

SUMMERLICIOUS^{OM}

JULY 4 - 20, 2025

Produced by TORONTO

THREE-COUSE DINNER

55

choice of appetizer, main + dessert

APPETIZERS

- Watermelon Salad ^{vg}

cucumber, toasted hazelnuts, mint, basil pesto, aged apple cider vinegar

Sticky Pork Belly Bites

honey garlic glaze, pickled jalapeño, crispy garlic, green onions

Classic Cream of Tomato Soup ^v

grilled cheese cracker, aged cheddar

#6 Sweet Chili Crab Dip

rangoon-style, surimi crab, philly, sweet jalapeño chili sauce, crumbled chow mein, wonton chips

The Joneses Caesar

romaine, broccoli, double-smoked bacon, parmigiano-reggiano, brioche croutons, roasted garlic dressing
- MAINS
- Joneses Steak & Fries

6oz top sirloin, beef fat fries, jalapeño chimichurri, seared greens, smoky mustard mayo

Backyard BBQ Grilled Chicken

lemony green beans, warm potato salad, grainy mustard

Garlic Shrimp Rosé

fresh pasta shells, creamy rosé sauce, marinated cherry tomato

Grilled Local Tofu Skewers ^{vg}

corn + chickpea salad, zucchini, peppers, heirloom tomato salsa

Seared Salmon Poke Bowl

katsu glaze, avocado, cucumber, sticky rice, sesame soy dressing, nori, togarashi mayo, roasted pineapple, cilantro

DESSERTS

Old-Fashioned Butter Tart Cream Puff ^v

maple pastry cream

Black Forest Cake ^v

kirsch-soaked cherries, whipped cream

Strawberry Shortcake Panna Cotta

vanilla-macerated strawberries, toasted sponge cake

Peach Melba ^{vg}

raspberry sorbet, sweetened peaches, vanilla cream, flaked toasted almonds

FEATURE DRINKS

Gin Daisy 33 1.5oz local spirit gin 7, elderflower, tonic, lime	14	Wines Bruce Jack Sauvignon Blanc, Western Cape, South Africa 2023	5oz
Bramble Ginger Shandy 1.5oz local spirit whisky 3, lemon, blackberry, french vanilla, fever tree ginger beer	14	Poggio Morino Chianti, Tuscany, Italy 2022	13
Parisian Garden Spritz 4oz bruce jack sauvignon blanc, elderflower, soda, housemade mint syrup	14	Beers High Park 'Lightwave' IPA	14oz
Blackcurrant Faux-garita non-alc sobrii O-tequila (non-alc), lime, blackcurrant, agave	11		8

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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

Popcorn Shrimp Tempura - 19
henderson beer-battered,
thousand island dressing

Big M Beef Tartare
shredded iceberg lettuce, onion, pickles, toasted sesame,
mac sauce, crispy sesame bread
app 22 main 36 add beef fat fries 14

Dill Pickle Zucchini Crisps - 15
a big bowlful, dill pickle salt, ranch v

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

Joneses Green - 17
haven greens aeroponic lettuces, lemon vinaigrette,
asparagus, easter egg radishes, pickled onions vg

CHILLED SEAFOOD

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

From the Grill

THE JONESES CLASSIC AAA CANADIAN STEAKS

served with buttery mash, grilled greens, peppercorn jus

sub mash for green or caesar salad sub peppercorn sauce for jalapeño chimichurri

7oz Flat Iron - 43

6oz Tenderloin - 65

10oz Strip Loin - 58

8oz Wagyu - 99

24oz Bone-in Rib Eye - 99

Grilled 12oz Kurobuta Pork Chop Tomahawk - 54

jalapeño chimichurri, marinated cabbage, grilled greens

PASTAS

Garlic Shrimp Rosé - 32
fresh pasta shells, creamy rose sauce,
marinated cherry tomatoes, mini bocconcini

Super Deluxe Mac & Cheese - 24
elbow macaroni, extra cheesy cheddar sauce,
fresh curds, crispy parmesan crumbs 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, classic slaw, beef fat fries,
thousand island sauce

Grilled Octopus - 49
jalapeño chimichurri, watermelon salad,
whipped garlic labneh, mint

The Joneses Poke Bowl
avocado, cucumber, sticky rice, sesame soy dressing, nori,
togarashi mayo, roasted pineapple, marinated cabbage
katzu glazed tuna 35 grilled tofu vg 32

* Extras *

Buttery Mashed Potatoes - 15

Beef Fat Fries - 14

½ Caesar Salad - 11

½ Green Salad - 10