



V = Vegetarian    VG = Vegan  
 GF = Gluten Free    H = Halal  
 DF = Dairy Free

All Menu Prices Subject To HST

## Soups & Salads

**French Onion Soup \$13**  
 Rich Beef Broth, Caramelized Onions, In House Baked Croutons. Topped with Cheddar & Parmesan, & Crispy Onions

**MôR Signature Caesar Salad S \$9 L \$18**  
 Romaine Lettuce, Bacon, Croutons, Shaved Parmesan & Creamy Caesar Dressing  
**Add to Your Salad**  
 Grilled Chicken (H) 7 oz \$12

**Market Fresh Salad S \$7 L \$14**  
**(V, VG, GF, DF)**  
 Spring Mix, Tomato, Peppers, Cucumber, Red Onions, and Choice of Signature Dressing

## Appetizers & Shareables

**Bruschetta (V) \$16**  
 4 House Baked Crostinis, Topped with Tomato Basil Bruschetta and a mix of Feta and Goat Cheese & Balsamic Glaze

**Escargot \$18**  
 Garlic Herb Butter, Escargot, Aged Cheddar, Oven Baked and Served With House Baked Crostini

**Cauliflower Bites (V, VG, GF,DF) \$18**  
 Deep Fried Cauliflower Bites Tossed in Your Choice of Our Chef's House Made Sauces and Spices  
*Honey Garlic / Nashville Cajun / BBQ / Sweet Chili Thai / Salt & Pepper*

**Truffle Fries (V, GF) \$13**  
 French Fries topped with Grated Parmesan & Finished with White Truffle Oil & Garlic Aioli Dip

**Crispy Coconut Shrimp (GF,DF) \$19**  
 5 Crispy Argentinian Shrimp, Drizzled with Sweet Chili Thai Sauce, Avocado Mayo & Sesame Seeds

**Stuffed Mushrooms (V, GF) \$16**  
 4 Cremini Mushrooms Baked and Stuffed with a Blend of Shallots, Garlic, Cream Cheese & Parmesan, Finished with melted Cheddar Cheese & Balsamic Drizzle

**Spinach Dip (V) \$18**  
 A Creamy Blend of Spinach, Garlic, Parmesan & Cream Cheese. Topped with Cheddar Cheese. Served With a Mix of Fried Pita Bread and Corn Tortilla Chips

**Nachos (V, GF) \$18 L\$26**  
 In-House Fried Corn Chips, Topped With Mixed Cheddar Cheese, Corn, Jalapenos, Pico De Gallo, Sour Cream, Cilantro Crème Fraîche, Hot Queso & Fresh Guac **Add Grilled Chicken \$12**

**Bite Board \$25**  
 Truffle Fries, 2 Stuffed Mushrooms, and 2 Bruschetta Crostinis

## Mains All Mains Are Served with Seasonal Vegetables

**Rib Eye Steak (GF) 12oz \$65**  
 Garlic-Herb Marinaded, Topped with our Creamy Peppercorn Sauce & Served with Garlic Mash

**PepperCorn Tenderloin (GF) 7oz \$44**  
 Garlic-Herb Marinaded, Topped with our Peppercorn Sauce & Served with Garlic Mash  
**Add On Sautéed Mushrooms & Onions To Your Steak \$5**

**New York Steak (GF) 12oz \$58**  
 Garlic-Herb Marinaded, Topped with our Peppercorn Sauce & Garlic Mash

**Short Rib (GF) \$47**  
 44 Hour In-House Slow Braised Beef Short Rib, Served with a Red Wine Au Jus, Crispy Onions & Garlic Mash

**Duck Confit (GF,DF) \$37**  
 Our Succulent Confit Duck Leg, Pan Seared In a Honey Balsamic Glaze & Finished with a Cherry Balsamic Glaze, Served with Rosemary Thyme Roasted Baby Potatoes & Seasonal Veg

**Roasted Rack of Lamb (GF,DF,H) \$44**  
 Australian Lamb, Basil-Thyme Crusted Topped with a Thyme-Rosemary Au Jus, Spiced Red Onion, Pomegranate Molasses, Rosemary & Thyme Roasted Baby Potatoes & Seasonal Veg

