

Animi

STARTERS

JAPANESE MILK BREAD	8
whipped quebec honey butter	
FRENCH ONION SOUP	19
dry sherry, brioche, aged gruyère	
CAESAR SALAD	26
parmesan, lemon, garlic croutons, double smoked bacon	
HEIRLOOM TOMATO SALAD	26
whipped ricotta, basil oil, red onion, smoked tomato, vancouver island sea salt	
SIGNATURE PASTRAMI	28
mishima ranch wagyu, cornichon, triple crunch mustard, bergamot aioli	
PRIME STEAK TARTARE	26
bagna cauda dressing, truffle mayo, preserved egg yolk, crème fraîche, sourdough crisp	

FROM THE SEA

EAST COAST OYSTERS	28
champagne mignonette, horseradish, lemon	
CHILLED JUMBO PRAWNS	45
clamato cocktail sauce, lemon	
HAMACHI CRUDO	28
tomato tiger's milk, calamansi aioli, chive oil, rayu, lime	
TUNA CEVICHE	27
ponzu, avocado relish, jalapeño dressing, crispy shallot	
OYSTER ROCKEFELLER	32
béchamel, spinach purée	
RAINBOW CAVIAR DIP	60
chive crème fraîche, salmon, potato rösti flying fish & sturgeon caviar	
PREMIUM CAVIAR	
LEMBERG AMUR ROYAL	90
KAVIARI PARIS OSCIETRE PRESTIGE	250
KAVIARI BELUGA IMPERIAL	500



SEAFOOD PLATTERS

east coast oysters, jumbo shrimp cocktail,
champagne mignonette, king crab,
house cocktail sauce, poached lobster,
snow crab claws, horseradish crema

SMALL PLATTER	195
LARGE PLATTER	395

ENTRÉES

ANIML BURGER	35
signature blend, brioche, raclette cheese, house thousand island, house pickles, caramelized onions	
GIANNONE CHICKEN	45
pistachio dusted, salsa verde, annatto schmaltz, mustard jus	
CHILEAN SEA BASS	65
salmon caviar, saffron butter sauce	
LOBSTER TAGLIATELLE	70
lobster alfredo, sturgeon caviar, calabrese chili	
ONTARIO RACK OF LAMB	85
brussels sprout sofrito, black garlic aioli	
DOVER SOLE MEUNIÈRE	95
capers, butter, lemon	



SIGNATURE CUTS

6oz PETITE FILET	65
10oz FILET MIGNON	98

MARTIN'S FARM | ELORA, ONTARIO

10oz STRIPLOIN	75
22oz BONE-IN STRIPLOIN	145
18oz BONE-IN RIBEYE	130
32oz BONE-IN RIBEYE	200
24oz PORTERHOUSE	135
40oz PORTERHOUSE	250

WAGYU STRIPLOIN 4oz CUTS

AMERICAN SNAKE RIVER FARMS	78
AUSTRALIA TAJIMA	88
JAPAN A5 MIYAZAKI	98
WAGYU TRIO 4oz OF ALL THREE	230

ACCOMPANIMENTS

RED WINE VEAL REDUCTION	8
CHIMICHURRI	7
BOURBON AU POIVRE	9
MAÎTRE D'HÔTEL BUTTER	7
OSCAR	20

WAGYU TOMAHAWK

MP, Tajima Farm, Australia

with three sauces:

veal jus, chimichurri, bourbon au poivre



MAKE IT SURF & TURF

ROASTED SHRIMP PICCATA | 35
ajo verde, garlic chips, roasted lemon

LOBSTER TAIL PICCATA
ajo verde, garlic chips, roasted lemon
6oz | 50 28oz | 299

BROILED KING CRAB
clarified butter, roasted lemon
small | 120 large | 200

ACCESSORIES

POMME PURÉE quebec butter, chives	16
POTATO GRATIN DAUPHINOISE mornay, thyme, quebec butter	16
POMME FRITES AU TRUFFLE shaved black truffle, parmigiano reggiano	18
ONION RINGS buttermilk ranch	16
MAC & CHEESE radiatore, four cheese blend, pangrattato	22
CREAMED CORN crème fraiche, aleppo chilli	16
CREAMED GREENS kale, spinach purée, pecorino romano	18
ROASTED BROCCOLINI smoked vancouver island sea salt, basil emulsion	20
SEASONAL MUSHROOMS garlic, jalapeño, marsala	22