

BEGINNING

Hamachi Sashimi Compressed Pineapple
passion fruit puree, dehydrated smoked chili
& horseradish
23

Grilled Octopus & Calamari
cherry tomato, chili, mint, caper, hickory stick
22

Ontario Buffalo Stracciatella
carrot & beet salad, champagne vinaigrette
20

Harissa Steak Tartare
quail egg, baba ganoush, lavash
21

"Blue Crab" Crab Cakes
tomatillo salad, dill crème fraîche
20

Butter Braised Lobster Poutine
crisp frites, classic béarnaise
32

Salmon Gravlax
smashed avocado, soft poached egg, salmon caviar,
rye toast, green goddess dressing
19

Heritage Farm Squash Salad
seasonal greens, dried fruit granola,
roasted garlic & sherry vinaigrette
19

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

Mixed Greens
variegated radishes, 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

Squash & Buffalo Ricotta Agnolotti
kale, walnut, bourbon maple syrup, pecorino
30

House Made Linguine
fogo island shrimp, rapini, lemon, shaved spicy cacciatore
31

Cashew Crusted Lamb Rack
lamb dumplings, gai lan, water chestnut
46

Roasted Duck Breast & Confit Leg
potato mille feuille, wilted lettuce, parsnip puree,
roasted beet, braised apple
45

Jerk Pork Ribs & Seared Scallops
beluga lentil, fennel, swiss chard, citrus beurre blanc
43

Herb Crusted Venison Loin
venison croquette, roasted carrot, king oyster mushroom,
saskatoon berry compote
49

Whole Roasted Orata
gnocchi, rapini, grilled lemon, mint salsa verde
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

Veal Chop Milanese 10oz \$48.00
cherry tomato, arugala, parmesan,
lemon dressing

U.S.D.A. Prime Beef Short rib 14oz \$42.00
espresso bbq sauce

SIDES

Roasted Cauliflower
lemon mascarpone, pistachio
13

Roasted Beets
house made yogurt
13

Northwood Farm Mushrooms
port wine, caramelized onions
13

Kale Gratin
roasted garlic, parmesan
13

Truffle Risotto
mushroom, leek, lemon
14

Mac & Cheese
double smoked bacon, brioche croutons
14

Mashed Potato
crab, dill crème fraîche, shellfish bisque
13

Roasted Bone Marrow
grilled baguette, horseradish gremolata
13

SAUCES

Classic béarnaise
5

Green peppercorn & sweet orange
5

Horseradish crème fraîche
4

BYMARK

CHEF/PROPRIETOR

Mark McEwan

EXECUTIVE CHEF

Brooke McDougall

GENERAL MANAGER

Darlien Scott

January 2018



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

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

AVIATION - 3oz

Aviation gin, Maraschino liqueur, Crème de Violette, Lemon
19

PAPER PLANE - 3oz

Bulleit 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

MOTHER'S MILK - 3oz

Black cow vodka, Black cow cheese stuffed olives
22

BYMARK MIXOLOGY**WHISKEY PAPA** - 2oz

Lot 40 Rye, Pear puree, Apple pie syrup, Lemon, Egg white
19

OLD MAN - 2oz

Bulleit bourbon, Cigar infused bourbon bitters,
Peychauds bitter, Angostura bitters
19

BUTTER ME UP - 2oz

House spiced Havana 7yr rum, Ginger liqueur, Cinnamon butter
syrup, Sarsaparilla bitters, coconut water
19

WHIZBANGER - 3oz

Havana 7yr rum, Amaro Nonino, Captain Morgan spiced rum,
Lime, Mint, bitters, Fever Tree ginger beer
19

PINKY AND THE BRAIN - 2oz

Plymouth gin, St. Germain, Muddled Blueberries, Lemon,
Sparkling wine
19

BOTTLED WATER

Acqua Panna	San Pellegrino	Perrier
8.95	8.95	8.95

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 V.S.O.P	20.25
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.

Janneau V.S.	13.00
Armagnac De Montal V.S.O.P.	17.00
Samalens V.S.O.P.	20.00

Tequila - 1.5 oz.

Tromba Blanco	16.00
Tromba Reposado	19.00
El Mayor Reposado	19.00
Astral	20.00
Don Julio Blanco	23.00
El Mayor Anejo	23.00
Maestro Dobel	23.00
Patron Silver	23.00
Tromba Anejo	26.00
Patron Reposado	26.00
Patron Anejo	28.00
Don Julio 1942	38.00

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.	
Trebbiano 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
Matto Pinot Grigio 2016, Veneto	13.75	20.65
Cave Spring "Dolomite" Riesling 2016, Niagara	13.75	20.65
Stonleigh Sauvignon Blanc 2016, Marlborough	15.75	23.65
Blue Mountain Pinot Gris 2015, Okanagan	16.75	25.00
Hanging Vine Chardonnay 2015, California	17.50	26.25
Joan Gine Blanc, 2015, Priorat	21.00	31.50
Chablis 2015 Chateau Maligny	22.00	33.00

Rose Wine By The Glass

6 oz.	9 oz.	
Hidden Bench Bistro Rose 2016, Niagara	11.50	17.25
Rockford Alicante Bouchet Rose 2016, Barossa	25.00	37.00

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 2015, Vineland Estate, Niagara	13.75	20.65
Dei Rosso di Montepulciano 2015, 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 2014, Piemonte	20.00	30.00
Pearce Predhomme Pinot Noir 2015, Willamette Valley	20.00	30.00
Etna Rosso 2015, Planeta, Sicily	21.00	31.50
Martin Ray Cabernet Sauvignon 2014, 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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