**Ponzu Salmon (GF) \$33**  
 Delicately Seared Atlantic Salmon in a Lemon-Soy Browed Butter Sauce, Jasmine Rice & Seasonal Veg

**Fettuccini Alfredo (V) \$26**  
**Shrimp Fettuccini Alfredo \$33**  
**Chicken Fettuccini Alfredo \$34**

**Truffle Pesto Pasta (V, H) \$25**  
**Truffle Pesto Chicken Pasta (H) \$33**  
 Truffle Pesto Sauce, Sautéed Mushrooms, Onions, Peppers, Sweet Peas & Finished With Shaved Parmesan

**Pan Seared Salmon (GF,DF) \$32**  
 Delicately Seared Atlantic Salmon in a Lemon-Garlic Marinade, Jasmine Rice & Seasonal Veg

Creamy Alfredo Sauce, Sautéed Mushrooms, Bell Peppers & Shallots & Finished With Shaved Parmesan

**Orient Stir-Fry (V, VG, GF,DF) \$24**  
**Orient Chicken Stir-Fry (H,DF) \$32**  
 Fresh Bell Peppers, Mushrooms, Green Beans, Carrots, Sweet Onions & Jasmine Rice Stir Fried in Sesame Sauce, and Our Chef's Honey Garlic Sauce and Sesame Seeds

## Handhelds All Handhelds Are Served with Truffle Fries & Garlic Aioli Dip

**Wagyu Burger \$25**  
 5 oz Japanese Wagyu Patty Prepared in House with Cheddar, Tomato, Onions, Lettuce, Crispy Onions on a Brioche Bun, Garlic Aioli, Ketchup, Mustard and Sweet Pickles **Add Bacon \$3**

**Spicy Thai Tacos**  
 2 In-House Baked Corn Tortillas, Mango Pineapple Salsa, Cilantro-Lime Slaw & Sweet Thai Chili Drizzle  
**Crispy Shrimp Tacos (GF) \$22**  
**Grilled Chicken Tacos (GF) \$24**  
**Crispy Cauliflower Tacos (V,VG,GF) \$21**

**Wagyu Sliders \$23**  
 Our Wagyu Burger in a Bite Sized Version **Add Bacon \$3**  
**Pulled Short Rib Sliders \$23**  
 Our Short Rib on A Brioche with Cabbage Slaw, Cheddar Cheese, Crispy Onions & Garlic Aioli **Add Bacon \$3**

# MôR

ELEVATED  
DINING & LOUNGE

## Craft Cocktails & Beverages

### MôR Mocktails

These Handcrafted Mocktails Are Just as Fun & Delicious As Their Cocktail Counterparts!

**Mojito Mocktail \$7**   **Margarita Mocktail \$8**   **Fresh Made Lemonade \$7**   **Great Grenadines \$8**

- |                  |                     |                    |                  |
|------------------|---------------------|--------------------|------------------|
| • Classic Mojito | • Classic Marg      | • Classic Lemonade | • Shirley Temple |
| • Passionfruit   | • Spicy Marg        | • Strawberry       | • Sweet Sunrise  |
| • Raspberry      | • Pineapple Coconut | • Very Berry       | • Sea Breeze     |
| • Lychee         | • Purple Marg       | • Raspberry Mint   | • Aloe Grenadina |

### MôRgargas

Made With Fresh Fruits, Juices & Tequila, These Margaritas are Sure to Bring Weekend Vibes to Any Day of the Week 1.5oz

- |                     |      |                       |      |
|---------------------|------|-----------------------|------|
| • Classic Marg      | \$13 | • Cadillac Marg (2oz) | \$19 |
| • Ocean Breeze Marg | \$14 | • Pink Lychee         | \$15 |
| • Purple Marg       | \$15 | • Spicy Marg          | \$14 |

