

## 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 de leche,  
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

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