

LETTUCE WRAPS

MISO COD WITH ASIAN SLAW

yuzu & chopped chilanro (alternative fish available)

MONTREAL SMOKED HAM

grilled pineapple & citrus shoyu

CHARGRILLED SHRIMP

cucumber & chili aioli

SWEET & SOUR PORK

yuzu honey

SPICY KOREAN-STYLE BBQ BEEF

apple-cabbage slaw, scallion, cilantro

CURRIED THAI CHICKEN

peanut sauce, Thai basil, coconut-lime dressing

RICE & NOODLE BOXES

SPICY SHRIMP CHOW MEIN

chili-citrus dressing, toasted black sesame seeds

SINGAPORE-STYLE CURRY CHICKEN

vermicelli noodles, grilled tofu, ginger, coriander soy

BLACK PEPPER BEEF LO MEIN

SCALLION PORK & UDON

BUTTER CHICKEN

steamed basmati rice

COLOMBO BEEF CURRY

coconut potato, short grain samba

FRIED CHICKPEA & COCONUT SAMBAL

brown rice, fried cauliflower

CHICKEN KORMA

fried Napa cabbage rice

MINI TACOS

CHIPOTLE-LIME MARINATED FLANK STEAK

grilled corn salsa, caramelized onions, roasted peppers, guacamole, queso fresco

ADOBO-BRAISED BEEF BRISKET

onions, mushrooms, guacamole, queso fresco

PULLED ROTISSERIE CHICKEN

roasted green chili sauce, crema Mexicana, grilled onion, lime

PORK SHOULDER SIMMERED IN TOMATILLO SALSA

queso fresco, cilantro, onion, spiced avocado

GRILLED SEASONAL WHITE FISH

mojo garlic sauce, guacamole, pico de gallo

SAUTÉED CHILI-GARLIC SHRIMP

Monterey Jack cheese, sautéed poblano chili, onion, rajas

GRILLED CHEESE STATION

LOBSTER GRILLED CHEESE

pancetta, lemon-garlic aioli

BRIE DE MEAUX

McEwan's housemade pear jam, crispy sage

GORGONZOLA, MASCARPONE & FONTINA

honey whole wheat bread, Riesling apple

PANCETTA & CANADIAN BRIE

oven-cured tomato, crispy sage

SWEET GRUYERE

Guinness onion, honey mustard, whole wheat bread

SMOKED TOMATO & BASIL

MANCHEGO

caramelized melon, chorizo

WILD BOAR BACON & MONTEREY JACK

guacamole, cheddar, sourdough bread

OLD CHEDDAR & CORNED BEEF

Jack Daniel's onions, rye bread

PULLED BUFFALO CHICKEN & BLUE CHEESE

spicy tomato confit

SLIDERS

CLASSIC BYMARK MINI BURGER

Brie de Meaux, grilled mushrooms, truffle aioli

SLOW-BRAISED BEEF BRISKET

caramelized onion, chutney, grainy mustard aioli, pickled cucumber, cilantro relish

SMOKED TURKEY SLIDERS

corn salsa, smoked provolone, citrus aioli

MINI LAMB KOFTA

baba ganoush, tomato-mint yogurt, chopped romaine

SOUTHERN STYLE BBQ PULLED PROK

green apple, mustard-dill slaw, chipotle aioli

BUFFALO STYLE CHICKEN SLIDERS

roasted peppers & onions, blue cheese aioli, Buffalo sauce

MINI SHRIMP PO' BOY

spicy cabbage slaw, chipotle aioli, fresh herbs

MAC N' CHEESE

AGED CHEDDAR, FONTINA, PARMIGIANO REGGIANO

TRUFFLE MAC N' CHEESE

LOBSTER MAC N' CHEESE

BACON & PEAS MAC N' CHEESE

PULLED PORK MAC N' CHEESE

green apple, mustard-dill slaw, chipotle aioli

SPICY SHRIMP & SRIRACHA MAC

7-BEAN CHILI & AGED CHEDDAR MAC

GUINNESS MAC N' CHEESE

BBQ CHICKEN & SMOKED GOUDA

POUTINE & FRENCH FRY BAR

BUTTER- POACHED LOBSTER & BÉARNAISE
Bymark's vermouth, fresh tarragon

McEWAN'S TRADITIONAL
veal jus & cheese curds

PULLED DUCK CONFIT
roasted apple, duck reduction, Parmigiano Reggiano

DOUBLE BACON
double-smoked bacon, wild boar bacon, Guinness gravy

PULLED JERK CHICKEN
Quebec cheese curds, spicy jerk chicken gravy

PULLED BUFFALO CHICKEN
crumbled St. Augur, spicy butter sauce

CAJUN-SPICED FRIES WITH SHRIMP
natural reduction, queso fresco

HAND-CUT FRIES WITH CHILI AIOLI

TRUFFLE FRIES
Parmigiano reggiano, truffle aioli

SUICIDE FRIES

CLASSIC PASTA STATIONS

FUSILLI AL TELEFONO
Buffalo mozzarella, housemade ricotta, basil, tomato sauce, Grana Padano

ORECCHIETTE & PULLED CHICKEN CONFIT
peperoncino, rapini, walnut pesto

GARGANELLI & SPICED LAMB MEATBALLS
garlic rosé sauce, grated parmigiano reggiano

ANGEL HAIR W/ CHORIZO & SHRIMP
seafood butter sauce

HOUSEMADE RICOTTA GNOCCHI
San Marzano tomato sauce, torn basil, fresh ricotta, Grana Padano

BRAISED LAMB & FRESH RICOTTA GNUDI
spring lamb ragout, sweet pea purée, natural reduction