

## **BYMARK RESTAURANT PASSED APPETIZER MENU**

### **Effective 2023 All Items Are by Quantities of 10 Pieces**

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

#### **Seafood**

- \$32.50 Ahi Tuna Tartare Jalapeno & Yuzu Mayo on a Kettle Chip \*GF\*
- \$32.50 Spicy Tuna Tartare, Yuzu Aioli, Crisp Wonton Chip
- \$32.50 Seared Ahi Tuna on a Kettle Chip, Cucumber Salsa \*GF\*
- \$85.00 Crisp Beet Taco, Lobster, Jicama, Ginger, Lime \*GF\*
- \$40.00 Crisp Beet Taco, Shrimp, Jicama, Ginger, Lime \*GF\*
- \$40.00 Shrimp Cold Rolls, Sweet & Spicy Dipping Sauce \*GF\*
- \$40.00 Steamed Shrimp Dumplings, Chili Oyster Sauce
- \$85.00 Open-faced Lobster Sandwich, Aged Brie, Pancetta, Lemon Aioli
- \$50.00 Miniature Peekytoe Crab Cakes, Lime Spiked Avocado, Chili Aioli
- \$50.00 Fried Calamari in a Cone, Lemon Garlic Aioli
- \$37.50 Miso Roasted Salmon Skewers \*GF\*
- \$45.00 Grilled Jerk Shrimp, House Yogurt \*GF\*

#### **Meat**

- \$26.00 Lamb Kofta Skewers, Tzatziki Sauce \*GF\*
- \$38.00 Wagyu Beef Dumpling, Spiced hoisin sauce
- \$43.00 Grilled Beef Striploin Crostini, Mushroom Duxelle, Béarnaise
- \$44.00 Traditional Steak Tartare, Charred House Bread
- \$30.00 Crisp Pork Belly Gem Lettuce Wrap, Kimchi, Jalapeno, Korean BBQ Sauce (2 days notice)
- \$38.00 Wagyu Beef Spring Roll, Horseradish Aioli

## **Poultry & Game**

- \$24.00 Piri Piri Chicken Satay, Lime Cilantro Yogurt **\*GF\***
- \$24.00 Chicken Pot Sticker, Fermented Black Bean Sauce
- \$43.00 Chicken Drumette, Hot Sauce, Blue Cheese Aioli
- \$24.00 Chicken Dumplings, Chili Oyster Sauce, Hot Mustard
- \$30.00 Duck Confit Spring Roll, Citrus Yogurt

## **Vegetarian & Vegetables**

- \$32.00 Pear Jam Crostini, Brie, Semi Cured Tomato, Sage
- \$23.00 Goats Cheese & Jalapeno Poppers, Lemon Garlic Aioli
- \$22.00 Parmesan Cup, Ratatouille, Truffle Oil, Basil **\*GF\***
- \$38.00 Heirloom Tomato & Buffalo Mozzarella Skewers, Green Goddess Vinaigrette, Bread Crumble
- \$22.00 Fried Avocado Gem Lettuce Wrap, Kimchi, Jalapeno, Korean BBQ Sauce
- \$20.00 Mac & Cheese Ball, Artisanal Cheeses, Sriracha Spiced Ketchup
- \$22.00 Mushroom Dumpling, Chili Hoisin Sauce
- \$22.00 Quinoa & Lentil Falafel, Citrus Spiked Labneh **\*GF\***
- \$22.00 Vegetarian Spring Roll, Sweet Thai Chili Sauce
- \$22.00 Mini Caesar Salad, Parmigiana Cup (Contains Anchovy, no crotons) **GF**
- \$24.00 Mushroom Arancini, Truffle Aioli
- \$22.00 Compressed Watermelon Skewers, Feta, Mint, Aged Balsamic Glaze **\*GF\***
- \$45.00 Thai Vegetable Egg Noodle Box (need notice)
- \$24.00 Sugar Beet Satay, Horseradish Crème Fraiche **\*GF\***

## **Vegan**

- \$19.00 Cauliflower Tempura, Arugula Basil Puree, on a Spoon **\*GF\***
- \$19.00 Vegetable Cold Rolls, in a Rice Paper Wrap, Sweet Spiced Sauce **\*GF\***
- \$20.00 Vegetable Pakora, Cilantro Sauce **\*GF\***
- \$23.00 Grilled Brussels Sprouts, on a Skewer, Maple Syrup & Mustard Glaze **\*GF\***

## **Sliders**

\$90.00 Bymark Signature Mini Burger, Brie de Meaux, Grilled Porcini Mushrooms

\$42.00 Chicken Parmigiana, Buffalo Mozzarella, Roasted Jalapeno

\$55.00 Veal Parmigiana, Buffalo Mozzarella, Roasted Jalapeno

\$39.00 Crisp Fried Buffalo Style Slider, Lettuce, Ranch Dressing

\$39.00 Pulled Jerk Chicken, Coleslaw, Pickled Onion

## **Hand Stretched House Pizza (All pizza come quantities of 10pc per)**

\$16.00 Mushroom & Buffalo Mozzarella, Grana Padano, Cracked Pepper, Sea Salt

\$16.00 Pear, Caramelized Onion, Thyme, Walnuts, Blue Cheese

\$16.00 Margherita Pizza, Heirloom Tomato, Basil, Olive Oil, Buffalo Mozzarella

\$18.00 Pepperoni, San Marzano Tomato Sauce, Buffalo Mozzarella, Cracked Olives, Preserved Chili

## **Frites \*All are GF (not for those with extreme Gluten Allergies) \***

\$30.00 Classic Frites, Chipotle Aioli and/or Lemon Aioli

\$72.50 Lobster Poutine, Butter Braised Lobster, Béarnaise

\$34.00 Parmesan Truffle Frites

## **Passed Desserts**

\$25.00 Fruit Kabab with Honey Yogurt Dip

\$25.00 Chocolate Caramel Squares

\$45.00 Assorted Ice Cream Sandwiches

\$25.00 Semi-Sweet Chocolate Brownie, Toasted Marshmallow

\$28.00 Crème Brûlée Donuts with Salted Caramel Sauce

\$28.00 Churros with Chocolate Sauce

\$28.00 Cake Pops (Chocolate, Red Velvet, Birthday Cake)