots / edamame / shiitake vinaigrette

House Made Tofu 25

Hoisin glaze / chili / broccoli / toasted cashew

Seafood Tagliatelle 32

House made squid-ink pasta / clams / mussels / scallop / Humboldt squid / sofrito / shellfish reduction
shaved miso cured egg yolk

LUXE Stroganoff 26

Pan seared beef / house made spaetzle / mushrooms & onion / red wine jus / sour cream / smoked paprika

Chicken Schnitzel 28

House sauerkraut / crispy potato / lemon-buttermilk vinaigrette / garlic aioli / dill oil

Roasted Canadian Lamb Sirloin 34

Artichokes / olives / oven dried tomatoes / kale / mint



HOME MADE DESSERTS

10

CRÈME BRULÉE

Maple infused

BANANA SPLIT SUNDAE

Salted caramel ice cream
house maraschino cherry / whipped cream
toasted peanuts / caramel sauce

CHEESECAKE

Lemon curd topping / fruit compote
whipped cream

DOUBLE CHOCOLATE BROWNIE

Dark and white chocolate / vanilla ice cream
caramel / peanut brittle

HOME MADE ICE CREAM

Daily flavors



AFTER DINNER DRINKS

SPECIALTY COFFEE 12

B-52

Baileys / Grand Marnier / Kahlua

SPANISH COFFEE

Kahlua / brandy

IRISH COFFEE

Irish whiskey

HAZELNUT COFFEE

Frangelico

PORTS 2oz

Sandeman Ruby 9

Taylor Fladgate LBV 11

Grahams 10yr Tawny 13

Taylor Fladgate 10yr Tawny 13

Taylor Fladgate 20y Tawny 20

COGNAC 1oz

Remy Martin V.S. 9

Boulard Calvados 9

Hine Rare VSOP 13

Remy Martin XO 20

LOUIS XIII 195

WINES BY THE GLASS

WHITE

	<i>glass</i>	<i>1/2L</i>	<i>bottle</i>
PinotGrigio, Matto , Veneto	8.5	26	38
Verdejo, Finca Montepedroso , Reuda, Spain	9.5	30	45
Riesling, Hidden Bench "Bistro" , Beamsville, Niagara	9.5	30	45
Sauvignon Blanc, Nautilus , Marlborough, NZ	10.5	33	50
Soave Classico, Inama , Veneto	10.5	33	50
Chardonnay, RodneyStrong , Sonoma	11.5	37	55
SauvignonBlanc, Daniel Chotard , Sancerre, Loire	11.5	37	55
Chardonnay, Simmonet-Febvre , Chablis, Burgundy	13.25	42	63

ROSE

Rosado, Bujanda , Rioja	7.5	23	35
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SPARKLING

Cava, Cavas Hill , Spain	9		45
Sparkling Brut, Mumm's "Cuvee Prestige" , Napa	14.5		70

RED

Montepulciano, Masciarelli , Abruzzo	8.5	27	40
Tempranillo, Vivanca , Rioja Crianza, Spain	9.5	30	45
Sangiovese, Ca'del Doge , Chianti	9.5	30	45
Malbec, Andeluna , Mendoza, Argentina	9.5	30	45
Shiraz, Jackaroo , Barossa, Australia	9.5	30	45
Grenache, Argiolas « Costera » , Sardegna, Italy	10.5	33	50
Merlot, Guenoc , Sonoma	10.5	33	50
Pinot Noir, Hidden Bench "Bistro" , Okanagan, BC	10.5	33	50
Cabernet Sauvignon, Rodney Strong , Sonoma	12.5	40	60
Sangiovese/Syrah, Magliano "Heba" , Scansano, Italy	12.5	40	60
Old Vines Zinfandel, St. Francis , Sonoma	15.5	50	75
Cabernet Sauvignon, Geunoc , Lake County	15.5	50	75
Amarone, Masi Costasera , Veneto	21	67	100

