

Mirayra

**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

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

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

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 perigord truffles

steak + eggs 39

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

rotisserie cornish hen 28

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

SEAFOOD

black cod 38

tarragon beurre blanc
pickled chanterelles
asparagus
trout roe

albacore tuna 30

romesco
broccolini
toasted almonds
preserved lemon

PASTA

lobster 39

ricotta tortellini
brown butter & butternut squash
perigord truffles
sage

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
crinkle cut potatoes

beef bourguignon 33

cabernet-braised
duchess potatoes, bacon lardons
cremini mushrooms, crispy parsnips

steak frites 39

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

banquet burger 24

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

SIDES

brussels sprouts 11

hot sauce butter

broccolini 12

pickled chillies

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*