

# WINTERLICIOUS

JAN 31 - FEB 13, 2025

Produced by  TORONTO

## THREE-COURSE LUNCH 41

choice of appetizer, main + dessert

### APPETIZERS

#### Waldorf Salad

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

#### Mushroom Soup

enoki salad, black truffle **vg**

#### Roasted Beet Salad

bosc pear, pumpkin seed granola, aged balsamic, watercress **v**

#### Fish Cake

albacore tuna, smoked haddock, thousand island dressing, whole grain mustard, savoy cabbage slaw

### MAINS

#### Buttermilk Fried Chicken Sandwich

ranch, iceberg lettuce, dill pickles, beef fat fries

#### Beef Stroganoff Penne

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

#### Seared Tofu Poke Bowl

molasses katsu glaze, avocado, cucumber, sticky rice, marinated cabbage, sesame **vg**

#### Miso-glazed Salmon

sushi rice, charred scallion + wakame, bok choy

#### All-dressed Smash Burger

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

### DESSERTS

#### Sticky Toffee Pudding

molasses caramel, cream cheese **v**

#### Apple Pie Panna Cotta

spiced apples, oat crumble

#### Chocolate Mousse

sour cherries, mint **vg**

### 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

### STARTERS

#### Warm Cheese Bread - 12

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

#### Crispy Calamari - 19

smoky mustard mayo, lemon

#### 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

### 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

### MAINS

#### Crispy Roast Chicken - 32

buttery mashed potatoes, maple-glazed carrots, smoked chicken gravy

#### 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

#### The Joneses Classic Tuna Melt - 24

olive oil poached albacore tuna, smoky mayo, cheddar frico, beef fat fries

#### Super Deluxe Mac & Cheese - 24

macaroni pasta, 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**

## Steaks

### THE JONESES CLASSIC USDA PRIME STEAKS

served with beef fat fries, grilled greens, peppercorn jus

sub fries for green or caesar salad

sub peppercorn jus for jalapeño chimichurri

7oz AAA Flat Iron - 43 6oz Tenderloin - 79

10oz Strip Loin - 79

### EXTRAS

Buttery Mashed Potatoes - 15

Beef Fat Fries - 14

½ Caesar Salad - 11

½ Green Salad - 10

**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.