From the Tap

Sapporo, Lager \$7.25

Okanagan Springs, Pale Ale \$7

Blanche de Chambly, Wheat Beer \$7

Okanagan Springs "1516", Bavarian Lager \$7

Sleeman's, Dark Ale \$7

Peroni, Lager \$7

We put in a Glass

Luxe Ale, Golden Ale \$7

Bud Light \$5

Stella Artois, Lager \$6.75

Flying Monkey "SmashBomb", I.P.A \$6

Nita "OPA", I.P.A \$7.5

Muskoka, Cream Ale \$6

Guinness, Stout (440ml Can) \$8

St. Amboise, Apricot Wheat \$6

Flying Monkey "Hoptical Illusion", Ale \$6

Bard's, Gluten Free \$6

Magners, Cider \$9

Luxe Cocktails 12\$

VODKA

Cosmo

Vodka, Triple Sec, Cranberry Juice, Lime Juice

Moscow Mule

Vodka, Ginger Beer, Lime Juice, Mint Garnish

RUM

Mojito

Rum, Lime Juice, Muddled Mint, Soda, Sugar Rim

Raspberry Ginger Mojito

Rum, Chambord, Lime Juice, Muddled Mint,
Ginger Beer, Sugar Rim

Dark and Stormy

Dark Rum, Ginger Beer, Bitters

RYE/WHISKEY

Old-Fashioned

Bourbon, Bitters, Sugar Cube, Water

Sazerac

Absinthe Wash, Sugar Cube, Rye, Peychaud Bitters

GIN

Isabella

Gin, Elderflower, Pink Grapefruit Juice, Soda

Negroni

Gin, Campari, Sweet Vermouth

TEQUILA

Margarita- Tequila, Triple Sec, Lime Juice, Splash of Orange Juice, Salt Rim

The Boss- Tromba Tequila, Pink Grapefruit, Soda

CAESARS

Classic: Vodka, Tabasco, Worcestershire, Clamato, Celery Salt Rim, Pickled Bean

Tequila Red Eye: Tequila, Tabasco, Worcestershire, Clamato, Horseradish, Splash of Lager, Pickled Bean

Bacon Caesar: Bacon Vodka, Clamato, Worcestershire, Tabasco, Clamato, Bacon Garnish, Pickled Bean

SWEET DRINKS

Pirate's Pleasure: Dark Rum, Coconut Rum, Pineapple Juice, Orange Juice, Splash of Coconut Water

Pink Kitty: Raspberry Vodka, Raspberry Sours, 7-up, Lime Juice, Soda

Spanish Sangria: (Red or White) GL \$9 or Litre 28

CHAMPAGNE COCKTAILS

The Maverini: Mandarin Vodka, Alize, Splash of Cranberry Soda and Ice

Pom-Mimosa: Pama Liqueur, OJ

SHARING COCKTAILS 59\$

BIG BUBBLY

Bottle of Cava, Grand Marnier, Pama Liqueur, Mint, Cranberry Juice, OJ

MELON-GRIA

Bottle Of Cava, Melon Liqueur, Grappa, Lime Juice, Pink Grapefruit, Honey, Soda

CHARDONNAY

2014	Rodney Strong, Sonoma	55
2014	Simmonet-Febvre, Chablis, Burgundy	63
2013	Butternut, California	65
2014	Domaine Luquet, Pouilly-Fuissé, Burgundy	72
2012	Mer Soleil, Santa Lucia Highlands	85
2012	Sequoia Grove, Napa	88
2014	Adelsheim, Willamette Valley, Oregon	125
2012	Shafer "Red Shoulder Ranch", Napa	140
2012	O'Shaughnessy, Oakville	140

SAUVIGNON BLANC

2014	Nautilus, Marlborough, New Zealand	50
2014	Daniel Chotard, Sancerre, Loire	55
2014	Cloudy Bay, Marlborough, New Zealand	75

RIESLING

2015	Hidden Bench "Bistro", Beamsville, Niagara	45
2014	Gunderloch, Kabinett, Germany	45

PINOT GRIS/GRIGIO

2015	Matto, Veneto, Italy	38
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GEWURZTRAMINER

2014	Pierre Sparr, Alsace	40
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INTERESTING VARIETIES AND BLENDS

2015	Rosado, Bujanda , Rioja	35
2015	Verdejo, Finca Montepedroso , Reuda, Spain	45
2014	Garganega, Imana , Soave, Veneto, Italy	50
2015	Grenache/ Syrah Rose, Louis Bernard , Tavel, Rhone	55

