

BEGINNING

Torched Cod Sashimi

yuzu, sesame seeds, garlic chips, basil oil
23

Grilled Octopus & Calamari

fennel, orange, black olive, romesco, hickory sticks
22

Asparagus & Prosciutto

sweet pea hummus, rye crisp, poached egg,
tarragon crème fraiche
20

Harissa Steak Tartare

quail egg, baba ganoush, lavash,
pickled shaved mushroom
21

"Blue Crab" Crab Cakes

tomatillo salad, dill crème fraiche,
roasted red pepper puree
20

Butter Braised Lobster Poutine

crisp frites, classic béarnaise
32

Roasted Bone Marrow

caramelized onion, chimichurri, toast
19

Ontario Burrata

artichokes, heirloom tomato, dried blood orange, basil
23

Chopped Caesar

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

Mixed Greens

pomegranate, endive, fennel,
red wine shallot vinaigrette
15

Bymark's Classic Shrimp Tacos

crisp beet wrap, citrus spiked aioli, scented soy
23

Warm Focaccia

cultured butter
6

Daily Oysters

citrus, condiments
market price

MAINS

House Made Pappardelle

veal ragout, mushrooms, olives, basil
30

Buffalo Ricotta & Sweet Pea Caramelle Pasta

fogo island shrimp, pea vine, preserved chili
31

Lamb Rack & Confit Shank

orzo, sundried tomato, artichoke, roasted onion,
oregano, minted yogurt
46

Whole Stuffed Cornish Hen

foie gras, wild rice, green beans,
sweet potato puree, pan jus
38

Seared Scallops & Shrimp Dumplings

pea shoots, beech mushrooms, black sesame paste,
shellfish bisque
43

Pan Roasted Halibut & King Crab

saffron fumet, sweet peas, radish, asparagus
45

Whole Roasted Orata

gnocchi, rapini, grilled lemon, blood orange salsa
42

Pan Roasted Black Cod

stewed tomato, white bean, chorizo,
olive tapenade
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 \$35.00
8oz \$47.00

Norwich Ontario Bone On Tenderloin

14oz \$65.00

1855 Black Angus Grain Fed Striploin

10oz \$45.00
14oz \$62.00

U.S.D.A. Rib Eye

16oz \$67.00

Tomahawk Rib Eye for Two - choice of 2 sides

32oz \$170.00

Australian Wagyu Striploin #9 Grade

10oz \$195.00

Pan Roasted Pork Chop

rhubarb compote

12oz \$38.00

72hr Sous Vide Beef Short Rib

chimichurri

14oz \$42.00

SIDES

Roasted Green & White Asparagus

preserved lemon, chili
13

Roasted Beets & Carrots

cumin, parsley, orange vinaigrette
13

Northwood Farm Mushrooms

port wine, caramelized onions
13

Red Quinoa & Chickpea Salad

cucumber, radish, lemon
13

Charred Tomato Risotto

sweet pea, lemon mascarpone
14

Mac & Cheese

double smoked bacon, brioche croutons
14

Mashed Potato Gratin

lemon, parmesan, thyme
13

SAUCES

Classic Béarnaise

5

Green Peppercorn & Sweet Orange

5

Horseradish Crème Fraiche

4

Chimichurri

4

BYMARK

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

April 2018



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

Sazerac rye, sugar, Peychaud bitters,
Absinthe rinse
19

AVIATION - 3oz.

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

PAPER AIRPLANE - 3oz.

Bulliet 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**LA CHUMBERA** - 2oz.

Los Altos tequila, prickly pear liqueur, lemon,
cactus juice, egg white, bitters
19

HAVANA OOH NA-NA - 2oz.

Havana rum, charred pineapple lime syrup,
lime juice, pineapple juice, whisky bitters
19

HELLO NEUMAN - 2oz.

Jameson, vanilla syrup, smoke & ash bitters
19

MR. PINK - 2oz.

Beefeater 24, maple syrup, David's tea,
lemon juice, grapefruit bitters
19

Single Malts - 1.5 oz.

