

西 WEST

W1 - **WAHOO CEVICHE | 22**
Heirloom Tomato, Peppers, Onions, Cilantro,
Orange, Lemon, Lime, Served with Kokomo Plantain Chips.

W2 - **GRILLED OCTOPUS | 26**
On A Bed Of Lima Bean Pancetta Ragu Finished With A
Spicy Tomato, Caper Rosemary Sauce.

W3 - **LUNA SALAD | 24 V**
Burrata Cheese, Artisan Lettuce, Truffle Oil, Baby
Heirloom Tomatoes, Italian Herbs, with Grilled Baugette.

W4 - **THE EMPEROR'S SALAD | 18**
An Authentic Ceasar Salad With Home Made
Dressing And Shaved Parmigiano Reggiano
Add Tiger Shrimp or Chicken | 5

W5 - **THREE WAY SLIDERS**
Any Two | 20 Any Three | 28
PRIME RIBEYE STEAK BURGER | PAN SEARED FRESH FISH
BURGER SOMETHING BEYOND BURGER V
Served on In-house Made Brioche Bun, Artisan Greens and
Garnishes, Heirloom Tomato & Onion, with Salsa Golf.

W6 - **BLACK FOREST BLT | 18**
Smoked Black Forest Bacon, Artesian Lettuce, and Heirloom
Tomato Sandwich served on Homemade Made Baguette.

W7 - **PANINO ITALIANO | 22**
(Hot or Sweet)
An Authentic Classic. Handcrafted Artesian Salame
Calabrese naturally aged for 75 days served on lightly
toasted In-house made Baguette with
Italian Cheese and Olives.

W8 - **SANDWICH CUBANO | 18**
Slow Roasted Pulled Kurobuta Pork in Tequila Marinade
served on In-house Made Baguette Layered with Jalapeños
and Cheddar Cheese.

W9 - **PAPPARDELLE BOLOGNESE | 36**
A Decadent Fusion Of Prime Ribeye Steak And Authentic
Bolognese Into An Incredible Classic Italian Pasta Served
With Freshly Grated Parmigiano Reggiano.

W10 - **PESTO RAVIOLI ALLA GENOVESE | 34 V**
Wild Mushroom Ravioli with a Vibrant Blend Of Kokomo
Basil, Organic Garlic, Pine Nuts, Parmigiano Reggiano With
Premium Italian Extra Virgin Olive Oil.



MARKET FRESH MENU

Dine-in | Gourmet to Go

Served Daily 11am - 9pm

Closed Mondays

JUST ME OR WE STARTERS

WOOD FIRED FLATBREADS

S1 - **Pizza alla Margherita | 18** - Napolitano Style Pizza with Fresh Mozzarella, San Marzano Tomatoes,
Kokomo Basil Drizzled with Extra Virgin Olive Oil
S2 - **Italian Stallion | 22** - Artesian Handmade Hot Coppa Fresh Burrata and Arugula
S3 - **Pesto Palooza | 20** - Savour blend of Pesto Tiger Shrimp and Parmigiano Reggiano Flakes

S4 - **STEAMED EDAMAME PODS 蒸毛豆 | 12 V**
Lightly Seasoned with Pink Himalayan Salt & Sun-Dried Chili Flakes

S5 - **PEEL 'N EAT SHRIMP BOWL - STIR FRIED OR STEAMED | 18**

S6 - **ITALIAN CHARCUTERIE | 26**
A Premium Selection Of Handcrafted Artesian Italian Dry Cured Salumi, Formaggi, Olives
Caper Berries And Homemade Baguette.

S7 - **PEANUT MASALA CHAAT | 12 V**
A traditional blend of Masala Peanuts, with Fresh Chopped Tomato, Onion & Peppers, and Seasoned with
Green Chili, Cilantro, Coriander and Fresh Lemon Juice.