SPARKLING WINE

N.V	Cava, Cavas Hill , Spain	45
N.V	Sparkling Brut, Mumm's "Cuvee Prestige" , Napa	70
N.V	Brut, Veuve Cliquot , France (375ml)	77
N.V	Brut, Henry Abele , France	110
N.V	Champagne Brut, Moet et Chandon , France	140
N.V	Champagne Brut, Veuve Cliquot , France	150
N.V	Rose Champagne, Laurent-Perrier , France	225
2006	Champagne, Moet et Chandon "Dom Perignon" , France	380
2004	Champagne, Louis Roederer "Cristal" , France	450

CABERNET SAUVIGNON & BLENDS

2014	Lost Angel ,California	45
2013	RodneyStrong, Sonoma	60
2015	Two Hands « Sexy Beast », McLaren Vale	75
2014	Guenoc, Lake County	75
2014	Volunteer, Napa	90
2013	Black Hills "Nota Bene", Okanagan	110
2014	Buehler, Napa	115
2013	Dell' Ornellaia "Le Serre Nuove", Bolgheri, Tuscany (Meritage)	145
2012	Ridge Estate, Santa Cruz Mountains, Sonoma	155
2013	Antinori "Antica", Napa	175
2003	Roy J. Maier, Sonoma	192
2012	Cakebread Cellars, Napa	200
2012	Rodney Strong "Rockaway", Alexander Valley, Sonoma	225
2010	Cain Five, Napa	290
2007	Continuum Estate Red, Napa (Meritage)	300
2012	Ornellaia, Bolgheri, Tuscany (Meritage)	400
2002	Ridge "Montebello", Santa Cruz Mountains	(Magnum) 500
2010	Opus One, Napa	685
2012	Shafer « Hillside Select », Stags Leap, Napa	700
1990	Château Haut-Brion 1er Grand Cru Classé, Pessac-Léognan	1600

MERLOT & BLENDS

2014	Guenoc, California	50
2010	ChâteauVal Dor, Saint Emilion Grand Cru	75
2010	Château La Mission, Lalande de Pomerol	100
2005	I Renai « Sangervasio », Tuscany	120
2013	Duckhorn, Napa	145
2006	Château Magdelaine Grand Cru Classé, Saint Emilion	200
2004	Château Certan de May, Pomerol	190
2003	Château Belair Grand Cru Classé, Saint Emilion	210
2006	Château Clos De Sarpe Grand Cru, Saint Emilion	225
2004	Château La Fleur-Pétrus, Pomerol	250
1994	Château Trotanoy, Pomerol	350

GAMAY

2014	Louis Jadot « Combe aux Jacques » , Beaujolais-Villages	42
2011	Domaine Dupree , Macon Rouge	45
2014	Domaine des Chers , Julienas	60

PINOT NOIR

2014	Highway 101 , California	49
2013	Hidden Bench « Bistro » , Beamsville, Niagara	48
2014	Martin Ray , Russian River Valley	80
2013	Peay « ScallopShelf » , Sonoma Coast	130
2005	Domaine Robert Arnoux , Chambolle-Musigny, Burgundy	200

SYRAH/ SHIRAZ & BLENDS

2013	Jackaroo , Australia	45
2013	Langmeil “Valley Floor” , Barossa	65
2013	AlianGrailot , Crozes Hermitage	90
2013	Sidewood “Mappinga” , Adelaide Hills	130
2000	Paul Jaboulet Aîné “La Chapelle” , Hermitage, Rhône	225
2001	Paul Jaboulet Aîné “La Chapelle” , Hermitage, Rhône	250

GRENACHE & BLENDS

2013	Argiolas « Costera » , Sardegna, Italy	50
2012	Château Fortia , Châteauneuf du Pape, Rhône	90
2006	Château de Beaucastel , Châteauneuf du Pape, Rhône	200

SANGIOVESE & BLENDS

2015	Ca Del Doge, Chianti	45
2013	Magliano "Heba", Scansano (Sangiovese/Syrah)	60
2011	Villa Sesta "IL Palei", Chianti Classico Riserva	79
2012	Avignonesi, Vino Nobile di Montepulciano	88
2009	La Fortuna, Brunello di Montalcino	130
2011	Gaja, Brunello di Montalcino	175
2010	Fontodi "Flaccianello", Tuscany IGT	210

