

BEGINNING

Warm House Made Focaccia
cultured butter
6

Gem Lettuce Caesar
bacon, focaccia crouton,
grana padano, caesar vinaigrette
19

Boston Bibb Salad
radicchio, endive,
wildflower honey chili vinaigrette
19

Roasted Heirloom Carrot & Beet Salad
soft whipped goat cheese,
pecan praline, dill chimichurri
23

Wagyu Beef Dumplings
sweet & spicy hoisin sauce
25

Bymark's Classic Shrimp Tacos
crisp beet wrap, citrus spiked aioli, scented soy
25

Steak & Eggs Tartare
soft egg yolk, pickled mushroom,
semi cured tomato, toasted crostini
27

Ontario Burrata
charred eggplant purée, marinated tomato,
pickled fennel, lavash, pomegranate vinaigrette
29

Spicy Tuna Tartare Bomb
panko crusted rice cake, wasabi avocado purée 28

Chilean Snow Crab Cakes
roasted poblano crème fraîche,
grilled corn succotash
28

Grilled Octopus & Calamari
cucumber, chickpea, mint, hummus,
dukka, lemon vinaigrette
29

Hamachi Crudo
pickled mustard seed, chili,
colatura di alici, parsley oil
30

East Coast Oysters 1/2 Dozen
citrus, horseradish, mignonette, cocktail sauce
36

Butter Braised Lobster Poutine
crisp frites, classic béarnaise
42

MAINS

Spaghetti & Ricotta Meatballs
cacio e pepe, buffalo stracciatella, grana padano, basil
36

Casarecce Pasta White Tiger Prawns & 'Nduja Sausage
blistered cherry tomato, baby spinach, white wine sauce
40

Wild B.C. Halibut & Clam Chowder
crisp potato cake, buttered spinach,
pickled chanterelle
54

Peking Style Duck Breast
spiced sweet potato purée, choy, wood ear mushroom, water
chestnut, black bean vinaigrette, sweet & sour cucumber
48

Veal Schnitzel
arugula, lemon, caperberry, parmesan chili vinaigrette
41

Cascade Mountains Glacier Fed Steelhead Salmon
romesco purée, baby heirloom tomato,
roasted cauliflower, charred scallion
47

Grilled Seabream
rapini & preserved chili, herb gnocchi,
pickles, dill brown butter
54

Shawarma Rubbed Chicken
israeli couscous, spiced carrot,
lemon confit, tahini yogurt sauce
40

SANDWICHES

Classic 6oz Bymark Burger
brie du meaux, shaved truffle, porcini duxelle
40

Lobster Roll & Malt Vinegar Frites
steamed lobster, tarragon aioli, crumbled chorizo
44

Jerk Yellow Fin Tuna BLT
heirloom tomato, bacon, lemon garlic aioli
29

Roasted Garlic & Honey Glazed Turkey
bosc pear, white cheddar, arugula, jalapeño aioli
26

All sandwiches served with Gem Caesar, Bibb Salad or Frites

FROM THE GRILL

Tenderloin Canadian P.E.I. Grass Fed
6oz 54
8oz 72

Striploin Black Angus U.S.D.A. Grain Fed
6oz 39
10oz 65

Ribeye U.S.D.A. Prime Nebraska
16oz 105

Tomahawk Ribeye Canadian P.E.I.
peppercorn sauce & choice of two sides
36oz 212

SIDES

Sautéed Spinach
fried quail egg, crumbled pancetta
14

Fried Brussels Sprouts
creamy pecorino dressing,
toasted marcona almonds
14

Creamed Corn
roasted poblano, lime zest, corn nuts
14

Whipped Potato
roasted garlic, cheese curd, chives
14

Roasted King Mushrooms
aged sherry, mushroom powder
14

Herbed Gnocchi
blistered tomato, feta, preserved lemon
14

Truffle Frites
parmesan, truffle
14

House Cut Frites
chipotle aioli
8

SAUCES

Classic Béarnaise
6

Green Peppercorn & Sweet Orange
6

Horseradish Crème Fraîche
4

EXECUTIVE CHEF

Brooke McDougall

CHEF DE CUISINE

John Nepomuceno

GENERAL MANAGER

Darlien Scott

