

WINTERLICIOUS

JAN 31- FEB 13, 2025

Produced by  TORONTO

THREE-COURSE DINNER 55

choice of appetizer, main + dessert

APPETIZERS

Big M Empanada
chimichurri mayo, sesame seeds

Mushroom Soup **vg**
enoki salad, black truffle

Waldorf Salad **v**
salt-roasted celeriac, walnut crumble,
pickled grapes, granny smith apple,
horseradish dressing

Roasted Beet Salad **v**
bosc pear, feta, pumpkin seed
granola, aged balsamic, watercress

MAINS

Miso-glazed Salmon
sushi rice, charred scallion + wakame,
bok choy

BBQ Braised Short Rib
beef, caramel apple bbq sauce,
creamy white corn grits, crispy onions

Buttermilk Fried Chicken
cornbread, crispy brussels sprouts,
spicy maple syrup,
pickled green tomatoes

Beef Stroganoff Penne
slow-roasted beef, cream, green
peppercorns, caramelized onions,
button mushrooms

Seared Tofu Poke Bowl **vg**
molasses katsu glaze, avocado,
cucumber, sticky rice,
marinated cabbage, sesame

DESSERTS

Sticky Toffee Pudding **v**
molasses caramel, cream cheese

Apple Pie Panna Cotta
spiced apples, oat crumble

Chocolate Mousse **vg**
sour cherries, mint

FEATURE DRINKS

Peachy Keen Sangria **3oz** 14
orchidées sauvignon blanc, fresh peach juice,
housemade cinnamon syrup

Golden Hour Sour **1.5oz** 14
olmecas altos plata tequila, bols triple sec, lemon, orange,
vanilla, egg white

Lemon Berry Splash **1.5oz** 14
absolut vodka, angostura orange bitters, lemon, cranberry

Basil T No G **non-alc** 11
hp juniper classic gin (0.5% abv), lime, basil, cucumber, tonic

Wines 5oz/750ml
DeLoach Chardonnay, California 2022 15/63
DeLoach Pinot Noir, California 2022 15/63
Orchidées 'Le Petit Connétable' Sauvignon Blanc,
Loire Valley, France 2023 14/60
Echeverria 'Reserva' Cabernet Sauvignon,
Curicó Valley, Chile 2022 12/55

Beers 14oz
Lost Craft 'Coastal Wave' IPA 8
Lost Craft 'Revivale' Lagered Ale 8

GAME DAY FEATURE **\$49**

available for leafs and raptors home games

BBQ Braised Short Rib
beef, caramel apple bbq sauce, creamy white corn grits, crispy onions

V VEGETARIAN **VG** VEGAN

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

STARTERS

Warm Cheese Bread - 12
pain au lait, garlic butter, parmigiano-reggiano, cheddar **v**

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

Snow Crab & Artichoke Dip - 24
house-seasoned tortilla chips, cream cheese,
parmigiano-reggiano, lemon
make it vegetarian 19

Crispy Calamari - 19
smoky mustard mayo, lemon

SALADS

add chicken breast 15 grilled tofu 14 salmon 16

The Joneses Caesar - 19
romaine, broccoli, double-smoked bacon, brioche croutons,
parmigiano-reggiano, roasted garlic dressing

Green - 17
heritage greens, heirloom carrots, butternut squash,
pickled red onion, flowers, red wine vinaigrette **VG**

CHILLED SEAFOOD

Albacore Tuna Tataki - 26
charred pineapple, sesame, soy, avocado, nori,
truffle aioli

Atlantic Salmon Tartare - 22
sesame soy dressing, charred pineapple, crushed avocado,
nori, furikake chips

From the Grill

THE JONESES CLASSIC USDA PRIME STEAKS

served with buttery mash, grilled greens, peppercorn jus
sub mash for green or caesar salad sub peppercorn jus for jalapeño chimichurri

7oz AAA Flat Iron - 43

6oz Tenderloin - 79

10oz Strip Loin - 79

8oz Wagyu - 99

24oz Bone-in Rib Eye - 155

Grilled 12oz Kurobuta Pork Chop Tomahawk - 54
jalapeño chimichurri, marinated cabbage,
grilled greens

Grilled Local Tofu Steak - 32
molasses katsu glaze, grilled greens,
roasted pineapple salsa **VG**

PASTAS

Super Deluxe Mac & Cheese - 24
elbow macaroni, extra cheesy cheddar sauce,
fresh curds, crispy parmesan crumbs **v**

Roasted Squash Cannelloni - 25
brown butter, monterey jack cheese, sage, nutmeg,
pumpkin seed crumble **v**

MAINS

All-dressed Smash Burger - 29
two dry-aged patties, iceberg lettuce, onion, pickles,
cheddar cheese, smoky mustard mayo, beef fat fries

Fish & Chips - 27
two pieces, henderson's beer-battered cod tempura,
marinated cabbage, beef fat fries, thousand island sauce

The Joneses Poke Bowl
avocado, cucumber, sticky rice, sesame soy dressing, nori,
togarashi mayo, roasted pineapple, marinated cabbage
katsu glazed tuna 35 salmon 36 grilled tofu **v** 32

Blackened Mahi Mahi - 39
bell pepper + tomato stew, chipotle crema,
blistered shishito peppers, crispy potatoes

* Extras *

Buttery Mashed Potatoes - 15

½ Caesar Salad - 11

Beef Fat Fries - 14

½ Green Salad - 10