

MISTER M.

ENTRÉES APPETIZERS

TUNA TATAKI [RAW,GF] sesame seed crusted, ponzu, green onions, lemon	\$18
VOL AU VENT [D] creamy chicken & mushroom veloute, puff pastry	\$18
SEAFOOD CAKES salmon, sable, caper remoulade, gherkins	\$21
WAGYU BEEF CARPACCIO [D,RAW] garlic oil, pickled onions, mushrooms	\$22
SALMON NIGIRI [RAW] mix of sashimi and aburi salmon nigiri, tobiko, unagi sauce	\$29
CHARCUTERIE CAGE [D,P] house-baked beer bread, artisan cured meats, pickled peppers, cherry tomatoes, cheese, grapes, olives	\$37

SALADES ET LÉGUMES SALADS & VEGETABLES

BURRATA SALAD [P] burrata, cherry tomatoes, basil dust, white balsamic glaze, crumbled prosciutto	\$22
QUINOA BOWL [D,GF] shredded crispy brussels, feta, pickled peppers & shallots, cherry tomatoes, green goddess dressing	\$19
YUZU CAESAR SALAD [D, P] romaine lettuce, yuzu dressing, bacon crumble, parmesan and garlic crostini	\$19

ADD TO YOUR SALAD:

CHICKEN BREAST \$9 | GRILLED BLACK APRON NY STRIP \$22 | SAUTEED PRAWNS \$11

V - VEGETARIAN / D - CONTAINS DAIRY / GF - GLUTEN FREE / S - CONTAINS SHELLFISH / N - CONTAINS NUTS /
RAW - CONTAINS RAW MEAT / P - CONTAINS PORK / NOTE - THE MENU ITEMS MAY CONTAIN RAW INGREDIENTS

PLEASE, INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY PREFERENCES
AN AUTO-GRATUITY OF 20% WILL BE APPLIED TO ANY PARTY OF 6 GUESTS OR MORE.

PLATS PRINCIPAUX

MAINS

SPICED HALF CHICKEN [GF]	\$36
house blend caribbean spices, roasted bellpepper puree, thrice cooked potatoes, spiced chicken jus	
BROME LAC DUCK [GF,D]	\$42
duck breast, buternut squash puree, crispy brussel sprouts, bigarade sauce	
SABLE FISH [GF,D]	\$39
dupuy lentils, brussels, aurugula and fennel salad, brown butter sauce	
10oz BLACK APRON RIBEYE [GF,D]	\$62
black apron rib eye steak, confit garlic mash, house demi glace	
BLACK APRON STEAK FRITES [GF,D]	\$58
10oz black apron striploin, parmesan fries, parmegiano reggiano, compound butter, egg yolk sauce	
32oz BONE-IN TOMAHAWK [GF,D]	\$160
seasonal veg, garlic confit mash and compound butter house demi glace	

PASTAS

SHORT RIB GNOCCHI [D]	\$29
house-made ricotta gnocchi, agro dolce short rib, charred onion, bell pepper	
FETTUCINE [D]	\$28
choice of chicken or prawns, sauteed mushrooms, truffle & lemon cream sauce, baby spinach	

PLATS D'ACCOMPAGNEMENT

SIDE DISHES

PARMESAN FRIES [D]	\$9
house-cut fries, parmegiano reggiano, truffle aioli	
	ADD TRUFFLE OIL \$3
CONFIT GARLIC MASHED POTATOES [D]	\$8
russet mash, cream, confit garlic	
YUZU CAESAR SALAD [D, P]	\$9
romaine lettuce, yuzu dressing, bacon crumble, parmesan and garlic crostini	
SEASONAL VEGETABLES	\$8
a seasonal mix of grilled, roasted and steamed vegetables	
DUPUY LENTILS [D]	\$10
sauteed french lentils with thyme sofrito	