

Animi

STARTERS

JAPANESE MILK BREAD	8
whipped quebec honey butter	
CAESAR SALAD	26
parmesan, lemon, garlic croutons, double smoked bacon	
ROOT VEGETABLE TERRINE	24
sunflower seed crema, apple cider vinegar, dill mayo	
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 fraiche, sourdough crisp	



PLATEAU DE FRUITS DE MER

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

PETITE PLATEAU	195
GRANDE PLATEAU	395

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 UDON	29
ponzu, avocado relish, jalapeno dressing, crispy shallot	
OYSTER ROCKEFELLER	32
bechamel, spinach purée	
RAINBOW CAVIAR DIP	60
chive crème fraiche, salmon, flying fish & sturgeon caviar, potato rosti	

ENTRÉES

ANIML BURGER	35
signature blend, brioche, aioli, raclette cheese, house pickles,	
TAGLIATELLE AL RAGU	32
shortrib ragu, tomato, parmigiano reggiano	
GIANNONE CHICKEN	45
pistachio dusted, salsa verde, annatto schmaltz, mustard jus	
CHILEAN SEA BASS	65
salmon caviar, saffron butter sauce	
ONTARIO RACK OF LAMB	85
brussels sprout sofrito, black garlic aioli	
DOVER SOLE MEUNIERE	105
capers, butter, lemon	



Animé

SIGNATURE CUTS

6oz PETITE FILET	65
10oz FILET MIGNON	95
10oz STRIPLOIN	75
22oz BONE-IN STRIPLOIN	150
18oz BONE-IN RIBEYE	130
32oz BONE-IN RIBEYE	200
24oz PORTERHOUSE	130
40oz PORTERHOUSE	250

WAGYU STRIPLOIN 4oz CUTS

AMERICAN SNAKE RIVER FARMS	75
AUSTRALIA OAKLEIGH RANCH	85
JAPAN A5 MIYAZAKI	95

MAKE IT SURF & TURF

ROASTED SHRIMP PICCATA	40
LOBSTER THERMIDOR	150
BROILED KING CRAB	200

ACCOMPANIMENTS

VEAL JUS	8
CHIMICHURRI	7
BOURBON AU POIVRE	9
MAÎTRE D'HÔTEL BUTTER	7
OSCAR	25

PRINCIPAL PLATTER

WAGYU TOMAHAWK | MP

Oakleigh Ranch, Australia

with three sauces:
veal jus, chimichurri, bourbon au poivre

ACCESSORIES

POTATOES & STARCHES

POMME PURÉE	16
quebec butter, chives	
POTATO GRATIN DAUPHINOISE	16
mornay, thyme, quebec butter	
POMME FRITES AU TRUFFLE	18
shaved black truffle, parmigiano reggiano	
ONION RINGS	16
buttermilk ranch	
MAC & CHEESE	22
radiatore, four cheese blend, pangrattato	

VEGETABLES

CREAMED CORN	16
crème fraiche, aleppo chilli	
CREAMED GREENS	18
swiss chard, spinach purée, pecorino romano	
ROASTED ASPARAGUS	20
basil emulsion, smoked vancouver island sea salt	
SEASONAL MUSHROOMS	22
garlic, jalapeño, marsala	

