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WEST



MARKET FRESH MENU

Dine-in | Gourmet to Go

Served Daily 11am - 9pm

Closed Mondays

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EAST

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 Baguette.

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, Artisan Lettuce, and Heirloom Tomato Sandwich served on Homemade Made Baguette.

W7 - PANINO ITALIANO | 22

(Hot or Sweet)

An Authentic Classic. Handcrafted Artisan 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.

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 Artisan 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

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 北歐荷叶包**

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