MISTER M.

25% OFF BOTTLE SERVICE DURING DINNER

D-DAIRY, N-NUTS, P-PORK, R-RAW,V-VEGETARIAN, GF-GLUTEN FREE

SMALL PLATES

BACON WRAPPED DATES • P, N, D **$17**
mozzarella di bufala, balsamic glaze, cream cheese, almonds

CRISPY BRUSSELS SPROUTS • V **$16**
cashew cream, toasted bread crumbs, pickled onion

SASHIMI PLATTER • GF, R **$34**
chef's choice

MANGO HABANERO PRAWNS • GF **$13**
green goddess dressing, mango salsa, habanero chili

SHORT RIB CROQUETTE • D **$13**
cajun aioli, gruyere, mozzarella, pickled red onions

TRUFFLE FRIES • V **$9**
house-cut truffle fries, house made aioli

DUCK WINGS • GF **$16**
gochujung glaze, greens salad, mustard vinaigrette, sesame seeds

SALMON & SCALLOP CEVICHE • GF, R **$27**
orange segments, candied yams, shaved red onion, tortilla chips, plantain chips

MINI CHARCUTERIE • P, D, N **$23**
cured meats, artisan cheeses, house made crackers, house jam, house grainy mustard

SALADS

YUZU CEASAR • P, D **$18**
romaine lettuce, yuzu dressing, bacon crumble, parmigiano reggiano, garlic crostini

BURRATA • V, D **$24**
tri colour tomatoes, arugula, pesto, mixed berry coulis, croutons

CHICKPEA • GF, D, V **$18**
tahini dressing, roasted squash, crispy chickpea, pomegranate seeds

STEAKS

10 oz AAA ANGUS STRIP • GF, D **$56**
carrot puree, asparagus, red wine braised shallot, mushroom, demi jus

10 oz AAA ANGUS RIB EYE • GF, D **$58**
golden beet, honey glazed carrots, crispy leeks, compound butter, demi jus

LARGE PLATES

JERK CHICKEN GNOCCHI • D **$35**
cornish hen, beet puree, sour cream chive gnocchi, shimeji mushroom, brussels sprout leaves

LAMB CHOPS • D, GF **$46**
polenta, rainbow carrots, chimichurri

POTATO CRUSTED TILAPIA • D, GF **$34**
beluga lentils, turnip puree, broccolini, beurre blanc

EGGPLANT LASAGNA • V, D **$32**
mozzarella di bufala, burrata, garlic cheese toast

SIDES

YUZU CEASAR SALAD • P, D **$9**

GARLIC MASHED POTATOES • D **$7**

SAUTEED VEGETABLES • D **$7**