S8 - **MEDITERRANEAN MEZZE PLATTER | 20 V**
Crispy Handmade Falafel with Garbanzo Beans and Fresh Herbs, In-house Fermented Peppers,
Artesian Salad with Seasonal Greens, Paired with Creamy Sumac Dressing and -Garlic Sauce and
Served with Pan Seared Garlic Flatbread.

BLACK MARKET DINNER SPECIALS

Served From 5:30 - 9:00 pm

All Of Our 28 Day Aged Prime AAA Hand Cut Steaks & Market Fresh Seafood Are Delivered Fedex Direct From
St. Lawrence Market, Toronto, Canada Grilled To Perfection Over Red Oak Firewood On Our Argentine Grill.

LAND | SEA

D1 - Filet Mignon 8oz Prime Centre Cut | 58
D2 - New York Strip 14oz Prime Centre Cut | 68
D3 - Boneless Ribeye 16oz Prime Centre Cut | 78
D4 - Rack of Frenched Ontario Lamb | 58
D5 - Wahoo (local) Grilled | Pan Seared | Steamed | 48
D6 - Tempura Shrimp | 44

WHOLE FOODS - SHAREABLE SIDES | 14

V1 - Sautéed Shiitake Mushrooms
V2 - Medley of Organic Baby Potatoes
V3 - Hand Cut White Truffle Fries With Parmigiano Reggiano
V4 - Sautéed Baby Bok Choy or Chinese Broccoli with Garlic or Oyster Sauce
V5 - Hand Cut Fries | 6 V6 - Jasmine Rice | 4

V7 - **DIPPING SAUCES SINGLE | 5 DOUBLE | 8 TRIO | 12**
WE Wasabi Steak Sauce - Truffle Mushroom - Garlic Butter

All Dinner Specials Served with Choice of One Whole Food and A Dipping Sauce

For a Low Carb Keto Friendly Gluten Free Alternative Substitute Any Pasta With Miracle Noodle Fettuccini | 8

东 EAST

E1 - **VEGETABLE SPRING ROLLS | 12 V**

E2 - **SHANGHAI SHAOMAI 上海燒賣 | 20**
Traditional Kurobuta Pork and Shrimp Dumplings Served in
Chinese Bamboo Steamer Basket
Paired with Rice Vinegar, Soy & Chinese Chili Sauce.

E3 - **HAWAIIAN TROPIC TUNA POKE BOWL | 24**
Sashimi Grade Yellow Fin Tuna Vibrant Vegetables & Wakame,
Savour Toppings On Bed of Seasoned
Asian Rice & Nori.

E4 - **TAIWANESE TEMPURA POP CORN**
CHICKEN 鹽酥雞 | 22
Lightly Battered and Served with Sweet Chili Mayo.

E5 - **CHINESE NOODLE BOWL 中式湯麵 | 18 V**
Lao Mian Egg Noodle or Moyu Noodles-K/GF
Premium Add Ons | 5
Drunken Chicken | Roast Pork | Tiger Shrimp
Beijing Duck Breast | Vegetable Dumplings.

E6 - **BEIJING LOTUS LEAF BAO BAN 北欧荷叶包**
Any Two | 20 Any Three | 28
KUROBUTA PORK BELLY | TIGER SHRIMP
STIR-FRIED VEGETABLES.

E7 - **CANTONESE FRIED NOODLES**
廣州炒魔芋面 | 36 K|GF
A Fresh And Savory Balance Of Flavours And Textures Of
Chicken, Shrimp, Calamari And Local Fish With A Medley Of
Chinese Vegetables In A Light Sauce. Served On A Bed Of
Wok-fried Moyu Noodles.

E8 - **YANGZHOU FRIED RICE 揚州炒飯 | 18 V**
Wok Fried Jasmine Rice Mixed with Eggs, Spring Onion,
Seasonal Vegetables, and Secret Sauce.
Premium Add Ons | 5
Drunken Chicken | Roast Pork |
Tiger Shrimp | Beijing Duck Breast