Macallan Gold (Speyside) 17.50
Bowmore 12 Year (Islay) 18.00
Auchentoshan 12 Year (Lowland) 18.00
Glenmorangie 10 Year (Highland) 19.00
Balvenie 12 Year (Speyside) 21.00
Cragganmore 12 Year (Speyside) 21.00
Talisker 10 Year (Skye) 23.00
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) 117.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn) 14.50
Pike Creek (Cdn) 14.50
Wiser's Legacy (Cdn) 17.00
Bulleit Rye 17.00
Bulleit (Bourbon) 17.00
Maker's Mark (Bourbon) 17.00
Woodford Reserve (Bourbon) 20.00
Knob Creek (Bourbon) 20.00
Blanton's (Bourbon) 22.00
Chivas 18 Year (Scotch) 24.50
Johnnie Walker Blue (Scotch) 56.00

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
Martell Cordon Bleu. 57.00

Armagnacs - 1.5 oz.

Armagnac De Montal V.S.O.P. 17.00

Tequila - 1.5 oz.

Tromba Blanco 16.00
Tromba Reposado 19.00
El Mayor Reposado 19.00
Astral 20.00
Casa Maestri Blanco 21.00
Don Julio Blanco 23.00
El Mayor Anejo 23.00
Maestro Dobel 23.00
Casa Maestri Reposado 26.00
Tromba Anejo 26.00
Casa Maestri Anejo 30.00
Skelly Blanco 36.00
Don Julio 1942 38.00
Skelly Reposado 41.00
Skelly Anejo 46.00

Champagne and Sparkling By The Glass

6 oz.
Poema Cava Brut, Spain 12.25
Zardetto Prosecco Brut 2016, Italy 15.75
Mumm Cuvee Brut Prestige, Napa 19.00
Chandon Brut Classic, California 20.00
Perrier-Jouet Grand Brut 38.00

White Wine By The Glass

6 oz. 9 oz.
Matto Pinot Grigio 2016, Veneto 11.75 17.65
Trebiano d'Abruzzo "Baldovino" 2014,
Tenuta I Fauri 12.00 18.00
Bymark Sauvignon Blanc 2016
Vineland Estate, Niagara 12.75 18.50
Tawse Chardonnay, 2013, Niagara 13.75 20.65
Cave Spring "Dolomite" Riesling 2016, Niagara 13.75 20.65
Stonleigh Sauvignon Blanc 2017, Marlborough 15.75 23.65
Blue Mountain Pinot Gris 2016, Okanagan 16.75 25.00
Hanging Vine Chardonnay 2016, California 17.50 26.25
Chablis 2016 Chateau Maligny 22.00 33.00

Rose Wine By The Glass

6 oz. 9 oz.
Rockford Alicante Bouchet Rose 2016, Barossa 16.00 24.00
Hogwash Rose 2016, California 19.00 28.50

Red Wine By The Glass

6 oz. 9 oz.
Seven Peaks Merlot 2015, California 12.75 18.50
Andeluna Malbec 2016, Argentina 13.25 19.90
Bymark Cabernet / Merlot 2016,
Vineland Estate, Niagara 13.75 20.65
Dei Rosso di Montepulciano 2013, Tuscany 14.75 22.15
Vina Bujanda Reserva 2011, Rioja 16.75 25.00
Hanging Vine Cabernet Sauvignon 2016, California 17.50 26.25
Volpaia Chianti Classico 2014, Tuscany 19.00 28.50
Pio Cesare Barbera d'Alba 2016, Piemonte 20.00 30.00
Pearce Predhomme Pinot Noir 2015,
Willamette Valley 20.00 30.00
Etna Rosso 2016, Planeta, Sicily 21.00 31.50
Martin Ray Cabernet Sauvignon 2015, Sonoma 22.50 33.00

Beer On Tap - 20 oz.

Bench Session IPA - 17oz 8.00
Mill St. Organic 9.75
Alexander Keith's IPA 9.75
Beau's Lug-Tread 9.75
Mill St. Tankhouse 10.00
Mill St. Cobblestone Stout 10.00
Mill St. West Coast IPA 10.00
Henderson's Pale Ale 10.00
Goose Island IPA 10.00
Stella Artois 10.00

Bottle Beers

Coors Light - 341ml 8.00
Bud Lite - 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" American Pale Ale -473ml 9.50
Magners Cider - 568ml 9.50
Pommies Cider - 355ml 9.50
Strongbow Cider - 500ml 9.50
Blanche de Chambly - 341ml 9.50

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