

BEGINNING

Scallop Crudo

compressed watermelon, green curry crème fraiche,
coriander salt
21

Miso Glazed Grilled Octopus & Calamari

carrot-ginger puree, black rice, miso vinaigrette
22

House Made Game Terrine

apple mostarda, triple crunch mustard, toast
18

Roasted Beet & Kale Salad

maple vinaigrette, goat cheese, julienne apple,
crisp garlic
18

Classic Steak Tartare

white anchovy, quail egg, herb salad, grilled toast
21

"Blue Crab" Crab Cakes

shaved brussel sprout salad, cajun remoulade, lemon
20

Butter Braised Lobster Poutine

crisp frites, classic béarnaise
32

Roasted Bone Marrow

caramelized onion, chimichurri, toast
19

Ontario Burrata

warm sourdough, winter squash, macerated grapes,
pumpkin seeds, vincotto
23

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
23

Chopped Caesar

smoked tomato salsa, strip bacon, focaccia croutons,
grana padano
15

Arugula & Mushroom Salad

toasted sunflower seeds, pecorino cheese,
balsamic vinaigrette
16

Warm Focaccia

cultured butter
6

Daily Oysters

citrus, condiments
market price

MAINS

Garganelli & House Made Spicy Sausage

fennel, rapini, parmesan, preserved lemon
30

Braised Rabbit Ravioli

butternut squash puree, gremolata, toasted walnuts
31

Lamb Rack & Sous Vide Lamb Shoulder

couscous, raisins, eggplant, almonds, olive tapenade
46

Five Spiced Duck Breast

baby beets, carrots, pearl onion, grapes,
house plum sauce
40

Seared Scallops & Red Argentinian Shrimp

grits, lardons, mushrooms, basil puree
43

Grilled Swordfish

herb gnocchi, celery root puree & crumble,
rapini, saffron butter
42

Whole Roasted Orata

roasted cauliflower, baba ganoush, caper brown butter sauce
43

Pan Roasted Halibut & Fogo Island Shrimp

stewed tomato, fennel, leeks, potato, butter beans
42

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms
40

All striploins are aged 8 weeks and dry aged an additional ten days

All rib eye steaks are dry aged eight weeks.

Bymark will be delighted to cater your next event.

please inform us of any allergy

STEAKS & CHOPS

P.E.I. Grass Fed Tenderloin

6oz \$39.00

Norwich Ontario Bone On Tenderloin

8oz \$52.00
14oz \$67.00

1855 Black Angus Grain Fed Striploin

10oz \$47.00
14oz \$64.00

U.S.D.A. Rib Eye

16oz \$71.00

Tomahawk Rib Eye for Two - choice of 2 sides

32oz \$180.00

Australian Wagyu Striploin #9 Grade

10oz \$210.00

Pan Roasted Pork Chop

pear compote, maple & mustard glazed
12oz \$40.00

Braised Beef Short Rib

chimichurri
14oz \$44.00

SIDES

Variegated Root Vegetables

maple bacon vinaigrette
13

Roasted Brussels Sprout

mustard vinaigrette, fried onions
13

Northwood Farm Mushrooms

port wine, caramelized onions
13

Red Quinoa & Chickpea Salad

cucumber, radish, lemon
13

Butternut Squash Risotto

pumpkin seeds, sage
14

Mac & Cheese

double smoked bacon, brioche croutons
14

Confit New Potato

roasted garlic, parmesan, thyme
13

SAUCES

Classic Béarnaise

5

Green Peppercorn & Sweet Orange

5

Horseradish Crème Fraiche

4

Chimichurri

4

BYMARK

EXECUTIVE CHEF

Brooke McDougall

CHEF DE CUISINE

Bryan Ngosiok

GENERAL MANAGER

Darlien Scott

November 2018



BYMARK RESTAURANT

COCKTAILS**CLASSICS****SAZERAC** - 2oz.

Lot 40 rye, sugar, Peychaud bitters,
Absinthe rinse
19

AVIATION - 3oz.

Aviation gin, maraschino liqueur,
Crème de Violette, lemon
19

PAPER PLANE - 3oz.

Buffalo Trace bourbon, Aperol, Nonino Amaro, lemon
18

MARTELL SIDECAR - 3oz.

Martell V.S. cognac, Cointreau, lemon
22

MOSCOW MULE - 2oz.

Absolut vodka, lime, Fever Tree ginger beer
18

THE LAST WORD - 3oz.

Beefeater 24, Chartreuse, maraschino, lime juice
19

BYMARK MIXOLOGY**BLUEGRASS MARGARITA** - 2oz.

Los Altos tequila, Jim Beam bourbon, pear juice,
lime, honey, cinnamon
19

NOVEMBER RAIN - 2oz.

Absolut vodka, lime, blackberries, raspberries,
mint, sparkling wine
19

C'EST LA VIE - 2oz.

Ungava gin, maple syrup, fresh lime, cucumber, gingerbeer
19

APPLE ELIXIR - 2oz.

spiced rum, Calvados, lime, apple cider, Hellfire bitters,
cardamon bitters, gingerbread syrup
19

WINTERSPICE - 2oz.

rhubarb ginger gin, lime, cucumber, gingerbeer
19

Single Malts - 1.5 oz.

