

BEGINNING

Fennel & Pepper Crusted Ahi Tuna Sashimi
miso-ginger vinaigrette, shaved fennel, radish
22

Grilled Octopus & Calamari
warm cherry tomato, pickled potato, navy bean puree,
toasted focaccia
21

Smoked Ontario Buratta & Prosciutto
olive tapenade, basil, vincotto, gaufrette potato
22

Harissa Steak Tartare
quail egg, baba ganoush, lavash
19

Braised Beef Short Rib
sweet pea puree, pistachio horseradish citrus crust,
coffee bbq sauce
21

Butter Braised Lobster Poutine
crisp frites, classic béarnaise
31

Duck Liver Parfait
cherry gelee, grilled bread, pickled vegetables
16

Shaved Asparagus & Sweet Pea Salad
lemon yogurt, triple crunch mustard dressing
18

Chopped Caesar
smoked tomato salsa, strip bacon, rye croutons, grana
padano
14

Mixed Greens
variegated radishes, red wine shallot vinaigrette
14

Bymark's Classic Shrimp Tacos
crisp beet wrap, citrus spiked aioli, scented soy
19

Daily Oysters
citrus, condiments
market price

MAINS

Lamb Sausage Garganelli
chanterelles, sweet peas, manchego
28

House Made Linguine
fogo island shrimp, rapini, lemon, shaved spicy cacciatore
29

Cashew Crusted Lamb Rack
lamb dumplings, gai lan, water chestnut
43

Roasted Duck Breast & Sausage
sousbise, chanterelle, fava bean, cherry compote
42

Braised Pork Belly & Seared Scallops
potato croquette, asparagus, roasted figs
39

Bone Marrow Crusted Center Cut Striploin & Snail Fricassee
spinach, pearl onions, field mushrooms, new potatoes,
sauce bordelaise
42

Fogo Island Cod, Brown Butter & Citrus
broccoli rabe, caramelized fennel, orange segments,
capers, preserved chili
40

Pan Roasted Halibut
chanetrelle & leek risotto, side stripe shrimp, orange foam
40

Classic 8oz Bymark Burger
brie de meaux, shaved truffle, grilled porcini mushrooms
38

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 \$33.00
8oz \$45.00

1855 Black Angus Grain Fed Striploin 10oz \$43.00
14oz \$60.00

U.S.D.A. Rib Eye 16oz \$65.00

Norwich Ontario 45 Day Dry Aged T-Bone 18oz \$95.00

Tomahawk Rib Eye for Two - choice of 2 sides 32oz \$160.00

Australian Wagyu Striploin #9 Grade 10oz \$195.00

Ontario Pork Chop 12oz \$36.00
Jerked rubbed, pineapple salsa

Veal Chop Chimichurri 14oz \$42.00

VEGETABLE SIDES

Roasted Asparagus
lemon mascarpone, pistachio
12

Sautéed Spinach & White Leek Puree
charred pickled pearl onion
13

Northwood Farm Mushroom
port wine, pearl onions
12

Broccoli Rabe
cured tomato, chili, balsamic
12

STARCH SIDES

Sweet Pea Risotto
mint, lemon, citrus buerre blanc
13

Mac & Cheese
double smoked bacon, brioche croutons
13

Mashed Potato
crab, dill crème fraiche
12

Roasted Bone Marrow
grilled baguette, horseradish gremolata
11

SAUCES

Classic béarnaise
5

Chimichurri
5

Green peppercorn & sweet orange
5

Horseradish crème fraiche
4

BYMARK

CHEF/PROPRIETOR
Mark McEwan

EXECUTIVE CHEF
Brooke McDougall

GENERAL MANAGER
Darlien Scott

May 2017



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

Sazerac rye, sugar, peychaud bitters, Absinth rinse
18.00

AVIATION - 3 oz

Beefeater gin, Maraschino liqueur,
Crème de Violette, lemon
17.00

PAPER PLANE - 3 oz

Bulliet bourbon, Aperol, Nonino Amaro, lemon
17.00

MARTELL SIDECAR - 3 oz

Martell vs cognac, Cointreau, lemon
21.00

LONDON CALLING - 3 oz

Beefeater 24, Tio Pepe Palamino sherry,
lemon, sugar
18.00

BYMARK MIXOLOGY**LA CHUMBERA** - 2 oz.

