

Mirayira

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

APPETIZERS

OYSTERS

east coast oysters mp

mignonettes:
ginger scallion

beet, dill & granny smith apple

fresh horseradish & lemon

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 crisps

beet salad 15

baby kale, candy cane beets
granny smith apple
pumpkin seeds
mountain oregano vinaigrette

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

figs & prosciutto 18

goat labneh, hazelnuts

pumpkin seeds, harissa

brioche soldiers

coconut shrimp 20

toasted coconut

& chili lime sauce

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

spring asparagus

miso peppercorn cream

roisserie cornish hen 24

confit peruvian potatoes

creamed spinach

hot sauce butter

smoked

10 oz. bone-in pork loin 32

brown butter sweet potato puree

triple crunch mustard

sour cherry compote

fish & chips 28

atlantic cod

celery root remoulade

lemongrass tartar

SEAFOOD

black cod 38

tarragon beurre blanc

pickled chanterelles

spring asparagus

trout roe

albacore tuna 30

romesco

broccolini

toasted almonds

preserved lemon

PASTA

seafood 33

tagliatelle

black tiger shrimp, mussels, scallops

saffron a la vodka, basil

short rib 32

pappardelle

toasted pine nuts

gremolata & currants

mushroom 26

tagliatelle

cremini, oyster

& hon-shimeji

white wine porcini cream

ENTREES

BEEF

beef tartare 32

xo sauce

triple crunch mustard

organic duck egg yolk

gaufrette potatoes

steak frites 39

aaa 8 oz. ribeye

dry-aged in-house

sweet potato frites, garlic malt aioli

herb butter

add half lobster tail +12

poached in hot sauce butter

banquet burger 26

6 oz. aaa ontario beef

smoked cheddar & bacon

gaufrette potatoes

sesame seed potato bun

SIDES

broccolini 12

pickled chillies

spring asparagus 12

hollandaise

sweet potato frites 13

garlic malt aioli

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*