

# Mirajira

## APPETIZERS

### OYSTERS

**east coast oysters mp**  
mignonettes:  
ginger scallion

*beet, dill & granny smith apple*  
fresh horseradish & lemon

### SHAREABLES

*serves 2 or more*

**crab dip 22**  
blue crab, spinach & artichoke  
taro crisps  
fresh & pickled vegetables

**buttermilk fried  
oyster mushrooms 17** ☞  
gochujang aioli

**ontario burrata 26**  
toasted pistachios & honey  
warm port & balsamic prunes  
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

**seafood chowder 17**  
sweet corn & peas  
scallop, shrimp & salmon  
saffron, challah knot

**beet salad 15** ☞  
arugula, candy cane beets  
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 perigord truffles

**steak + eggs 39**  
aaa 8 oz. ribeye  
*dry-aged in-house*  
two sunny-side organic duck eggs  
asparagus  
miso peppercorn cream

**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*

**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 cured & smoked  
crème fraîche, arugula  
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*