

## 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

**"Italian Style" Steak Tartare**  
sour crudité, country bread, white anchovy,  
cured egg yolk  
19

**Braised Beef Short Rib**  
butternut squash puree, pistachio horseradish  
citrus crust, coffee bbq sauce  
21

**Butter Braised Lobster Poutine**  
crisp frites, classic béarnaise  
31

**Duck Liver Parfait**  
orange gelee, grilled bread, pickled vegetables  
16

**Bymark's Classic Shrimp Tacos**  
crisp beet wrap, citrus spiked aioli, scented soy  
23

**Heritage Farms Beet & Carrot Salad**  
blood orange, avocado, whipped yogurt, endive,  
cumin horseradish vinaigrette  
18

**Mixed Greens**  
variegated radishes, red wine shallot vinaigrette  
14

**Baby Gem Lettuce Caesar**  
smoked tomato salsa, strip bacon, rye croutons,  
grana padano  
14

**Daily Oysters**  
citrus, condiments  
market price

## MAINS

**Gnocchi & Lamb Bolognese**  
caponata, pecorino, mint, basil  
28

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

**Sous Vide Grilled Lamb Shoulder & Chop**  
chana masala, kale, white turnips,  
cardamom & clove curry, raita  
43

**Roasted Duck Breast & Sausage**  
lightly smoked cauliflower, sweet pepper gnocchi,  
brussels sprouts, dark chocolate jus, riesling braised apple  
42

**Braised Pork Belly & Seared Scallops**  
celery root puree, watercress, variegated radish,  
satay sauce  
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, compressed sturgeon caviar  
40

**B.C. Steel Head Trout & Side Striped Shrimp**  
togarashi, miso-mushroom & edamame risotto,  
cucumber, ginger scallion  
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

**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**  
Jerked rubbed, pineapple salsa 12oz \$36.00

**Veal Chop Chimichurri** 14oz \$42.00

## VEGETABLE SIDES

**Roasted Beets & Whipped Goats Cheese**  
pistachio, horseradish crumble  
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

**Carnaroli Risotto**  
egg yolk, chive, lemon, truffle  
13

**Crab Mac & Cheese**  
artisanal cheese, brioche croutons  
13

**Fully Loaded Mashed Potato Cakes**  
aged white cheddar, double smoked bacon, crème fraiche  
& maple bourbon syrup  
12

**Roasted Bone Marrow**  
grilled baguette, horseradish gremolata  
11

## SAUCES

**Classic béarnaise**  
5

**Chimichurri**  
4

**Green peppercorn & sweet orange**  
5

**Horseradish crème fraiche**  
4

# BYMARK

**CHEF/PROPRIETOR**  
Mark McEwan

**EXECUTIVE CHEF**  
Brooke McDougall

**GENERAL MANAGER**  
Darlien Scott

March 2017



**COCKTAILS****BYMARK** - 3 oz

Chilled Absolut Citron, pink grapefruit juice, sparkling wine  
18.00

**STAY PUFT** - 2 oz

Gooderham & Worts whisky, Bailey's, Criollo Bourbon  
Dark chocolate, espresso, xocolate bitters,  
toasted marshmallows & Lucky Charms  
17.00

**TIKI TORCHED** - 2 oz

Jaral De Berrio Mezcal, Aperol, lime, grapefruit juice,  
smoke & ash bitters  
17.00

**LIPSTICK** - 3 oz

Raspberry infused Absolut vodka, muddled fresh raspberries,  
simple syrup, sparkling wine  
18.00

**POMME-POMME** - 2 oz

Plymouth Gin, Calvados, lemon juice, maple syrup, egg white  
17.00

**WHIZBANGER** - 2.5 oz.

Havana 7 year rum, Amaro Nonino, Bacardi spiced rum, lime juice,  
mint, Angostura bitters, Fever Tree ginger beer  
18.00

**OLD MAN** - 2 oz

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

**SOME LIKE IT HOT** - 2 oz

Jalepeno infused Tromba Blanco, lemon, lime, agave, ginger,  
jalapeno, Sriracha chili sea salt  
17.00

**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**

**6 oz.**  
Poema Cava Brut, Spain 11.50  
Zardetto Prosecco Brut 2015, Italy 15.00  
Chandon Brut Classic, California 19.00  
Perrier-Jouet Grand Brut 36.00

**White Wine By The Glass**

**6 oz. 9 oz.**  
Bymark Sauvignon Blanc 2015  
Vineland Estate, Niagara 12.00 18.00  
Tawse Chardonnay, 2013, Niagara 13.00 19.50  
Matto Pinot Grigio 2015, Veneto 13.00 19.50  
Cave Spring "Dolomite" Riesling 2015, Niagara 13.00 19.50  
Stoneleigh Sauvignon Blanc 2014, Marlborough 15.00 22.50  
Blue Mountain Pinot Gris 2014, Okanagan 16.00 24.00  
Pearce Predhomme Chenin Blanc 2015, South Africa 16.00 24.00  
Hanging Vine Chardonnay 2015, California 16.50 24.75  
Churton Sauvignon Blanc 2014, Marlborough 18.50 27.75  
Chablis 2015 "Domaine Christian Moreau" 20.00 30.00

**Rose Wine By The Glass**

**6 oz. 9 oz.**  
Hidden Bench Bistro Rose 2014, Niagara 11.00 16.50  
Vina Bujanda Rosado 2015, Rioja 12.00 18.00  
Domaine Montrose Rose 2015, Pays d'Oc 12.50 18.75

**Red Wine By The Glass**

**6 oz. 9 oz.**  
Seven Peaks Merlot 2014, California 12.00 18.00  
Comenge "Biberius" Tempranillo 2015,  
Ribera del Duero 12.00 18.00  
Andeluna Malbec 2014, Argentina 12.00 18.00  
Bymark Cabernet / Merlot 2015,  
Vineland Estate, Niagara 13.00 19.50  
Henry of Pelham Baco Noir 2015, Ontario 13.00 19.50  
Dei Rosso di Montepulciano 2015, Tuscany 14.00 21.00  
DogRidge "The Pup" Shiraz 2015, Australia 16.50 24.75  
Hanging Vine Cabernet Sauvignon 2015, California 16.50 24.75  
Carmel Road Pinot Noir 2014, Monterey 19.00 28.50  
Pio Cesare Barbera d'Alba 2014, Piemonte 19.00 28.50  
Volpaia Chianti Classico 2013, Tuscany 19.00 28.50  
Martin Ray Cabernet Sauvignon 2014, Sonoma 22.50 33.00

**Beer On Tap - 20 oz.**

Mill St. Organic 8.75  
Alexander Keith's 8.75  
Beau's Lug-Tread 8.75  
Ace Hill Pilsner 8.75  
Mill St. Tankhouse 9.75  
Mill St. Cobblestone Stout 9.75  
Mill St. 100th Meridian 9.75  
Goose Island IPA 9.75  
KW Craft Cider 9.75  
Stella Artois 9.75  
Michelob 'Ultra' Light 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  
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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