

# Animi

## STARTERS

<b>JAPANESE MILK BREAD</b>	9
whipped quebec honey butter	
<b>CAESAR SALAD</b>	29
parmesan, lemon, garlic croutons, double smoked bacon	
<b>HEIRLOOM TOMATO SALAD</b>	29
whipped ricotta, basil oil, red onion, smoked tomato, vancouver island sea salt	
<b>SIGNATURE PASTRAMI</b>	30
mishima ranch wagyu, cornichon, triple crunch mustard, bergamot aioli	
<b>PRIME STEAK TARTARE</b>	32
bagna cauda dressing, truffle mayo, preserved egg yolk, crème fraiche, sourdough crisp	

## FROM THE SEA

<b>EAST COAST OYSTERS</b>	31
champagne mignonette, horseradish, lemon	
<b>CHILLED JUMBO PRAWNS</b>	47
clamato cocktail sauce, lemon	
<b>TUNA CEVICHE</b>	31
ponzu, avocado relish, jalapeño dressing, crispy shallot	
<b>HAMACHI CRUDO</b>	32
tomato tiger's milk, calamansi aioli, chive oil, rayu, lime	
<b>CALAMARI FRIES</b>	25
crispy fried humboldt squid, chimichurri rojo, fresh herbs	
<b>KING CRAB CROQUETTES</b>	34
corn pudding, watercress, vin cotto	
<b>RAINBOW CAVIAR DIP</b>	64
chive crème fraiche, salmon, blini, flying fish & sturgeon caviar	
<b>PREMIUM CAVIAR</b>	
<b>KAVIARI KALUGA</b>	95
<b>KAVIARI PARIS OSCIETRE PRESTIGE</b>	275
<b>KAVIARI BELUGA IMPERIAL</b>	525

## ENTRÉES

<b>ANIML BURGER</b>	37
signature blend, brioche, raclette cheese, house thousand island, house pickles, caramelized onions	
<b>GIANNONE CHICKEN</b>	48
pistachio dusted, salsa verde, annatto schmaltz, mustard jus	
<b>CHILEAN SEA BASS</b>	75
salmon caviar, saffron butter sauce	
<b>LOBSTER TAGLIATELLE</b>	73
lobster alfredo, sturgeon caviar, calabrese chili	
<b>ONTARIO RACK OF LAMB</b>	87
brussels sprout sofrito, black garlic aioli	
<b>DOVER SOLE MEUNIÈRE</b>	102
capers, butter, lemon	



## SEAFOOD PLATTERS

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

<b>SMALL PLATTER</b>	220
<b>LARGE PLATTER</b>	420

## SIGNATURE CUTS

alberta aaa angus, grass fed,  
30 days wet aged

<b>6oz PETITE FILET</b>	<b>72</b>
<b>10oz FILET MIGNON</b>	<b>108</b>

### MARTIN'S FARM | ELORA, ONTARIO

limousin x black angus, grain & hay fed,  
45 days wet aged

<b>10oz STRIPLOIN</b>	<b>83</b>
35 days dry aged	

<b>18oz BONE-IN RIBEYE</b>	<b>153</b>
35 days dry aged	

<b>22oz BONE-IN STRIPLOIN</b>	<b>150</b>
30 days dry aged	

<b>32oz BONE-IN RIBEYE</b>	<b>220</b>
35 days dry aged	

<b>24oz PORTERHOUSE</b>	<b>150</b>
-------------------------	------------

<b>40oz PORTERHOUSE</b>	<b>295</b>
30 days dry aged	

### WAGYU STRIPLOIN 4oz CUTS

<b>AMERICAN   SNAKE RIVER FARMS GOLD</b>	<b>89</b>
idaho, fukutsuru, potato, grain & alfalfa fed	

<b>AUSTRALIAN   ANDREWS MEATS (8/10 MARBLE GRADING)</b>	<b>98</b>
riverina new south wales, tajima, white grain fed	

<b>JAPANESE   MIYACHIKU CO-OP A5 108</b>	
miyazaki, kuroge washu (japanese black hair), corn, wheat, barley & rice straw fed	

<b>WAGYU TRIO   4oz OF ALL THREE</b>	<b>260</b>
--------------------------------------	------------

## MAKE IT SURF & TURF

<b>ROASTED SHRIMP PICCATA   39</b>	
ajo verde, garlic chips, roasted lemon	

<b>LOBSTER TAIL PICCATA</b>	
ajo verde, garlic chips, roasted lemon	
<b>6oz   55    28oz   310</b>	

<b>BROILED KING CRAB</b>	
clarified butter, roasted lemon	
<b>small   125    large   215</b>	

<b>PLATINUM SURF &amp; TURF   999</b>	
tajima farms wagyu tomahawk, 28oz lobster piccata, choice of 3 sides, choice of 2 sauces	

## ACCOMPANIMENTS

<b>RED WINE VEAL REDUCTION</b>	<b>9</b>
<b>CHIMICHURRI</b>	<b>8</b>
<b>BOURBON AU POIVRE</b>	<b>10</b>
<b>MAÎTRE D'HÔTEL BUTTER</b>	<b>8</b>
<b>OSCAR</b>	<b>20</b>

## WAGYU TOMAHAWK

tajima farm, australia | mp

*with three sauces:*

veal jus, chimichurri,  
bourbon au poivre

## ACCESSORIES

<b>POMME PURÉE</b>	<b>18</b>
quebec butter, chives	
<b>POTATO GRATIN DAUPHINOISE</b>	<b>18</b>
mornay, thyme, quebec butter	
<b>POMME FRITES AU TRUFFLE</b>	<b>19</b>
shaved black truffle, parmigiano reggiano	
<b>ONION RINGS</b>	<b>18</b>
buttermilk ranch	
<b>MAC &amp; CHEESE</b>	<b>24</b>
radiatore, four cheese blend, pangrattato	
<b>CREAMED CORN</b>	<b>18</b>
crème fraiche, aleppo chilli	
<b>BRUSSELS SPROUTS</b>	<b>18</b>
fried brussels sprouts, beef bacon, sweetie drop peppers, pecorino	
<b>ROASTED BROCCOLINI</b>	<b>22</b>
smoked vancouver island sea salt, basil emulsion	
<b>SEASONAL MUSHROOMS</b>	<b>24</b>
garlic, jalapeño, marsala	