### MôR Ceasars

MôR Makes This Classic Canadian Cocktail Mild, Medium, or Spicy 1.5oz

- |                   |      |
|-------------------|------|
| • Classic Caesar  | \$12 |
| • Beanie Caesar   | \$13 |
| • Stallion Caesar | \$14 |
| • Dirty Caesar    | \$13 |

### MôRjitos

Refreshing Blends of Fresh Juices, Fruits & Bacardi White Rum 1.5oz

- |                    |      |
|--------------------|------|
| • Classic Mojito   | \$12 |
| • Passion Fruit    | \$13 |
| • Mixed Berry      | \$15 |
| • Raspberry Lychee | \$15 |

### MôRtinis

Shaken or Stirred, Dirty or With a Twist, Let Your Server Know Your Preference and Our Bartender Will Create Your Perfect Martini 2oz

- |                           |      |
|---------------------------|------|
| • Grey Goose Martini      | \$18 |
| • Vodka Martini           | \$15 |
| • Empress Gin Martini     | \$17 |
| • Gin Martini             | \$15 |
| • Espresso Martini        | \$16 |
| • Creamy Espresso Martini | \$16 |
| • Raspberry Cosmo         | \$15 |
| • Lychee Martini          | \$16 |
| • Barbie Martini          | \$15 |
| • Lemon Drop Martini      | \$14 |
| • Manhattan               | \$16 |

### MôR Hard Lemonade

Fresh Lemon Juice, Vodka Sweetened with Freshly Muddled Fruits 1.5oz

- |                    |      |
|--------------------|------|
| • Classic Lemonade | \$12 |
| • Strawberry       | \$13 |
| • Very Berry       | \$14 |
| • Raspberry Mint   | \$14 |

### MôR Mules

Ginger Beer, Tito's Vodka Infused with Fresh Ingredients Served in a Traditional Copper Mug 1.5pz

- |                     |      |
|---------------------|------|
| • Classic Lime Mule | \$12 |
| • Strawberry Basil  | \$14 |
| • Raspberry Mint    | \$14 |

### MôR Sangria

Fresh Juices & Berries Paired with House Wine to Make the Perfect Refreshing Cocktail

- |                             |      |
|-----------------------------|------|
| • Lychee Rosé Sangria       | \$10 |
| • White Peach Passion Fruit | \$10 |
| • Red Raspberry Passion     | \$10 |

# MÔR

ELEVATED  
DINING & LOUNGE

## Craft Cocktails & Beverages

### The Smoke Show

Try One Of Our Smoked Cocktails Served  
In A Smoking Cloche Tableside 2oz

- Bourbon Old Fashioned \$17
- Canadian Old Fashioned \$15
- Buffalo Trace Sour \$18
- Rye Sour \$16
- Negroni Sour \$17



### MÔR Crafted Cocktails

Classic Cocktails 2oz

- Aloe Empress \$15
- Spring Fling \$14
- Mint Tulip \$14
- Amaretto Sour \$14
- Negroni \$18
- Long Island Ice Tea \$18
- Black Russian \$14
- White Russian \$15
- Paloma \$14
- Tequila Sunrise \$14

### Spritzers

Light & Bubbly Prosecco Cocktails

- Aperol Spritz \$12
- Campari Spritz \$12
- Pink Grapefruit Spritz \$13
- Strawberry Orange \$13

### MÔR Bubbles

- Empress 75 \$13
- French 75 \$12
- Mimosa \$8
  - Orange
  - Grapefruit
  - Passion Fruit



Freshly  
Muddled  
Hard Mint  
Tea \$12

Freshly  
Muddled  
Mint Tea \$8

- Mint
- Raspberry Mint
- Blueberry Mint
- Lemon Mint

### Specialty Coffee

- B52 \$12
- Mocha \$12
- Hot White  
Russian \$13



Bottled  
Beer  
Ask Your  
Server  
For Our  
Selection



### Non-Alcoholic Beverages \$4

- Coffee - Decaf or Regular
- Tea (Bagged- Ask Your Server For Our Selection )
- Pop (Pepsi, Diet Pepsi, Ice Tea, Ginger Ale, 7Up)
- Juice (Orange, Cranberry, Pineapple)

