

# Mirajira

## APPETIZERS

### OYSTERS

#### east coast oysters mp

mignonettes:  
ginger scallion

beet, dill & granny smith apple

fresh horseradish & lemon

### SHAREABLES

*serves 2 or more*

#### steamed mussels 23

1 lb.

white wine, cherry tomatoes  
shallots, challah knot

#### buttermilk fried

**oyster mushrooms 17** ☞  
gochujang aioli

#### ontario burrata 26

toasted pistachios & honey  
warm port & balsamic sour cherries  
grilled sourdough-rye  
smoked sea salt

### SMALL PLATES

#### deviled eggs 14

tarragon, trout roe, truffle

#### grilled caesar 16

grilled romaine, grana padano  
egg, sourdough-rye croutons  
double smoked bacon

#### hot smoked

#### salmon rillettes 18

taro & gaufrette crisps

#### beet salad 15

 ☞

baby kale, candy cane beets  
granny smith apple  
grand marnier raisins  
mountain oregano vinaigrette

#### sweet potato frites 13

 ☞

garlic malt aioli

*\*due to the nature of our menu,  
we do not offer any modifications or substitutions\**

### CLASSICS

#### hot turkey 29

organic turkey breast  
open-faced egg-dipped challah  
bourbon curry gravy & peas  
shaved black truffles

#### steak & eggs 39

aaa 8 oz. ribeye  
dry-aged in-house  
two sunny-side organic duck eggs  
asparagus  
miso peppercorn cream

#### fish & chips 28

atlantic cod  
celery root remoulade  
lemongrass tartar

#### banquet burger 24

6 oz. aaa ontario beef  
smoked cheddar & bacon  
crinkle cut potatoes  
sesame seed potato bun

## BRUNCH

#### canadian benedict 24

bacon & peameal bacon  
traditional hollandaise  
butter croissant, citrus & berries  
choice of: poached soft or hard only

#### mushroom benedict 23

 ☞

oyster & cremini mushrooms  
truffled hollandaise  
butter croissant, citrus & berries  
choice of: poached soft or hard only

#### frittata 23

 ☞

asparagus  
caramelized onions  
goats cheese, cherry tomatoes  
arugula, citrus & berries  
vegetarian

#### maple bacon french toast 25

sunny-side organic duck egg  
apple compote, sharp cheddar  
chive crème fraîche  
maple bacon & syrup  
open-faced egg-dipped challah

#### donair french toast 27

sunny side duck egg  
aaa beef meatloaf  
sweet garlic sauce  
open-faced egg-dipped challah

#### smoked salmon

#### & devilled eggs 24

house smoked salmon rillettes  
greens, butter croissant  
citrus & berries

## ENTREES

#### black cod 38

tarragon beurre blanc  
pickled wild mushrooms  
asparagus  
trout roe

#### albacore tuna 30

romesco, broccolini  
toasted almonds  
preserved lemon

#### steak frites 39

aaa 8 oz. ribeye  
dry-aged in-house  
sweet potato frites  
garlic malt aioli

#### beef tartare 32

xo sauce  
triple crunch mustard  
organic duck egg yolk  
crinkle cut potatoes

#### mushroom 26

 ☞

tagliatelle  
cremini, oyster & hon-shimeji  
white wine porcini cream

### SIDES

*only available with the  
purchase of an entrée*

#### maple bacon 8

#### sausage 9

#### fruit bowl 7

#### FOR SEVERE ALLERGIES

*please let your server know. we do take your safety seriously and  
have a wonderful special menu tailored for specific allergies  
please allow an additional 15-20 minutes for the safe preparation of your meal*