

## BYMARK RESTAURANT PASSED APPITIZER MENU

Effective May 2019

\*GF\* - Denotes items which can be made Gluten Free

### Seafood

Ahi tuna tartare jalapeno & yuzu mayo on a kettle chip \*GF\*

Seared Ahi tuna on a kettle chip, cucumber salsa \*GF\*

Crisp beet taco, lobster, jicama, ginger, lime \*GF\*

Crisp beet taco, shrimp, jicama, ginger, lime \*GF\*

Lobster cold rolls, sweet & spicy dipping sauce (1 does 2 pc) \*GF\*

Shrimp cold rolls, sweet & spicy dipping sauce (1 does 2pc) \*GF\*

Steamed shrimp dumplings, chili oyster sauce

Open face lobster sandwich, aged brie, pancetta, lemon aioli

Miniature peaky toe crab cakes, lime spiked avocado, chili aioli

Fried calamari in a cone, lemon garlic aioli

Miso roasted salmon skewers \*GF\*

Grilled argentinian red shrimp, citrus soy glaze, lemon chili dipping sauce \*GF\*

Chilled oysters, house mignonette & lemon \*GF\*

Fried buffalo style shrimp, house ranch sauce \*GF\*

Fish ceviche, red onion, chili, toasted corn nuts, crisp garlic \*GF\*

### Meat

Min order 7 pc- Za'atar lamb rack, baba ganoush, tzatziki \*GF\*

Beef pot sticker, Korean BBQ, ginger, scallion

Grilled beef striploin crostini, mushroom duxelle, béarnaise \*GF\*

Traditional steak tartare, charred house bread, white anchovy \*GF\*

Truffle mascarpone cracker, prosciutto, balsamic, basil

Crisp pork belly lettuce wrap, cucumber, daikon, pickled jalapeno, Korean BBQ sauce

## **Poultry & Game**

Piri Piri chicken satay, lime cilantro yogurt \*GF\*

Chicken pot sticker, Korean BBQ, ginger, scallion

Cornmeal crusted chicken drumette, BBQ sauce, blue cheese dressing

Chicken dumplings, chili oyster sauce, hot mustard

Steamed duck dumpling, hoisin, hot mustard

## **Vegetarian**

Pear jam crostini, brie, oven cured tomato, sage \*GF\*

Goats cheese & jalapeno poppers, green goddess sauce

Parmesan cup, ratatouille, truffle oil, basil \*GF\*

Truffle mascarpone cracker, balsamic, basil

Buffalo stracciatella, charred focaccia, oven cured tomato, reduced balsamic

Fried avocado lettuce wrap, cucumber, daikon, pickled jalapeno, Korean BBQ sauce

Mac & cheese ball, sriracha spiced ketchup

## **Vegan**

Cauliflower tempura, arugula & basil puree, on a spoon \*GF\*

Vegetable cold rolls, in a rice paper wrap, sweet spiced sauce \*GF\*

Smashed sweet peas, mint preserved lemon on a crostini \*GF\*

Vegetable pakora, cilantro sauce \*GF\*

Mushroom dumpling, chili oyster sauce

## **Sliders**

Bymark signature mini burger, Brie de Meaux, grilled porcini mushrooms

Dry aged mini burger, caramelized onions, raclette cheese

Chicken parmigiana, buffalo mozzarella, roasted jalapeno

Veal parmigiana, buffalo mozzarella, roasted jalapeno

Fried chicken, pickled jalapeno, aged cheddar, ranch

Pulled jerk chicken, coleslaw, pickled onion

Shaved lamb shoulder, baba ganoush, tabouleh, feta cheese, caramelized onion

## **Flatbreads**

Mushroom, truffle, lemon, gruyere

Pear, caramelized onion, thyme, walnuts, gorgonzola

Tomato, basil, olive oil, buffalo mozzarella

House salumi, seasonal mushrooms, buffalo mozzarella,

## **Frites** \*All are GF except for people with extreme Gluten Allergies\*

Classic Frites, chipotle aioli and/or lemon aioli

Lobster Poutine, butter braised lobster, béarnaise