Macallan Gold (Speyside)	20.00
Bowmore 12 Year (Islay)	20.00
Auchentoshan 12 Year (Lowland)	17.00
Glenmorangie 10 Year (Highland)	19.00
Balvenie 12 Year (Speyside)	23.00
Cragganmore 12 Year (Speyside)	23.00
Talisker 10 Year (Skye)	27.00
Laphroaig 10 Year (Islay)	23.00
Dalwhinnie 15 Year (Speyside)	23.00
Oban 14 Year (Highland)	24.00
Lagavulin 16 Year (Islay)	29.00
Macallan Amber (Speyside)	31.00
Macallan Sienna (Speyside)	42.00
Highland Park 18 Year (Orkney)	44.00
Macallan Ruby (Speyside)	56.00
Macallan Rare (Speyside)	110.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn)	14.50
Pike Creek (Cdn)	14.50
Maker's Mark (Bourbon)	15.00
Woodford Reserve (Bourbon)	20.00
Basil Hayden (Bourbon)	20.00
Knob Creek (Bourbon)	20.00
Blanton's (Bourbon)	22.00
Chivas 18 Year (Scotch)	24.50
Johnnie Walker Blue (Scotch)	60.00

Cognacs - 1.5 oz.

Martell V.S.	20.00
Hennessy Black	23.00
Hine Rare V.S.O.P.	28.00
Martell V.S.O.P.	28.00
Courvoisier V.S.O.P.	29.00
Remy V.S.O.P.	30.00
Remy X.O.	55.00
Courvoisier X.O.	53.00
Hine X.O. Premier Cru	55.00
Hennessy X.O.	55.00

Armagnacs - 1.5 oz.

Armagnac De Montal V.S.O.P.	17.00
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Tequila - 1.5 oz.

Tromba Blanco	16.00
Tromba Reposado	19.00
Astral	20.00
Don Julio Blanco	23.00
Maestro Dobel	23.00
Tromba Anejo	26.00
Don Julio 1942	45.00

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	6 oz.	12.25
Belstar Rose NV, Italy		12.75
Zardetto Prosecco Brut 2017, Italy		15.75
Mumm Cuvee Brut Prestige, Napa		19.00
Perrier-Jouet Grand Brut		38.00

White Wine By The Glass

Collevento Friulano 2016, Friuli	6 oz.	9 oz.	11.00	16.50
Matto Pinot Grigio 2016, Veneto			11.75	17.65
Bymark Sauvignon Blanc 2016				
Vineland Estate, Niagara			12.75	18.50
Tawse Chardonnay, 2016, Niagara			13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara			13.75	20.65
Stoneleigh Sauvignon Blanc 2017, Marlborough			15.75	23.65
Feudi di San Gregorio Greco di Tufo 2017,				
Campania			17.50	26.25
Hanging Vine Chardonnay 2016, California			17.50	26.25
Blue Mountain Pinot Gris 2017, Okanagan			18.00	27.00
Hidden Bench Fume Blanc 'Rosomel Vineyard'				
2016, Beamsville Bench			18.50	27.75
Fourrey Chablis 2017, Burgundy			20.50	30.75

Rose Wine By The Glass

Famille Cros-Pujol 'Le Vignes' Rose 2017,	6 oz.	9 oz.		
Pay d'Oc			11.00	16.55
Masciarelli Colline Teatine Rosato 2017, Abruzzo			12.75	19.00
Chotard Sancerre Rose 2017, Loire Valley			24.00	36.00

Red Wine By The Glass

Seven Peaks Merlot 2015, California	6 oz.	9 oz.	12.75	18.50
Andeluna Malbec 2017, Argentina			13.25	19.90
Fosso Corno 'Aires' 2016,				
Montepulciano d'Abruzzo			13.50	20.25
Bymark Cabernet / Merlot 2017,				
Vineland Estate, Niagara			13.75	20.65
Dei Rosso di Montepulciano 2017, Tuscany			16.50	24.75
Hanging Vine Cabernet Sauvignon 2017, California			17.50	26.25
Volpaia Chianti Classico 2016, Tuscany			19.00	28.50
Planeta Cerasuolo di Vittoria, 2016, Sicily			20.50	30.75
Pio Cesare Barbera d'Alba 2016, Piemonte			21.00	31.50
Pearce Preditom Pinot Noir 2016,				
Willamette Valley			21.00	31.50
Martin Ray Cabernet Sauvignon 2016, Sonoma			23.50	35.25

Beer On Tap - 20 oz.

Beer On Tap	20 oz.
Bench Session IPA - 17oz	8.00
Mill St. Organic	10.00
Alexander Keith's IPA	10.00
Beau's Lug-Tread	10.00
Mill St. White Space Wheat Ale	10.00
Guinness Stout	10.00
Goose Island Midway ISA	10.00
Goose Island IPA	10.00
Stella Artois	10.00
Henderson's Pale Ale	10.00

Bottle Beers & Ciders

Coors Light - 341ml	8.00
Bud Light - 341ml	8.00
Budweiser - 341ml	9.00
Mad Tom IPA -341ml	9.50
Corona - 330ml	9.50
Heineken - 330ml	9.50
Birra Peroni - 330ml	9.50
Bench Session Pale Ale - 473ml	9.50
Ace Hill - 473ml	9.50
Hogtown Ale - 473ml	9.50
Lost Craft "Revivale" - 473ml	9.50
Collingwood "Rockwell" Pilsner - 473ml	9.50
Collingwood "Downhill" APA - 473ml	9.50
Magners Cider - 568ml	9.50
Pommies Cider - 355ml	9.50
Strongbow Cider - 500ml	9.50
Blanche de Chambly - 341ml	9.50

