

# SUMMERLICIOUS<sup>OM</sup>

Produced by  TORONTO

JULY 5 - 21, 2024



SCAN AND ENTER TO WIN  
A \$1000 O&B GIFT CARD!

## THREE-COURSE DINNER 55

choice of appetizer, main + dessert

## APPETIZERS

**Summer Sweet Corn Soup** VG  
green onion, roasted corn salsa

### Tuna Tataki

whipped avocado, roasted pineapple,  
nori, ginger, soy

### Joneses Wedge Salad

 V

double-smoked bacon, horseradish  
dressing, pickled onion, beefsteak tomato

### Sticky Braised Pork Belly

sweet + spicy tomato chow chow,  
crispy skin

## MAINS

### BBQ Brick Chicken

tater tots, smoky chicken gravy,  
crispy broccoli

### Roasted Atlantic Salmon

white bean + zucchini salad,  
cherry tomatoes, sweet corn, lemon

### Garlic Butter Shrimp & Grits

white corn, chili oil, roasted red peppers,  
herb salad

### Baked Fresh Pasta Shells

 VG

tomato sauce, eggplant, charred zucchini,  
oregano, breadcrumbs

### Beef Tenderloin Skewers

traditional potato salad, chimichurri,  
crispy shallots

## DESSERTS

### Peaches & Cream Panna Cotta

stewed ontario peaches, almond crumble,  
basil, peach jelly

### Warm Chocolate Brownie

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marinated strawberries, vanilla crema

### Coconut Cream Pie

 VG

coconut custard, coconut whip,  
toasted coconut

## FEATURE DRINKS

### Miss Coppola

 1.5oz

malfy gin con arancia, lemon juice, elderflower tonic, thyme sprig

### The Nelson

 1.25oz

olmeca altos plata tequila, los siete misterios mezcal,  
angostura orange bitters, lime zest

### Juniper Breeze

 non-alc

hp juniper classic gin (0.5% abv), passion fruit juice,  
lychee juice, strawberry, rose, soda

### 14 Wines

 5oz/750ml

Cave Spring 'Canoe' Estate Dry Riesling, Niagara, Ontario 2021 - 15/60

Cave Spring 'Biff's' Estate Cabernet Franc, Niagara, Ontario 2021 - 15/60

### 14 Cave Spring Rosé, Niagara Peninsula, Ontario 2022 - 13/52

### Beers

 14oz

Lost Craft 'Coastal Wave' IPA - 8

### 11 Lost Craft 'Revivale' Lagered Ale - 8

## FOR THE TABLE

### Warm Cheese Bread - 9

pain au lait, garlic butter, parmigiano-reggiano, cheddar

### Popcorn Shrimp Tempura - 19

henderson beer-battered, thousand island dressing

### Artichoke Dip & Crisps - 19

artichoke gratin, parmigiano-reggiano, herbs

### Jumbo Shrimp Cocktail - 26

five pieces, cognac sauce, lemon

add jumbo shrimp 5

### Big M Beef Tartare

shredded iceberg lettuce, onion, pickles, toasted sesame,  
mac sauce, crispy sesame bread

app 21 main 36

add beef fat fries 14

### Oysters on the Half Shell

premium oysters, lemon, horseradish, housemade hot sauce

half dozen 28 dozen 47

## SALADS

add chicken breast 15 broiled garlic shrimp (5pcs) 22

grilled tofu 12

### The Joneses Caesar - 19

romaine, broccoli, double-smoked bacon, brioche croutons,  
parmigiano-reggiano, roasted garlic dressing

### Chopped Greek - 20

romaine, radicchio, feta cheese, celery, green olives,  
radish, cucumber, pickled onion, red wine vinaigrette

## PRESSED SUSHI

### Torched King Salmon - 21

kimchi purée, scallion, ginger, sesame

### Shaved Prime Rib - 22

molasses katsu glaze, jalapeño, sesame

### Shiitake Mushroom - 19

crispy garlic, shiso, aged soy sauce, truffle kewpie mayo

# From the Grill

served with your choice of sauce

## USDA PRIME STEAKS

*SURF + TURF IT!* add ½lb broiled jumbo garlic shrimp 30

14oz Rib Eye - 78

10oz Strip Loin - 59

7oz AAA Canadian Flat Iron - 34

8oz Australian Wagyu Strip Loin - 99

## *For the Table*

36oz Porterhouse - 199  
for two!

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Marinated Tofu Steak - 29

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## SAUCES

Cognac Peppercorn

Béarnaise

Red Wine Jus

Jalapeño Chimichurri

## \* *Sides* \*

Roasted Broccolini with Cheddar Sauce - 17

Buttery Mashed Potatoes - 15

Beef Fat Fries - 14

Artichoke Gratin - 17

½ Caesar Salad - 11

½ Chopped Salad - 12

## MAINS

**All-dressed Smash Burger - 29**

two dry-aged patties, iceberg lettuce, onion, pickles, cheddar cheese, smoky mustard mayo, beef fat fries

**Fish & Chips - 32**

two pieces, henderson's beer-battered halibut tempura, broccoli coleslaw, beef fat fries, thousand island sauce

**Seared Haida Gwaii Albacore Tuna Poke Bowl - 35**

molasses katsu glaze, avocado, cucumber, sticky rice, marinated cabbage, sesame, kewpie mayo  
substitute with grilled tofu 29

**Hawaiian Salmon Poke Bowl - 36**

avocado, grilled pineapple, sticky rice, ponzu, nori  
substitute with grilled tofu 29

## PASTAS

**Spaghetti & Meatballs - 29**

veal + pork meatballs, tomato sauce, basil, parmigiano-reggiano

**Super Deluxe Mac & Cheese - 27**

freshly extruded macaroni, extra cheesy cheddar sauce, fresh curds, parmesan frico

## DETROIT-STYLE PIZZAS

add burrata 9

**Heavy on the Cheese - 30**

chopped burrata, parmigiano-reggiano, housemade sauce, basil

**Hawaiian Bee Sting - 32**

glazed ham, roasted pineapple, calabrian chili, wildflower honey

**Proper Pepperoni - 32**

ezzo pepperoni, jalapeño, roasted garlic, oregano

V VEGETARIAN VG VEGAN

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Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.