Los Altos tequila, Prickly pear liqueur, lemon,
cactus juice, egg white, bitters
18.00

OLD MAN - 2 oz

Bulliet Bourbon, cigar infused bourbon, caramelized
vanilla syrup, Peychud's bitters, Angostura bitters
18.00

TIPSY FLAMINGO - 3 oz

Plymouth gin, Briottet Grapefruit liqueur, Aperol,
lime, Cava
21.00

WHIZBANGER - 3 oz

Havana 7yr rum, Amaro Nonino,
Captian Morgan spiced rum, lime, mint,
bitters, Fever Tree ginger beer
18.00

YOU GO GLEN COCO - 3 oz

Captain Morgan spiced rum, dulce deleche,
coconut water, egg white
18.00

BOTTLED WATER

Acqua Panna
7.95

San Pellegrino
7.95

Perrier
7.95

Single Malts - 1.5 oz.

Macallan Gold (Speyside)	16.50
Bowmore 12 Year (Islay)	17.00
Auchentoshan 12 Year (Lowland)	17.00
Glenmorangie 10 Year (Highland)	18.00
Balvenie 12 Year (Speyside)	20.00
Cragganmore 12 Year (Speyside)	20.00
Talisker 10 Year (Skye)	22.00
Laphroaig 10 Year (Islay)	22.00
Dalwhinnie 15 Year (Speyside)	22.00
Oban 14 Year (Highland)	24.00
Lagavulin 16 Year (Islay)	28.00
Macallan Amber (Speyside)	32.00
Macallan Sienna (Speyside)	42.00
Highland Park 18 Year (Orkney)	44.00
Macallan Ruby (Speyside)	56.00

Fine Whisky - 1.5 oz.

Lot 40 (Cdn)	13.50
Pike Creek (Cdn)	13.50
Wiser's Legacy (Cdn)	16.00
Bulleit Rye	16.00
Bulleit (Bourbon)	16.00
Maker's Mark (Bourbon)	16.00
Woodford Reserve (Bourbon)	19.00
Knob Creek (Bourbon)	19.00
Blanton's (Bourbon)	21.00
Chivas 18 Year (Scotch)	23.50
Johnnie Walker Blue (Scotch)	56.00

Cognacs - 1.5 oz.

Hennessy Black	14.00
Hennessy V.S.	16.00
Hine Rare V.S.O.P.	20.00
Courvoisier V.S.O.P.	22.00
Remy V.S.O.P.	26.00
Courvoisier X.O.	29.00
Remy X.O.	36.00
Hine X.O. Premier Cru	36.00
Hennessy X.O.	36.00

Armagnacs - 1.5 oz.

Janneau V.S.	12.00
Armagnac De Montal V.S.O.P.	16.00
Samalens V.S.O.P.	19.00

Tequila - 1 oz.

Tromba Blanco	15.00
Tromba Reposado	18.00
Don Julio Blanco	18.00
Patron Silver	18.00
El Mayor Reposado	18.00
Tromba Anejo	20.00
Patron Reposado	20.00
El Mayor Anejo	20.00
Maestro Dobel	21.00
Patron Anejo	22.00
Mezcal Enmascarado 45	22.00
Mezcal Enmascarado 54	25.00
Don Julio 1942	28.00

Champagne and Sparkling By The Glass

Poema Cava Brut, Spain	6 oz.	11.50
Zardetto Prosecco Brut 2015, Italy	6 oz.	15.00
Mumm Cuvee Brut Prestige, Napa	6 oz.	18.00
Chandon Brut Classic, California	6 oz.	19.00
Perrier-Jouet Grand Brut	6 oz.	36.00

