Nymark

FIRST BITES

SEAFOOD CHOWDER L C SF **18**

SOUP OF THE MOMENT **16**

SALMON TARTARE E M SU **24**
Mayonnaise, Meaux mustard, fennel, capers (appetizer)

FRIED CALAMARI G E M SU SF **18**
Black garlic aioli

ARUGULA SALAD L SU N **17**
Mushrooms, walnuts, balsamic vinaigrette, Parmesan

CAESAR SALAD G L E M SU F **18**

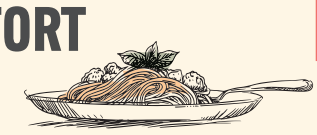
VEGETABLE STIR-FRY G S SU SE **24**
Asian-style fried tofu with sesame

TREASURES FROM THE DOCK

SALMON TARTARE E M SU **48**
Mayonnaise, Meaux mustard, fennel, capers and fries (main course)

GRILLED SALMON G S F **34**
Mango & coconut milk sauce, udon noodles

THE COMFORT CORNER



GRILLED CHEESE G L SU **26**
Goat cheese, fig chutney, fig salad and prosciutto

MAC & CHEESE G L SU **26**
Montebello yellow cheddar
Extra: Crispy chicken **14**

SPAGHETTI G L SU CE **27**
Tomato or meat sauce
Mozzarella au gratin and garlic bread

THE NYMARK GIANTS

CRISPY CHICKEN G L SU S **36**
Pinsa bread, house-made BBQ sauce, crunchy vegetables, ranch dressing, served with fries



WAGYU BEEF BURGER G L E SU **37**
Monterey Jack cheese, maple-caramelized onions, bacon, black garlic aioli, pickles, tomato, arugula, served with fries

MASTERS OF THE FIRE

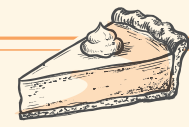
14 OZ BEEF STRIPLOIN L CE **95**
Cheesy mashed potatoes, cooking jus

DUCK CONFIT SU **32**
Sarladaise potatoes, Niçoise, vegetables, balsamic reduction

NYMARK *SIGNATURES*

FRENCH ONION SOUP G L SU **19**

BEEF CHEEK L SU **39**
Honey sauce, creamy polenta, braised carrots



THE SWEET FINALE

SUGAR PIE G L E **14**
Homemade vanilla ice cream

PECAN PIE G L N E **15**
Homemade vanilla ice cream

CRÈME BRÛLÉE L E **14**

CHOCOLATE FONDANT G L N E **16**
Caramel popcorn ice cream

OPERA CAKE G L N E **15**

TO SHARE

CHICKEN WINGS **24**
House-made BBQ sauce

HOMADE FRIES E **12**
Chipotle mayonnaise

POUTINE L CE **16**

Extra Wagyu beef patty **15**

HOUSE-MADE BREAD G L E **8**

HUMMUS G SE **26**

MARINATED OLIVES **5**

SALTED NUTS **7**



MONTEBELLO *APÉRO*



CACAO NOIR L **16**
Sortilège Rye, Crème de Cacao, Chocolate Bitters

NUIT BLANCHE L **17**
Cazadores Reposado, Kahlúa, Espresso

LE SUNSET **18**
Appleton Estate Rum, Galliano, Grapefruit Juice, Rosemary

LE RIVE DORÉE **18**
Grand Marnier, Aperol, Amaro Averna

LE BLEU ROYALE E **19**
Empress Indigo Gin, Simple Syrup, Egg White

CAESAR'S LIBATION SF **18**
Vodka, Worcestershire Sauce, Lime, Soy Sauce, Clamato

FEU DE BOIS **20**
Mezcal Los Cuerudos, Sweet Vermouth

LE ROSE BORÉAL - Mocktail **15**
Seedlip Grove 42, Cranberry Juice, Simple Syrup, Club Soda



THE CHÂTEAU ELIXIRS

WHITES	5oz	8oz	BTL
Folonari Pinot Grigio	16	22	70
La Mascota Chardonnay	17	23	75
Villa Maria Sauvignon Blanc	17	23	75
Vermentino Carpineto	17	23	85
Belleruche Côte du Rhône	18	26	85

REDS	5oz	8oz	BTL
Melini Chianti Biologico	17	23	75
Koskil Altitude Pinot Noir	18	23	85
Tarapacá Cabernet Gran Reserva	17	26	75
Bordeaux Cap de Merle	18	26	85
Bodegas Beronia Rioja	24	30	115

CHAMPAGNES & SPARKLING WINES	5oz	8oz	BTL
Taittinger, Brut Réserve	48		245
Fiol, Prosecco Extra Dry	19		90

ALLERGIES:
G: Gluten L: Lactose N: Nuts P: Peanuts E: Eggs C: Crustaceans SF: Shellfish
S: Soy SE: Sesame M: Mustard SU: Sulphites LU: Lupin CE: Celery F: Fish

TOURNEZ LE MENU POUR LA VERSION FRANÇAISE