NEBBIOLO

2010	Matto, Barolo, Piedmont	75
2011	Boroli, Barolo, Piedmont	135
1997	Michele Chiarlo "Cannubi", Barolo, Piedmont	375
1978	Fenocchio Giacomo & Figli, Barolo Riserva, Piedmont	400
2000	Luciano Sandrone "Cannubi Boschis", Barolo, Piedmont	(Magnum) 700

CORVINA/ RONDINELLA/ MOLINARA

2013	Brigaldara, Valpolicella Classico, Veneto	45
2013	San Pio, Ripasso, Veneto	55
2011	Masi « Costasera », Amarone Classico, Veneto	100
2006	Villabella "Fracastoro", Amarone Classico, Veneto	135
2003	Luigi Righetti « Capitel di Roari », Amarone, Veneto	(3L) 330

ZINFANDEL/PRIMITIVO

2013	Highway 101, Amador County	50
2013	Feudi di San Gregorio, Primitivo di Manduria, Puglia	50
2013	St Francis Old Vines, Sonoma	75
2012	Ridge « Three Valleys », Sonoma	75
2013	Caymus, Napa	95
2013	Ridge "Lytton Springs", Dry Creek Valley	130

INTERESTING VARIETALS AND BLENDS

2013	Montepulciano, Masciarelli, Abruzzo, Italy	40
2014	Malbec, Andeluna, Mendoza, Argentina	45
2011	Tempranillo, Vivanco, Rioja Crianza, Spain	45
2014	Cabernet Franc, Sourdais, Chinon, Loire	48
2013	Malbec, Andeluna "Altitud", Medonza, Argentina	58
2005	Petit Verdot/ Cabernets, Monteti, IGT Tucany	145

SCOTCH

SINGLE MALTS 1 OZ

Glenlivet 12yr	8
Glenfiddich 12yr	8
Talisker 10yr (Islay & Islands)	9
Glen Morangie 10yr (Highlands)	9
Dalwhinnie 15yr (Highlands)	10
Dalmore 12yr (Highlands)	11
Dalmore 18yr (Highlands)	24
Macallan Amber (Speyside)	15
Macallan Sienna (Speyside)	24
Macallan Ruby (Speyside)	35
Lagavulin 16yr (Islay & Islands)	16

BLENDED SCOTCH 1 OZ

Chivas Regal 12yr	6
Chivas Regal 18yr	14
Johnnie Walker Red Label	6
Johnnie Walker Black Label	8
Johnnie Walker Blue Label	30

LIQUEURS 1 OZ

Bailey's	6
Benedictine	6
Frangelico	6
Kahlua	6
Ramazotti Sambuca	6
Drambuie	6
Amaretto	6
Grand Marnier	6
Grand Marnier "Louis Alexander"	13

DESSERT WINES

	2oz	BOTTLE
Loupiac, Chateau de Ricardo, Bordeaux 2006	6.5	70
Riesling Icewine, Cave Springs, Niagara (375ml)	21	125
Tokaji Szamorodni, Gof Degenfeld, Hungary 2010		60
Tokaji Aszu, Patricius 5 Puttonyos, Hungary 2000		110

FORTIFIED WINES

Sandeman Ruby Port, Portugal	9	80
Taylor Fladgate Reserve LBV, Portugal	11	100
Graham's 10yr Tawny, Portugal	13	120
Taylor Fladgate 10yr Tawny, Portugal	13	120
Taylor Fladgate 20yr Tawny, Portugal	20	200

PORT FLIGHT (1oz each)

21.5

- 1) Graham's 10yr Tawny, Portugal
- 2) Taylor Fladgate 20yr Tawny, Portugal
- 3) Taylor Fladgate Reserve LBV, Portugal

COGNAC 1oz

Remy Martin V.S	8
Boulard Calvados	9
Du Montal Armagnac V.S.O.P	10
Hine Rare V.S.O.P	13
Remy Martin X.O	20
Remy Martin "Louis XIII"	195