White Wine By The Glass

Trebbiano d'Abruzzo "Baldovino" 2014, Tenuta I Fauri	6 oz.	9 oz.	11.50	17.20
Bymark Sauvignon Blanc 2015 Vineland Estate, Niagara	6 oz.	9 oz.	12.00	18.00
Tawse Chardonnay, 2013, Niagara	6 oz.	9 oz.	13.00	19.50
Matto Pinot Grigio 2016, Veneto	6 oz.	9 oz.	13.00	19.50
Cave Spring "Dolomite" Riesling 2015, Niagara	6 oz.	9 oz.	13.00	19.50
Stoneleigh Sauvignon Blanc 2014, Marlborough	6 oz.	9 oz.	15.00	22.50
Blue Mountain Pinot Gris 2014, Okanagan	6 oz.	9 oz.	16.00	24.00
Hanging Vine Chardonnay 2015, California	6 oz.	9 oz.	16.50	24.75
Churton Sauvignon Blanc 2014, Marlborough	6 oz.	9 oz.	18.50	27.75
Chablis 2015 "Domaine Christian Moreau	6 oz.	9 oz.	20.00	30.00
Joan Gine Blanc, 2015, Priorat	6 oz.	9 oz.	21.00	31.50

Rose Wine By The Glass

Hidden Bench Bistro Rose 2014, Niagara	6 oz.	9 oz.	11.00	16.50
Vina Bujanda Rosado 2015, Rioja	6 oz.	9 oz.	12.00	18.00

Red Wine By The Glass

Seven Peaks Merlot 2014, California	6 oz.	9 oz.	12.00	18.00
Andeluna Malbec 2014, Argentina	6 oz.	9 oz.	12.00	18.00
Primitivo "Verosso" 2015, Salento	6 oz.	9 oz.	12.75	19.00
Bymark Cabernet / Merlot 2015, Vineland Estate, Niagara	6 oz.	9 oz.	13.00	19.50
Dei Rosso di Montepulciano 2015, Tuscany	6 oz.	9 oz.	14.00	21.00
DogRidge "The Pup" Shiraz 2015, Australia	6 oz.	9 oz.	16.50	24.75
Hanging Vine Cabernet Sauvignon 2015, California	6 oz.	9 oz.	16.50	24.75
Carmel Road Pinot Noir 2014, Monterey	6 oz.	9 oz.	19.00	28.50
Pio Cesare Barbera d'Alba 2014, Piemonte	6 oz.	9 oz.	19.00	28.50
Volpaia Chianti Classico 2013, Tuscany	6 oz.	9 oz.	19.00	28.50
Etna Rosso 2014, Planeta, Sicily	6 oz.	9 oz.	21.00	31.50
Martin Ray Cabernet Sauvignon 2014, Sonoma	6 oz.	9 oz.	22.50	33.00

Beer On Tap - 20 oz.

Bench Session IPA - 18oz	7.00
Mill St. Organic	8.75
Alexander Keith's IPA	8.75
Beau's Lug-Tread	8.75
Shocktop Belgium White	8.75
Mill St. Tankhouse	9.75
Mill St. Cobblestone Stout	9.75
Mill St. 100 Meridian	9.75
Goose Island IPA	9.75
KW Seasonal Cider	9.75
Stella Artois	9.75

Bottle Beers

Coors Light - 341ml	7.00
Bud Lite - 341ml	7.00
Budweiser - 341ml	8.00
Mad Tom IPA -341ml	8.25
Corona - 330ml	8.25
Heineken - 330ml	8.25
Birra Peroni - 330ml	8.25
Bench Session Pale Ale - 473ml	8.50
Ace Hill - 473ml	8.50
Hogtown Ale - 473ml	8.50
Lost Craft "Revivale" -473ml	8.50
Magners Cider - 568ml	8.00
Pommies Cider - 355ml	8.50
Strongbow Cider - 500ml	8.50
Blanche de Chambly - 341ml	8.50

S
K
I
N
D
R
I
N
G