

After 5 Gastronomy

GREAT BEGINNINGS

CHEF'S SOUP FEATURE

A variety of delicious soups made fresh daily.

CUP 3 BOWL 5

CLASSIC CAESAR SALAD

Crispy hearts of Romaine leaves tossed in a creamy, candied garlic, Parmesan and extra virgin olive oil dressing, finished with rustic polenta Parmesan herbed croutons and crisped Parma ham. 9

MEPHISTO'S FIELD GREEN SALAD

Mixed field greens, Roma tomatoes, English cucumbers, candied walnuts and crumbled English Stilton cheese, tossed in Mephisto's oak aged Balsamic Vinaigrette. 9

Served without candied walnuts and English Stilton cheese. 6

TOMATO MOZZARELLA STACK

Roasted sweet Roma tomatoes and fresh mozzarella cheese stacked and finished with our own basil pesto and extra virgin olive oil, served with toasted Crostini. 9

STEAK CANAPÉS

Pan seared Certified Angus beef, roasted Roma tomatoes, caramelized sweet onion and butter poached mushrooms, served atop crisp French baguette and finished with creamy candied garlic sauce and Parmigiano-Reggiano cheese. 12

CALAMARI

Tender pineapple sliced calamari enveloped in a sweet citrus, Sambal and candied garlic sauce. 11

EAST COAST MUSSELS

1 lb of sautéed Maritime mussels accompanied by crusty bread in your choice of sauces; Marinara spicy or not, white wine garlic butter or pesto cream sauce. 9

TWO-WAY SEAFOOD PLATE *(serves 2-4)*

Black Tiger Prawns served two ways; the first in white wine garlic butter and the second coconut crusted with our Asian inspired cream sauce for dipping, accompanied by Calamari served two ways; the first pineapple sliced and enveloped in a Mephisto's sweet citrus Sambal sauce and the second grilled and finished in extra virgin olive oil and fresh lemon. 22

MAIN EVENTS

CERTIFIED ANGUS NEW YORK STRIP AND HALF-SHELL LOBSTER

Pan roasted 12 oz certified Angus New York Strip, accompanied by a butter poached half-shell lobster, finished with classic Hollandaise sauce and served atop candied garlic whipped Yukon Gold potato and seasonal vegetables. 48

CERTIFIED ANGUS PORTERHOUSE STEAK

14 oz grilled Porterhouse steak served with double smoked bacon and aged cheddar whipped potato. 35
Add your choice of; a medley of sautéed forest mushrooms finished with a demi-glaze truffle oil reduction or a medley of seasonal vegetables. 6

RACK OF LAMB

12 oz oven roasted rack of Ontario Spring Lamb finished with a maple, espresso, Pommery mustard glaze, accompanied by sweet potato mash and seasonal vegetables. 38

After 5 Gastronomy

MAIN EVENTS

MAGRET DUCK BREAST

Asian inspired honey glazed Magret Duck breast served atop pan roasted potatoes and French beans, finished with roasted hazelnuts. 30

CHICKEN ROULADE

Roulade of chicken breast stuffed with spinach, Provolone cheese and double smoked bacon, finished with a classic Hollandaise sauce, served with herbed whipped Yukon Gold potato and seasonal vegetables. 25

LOBSTER RAVIOLI

Four fresh pasta ravioli filled with Ricotta cheese, candied garlic and butter poached lobster finished with a black peppercorn Alfredo sauce, accompanied by toasted Crostini. 25

HALIBUT BEURRE BLANC

Oven roasted Halibut topped with Dijon mustard and crisp Parmesan cheese bread crumb, served atop whipped Yukon Gold potato and accompanied by fresh sweet carrot, zucchini and bell pepper, finished with a citrus beurre blanc. 24

SOUTH INDIAN CURRY

*Sautéed chicken breast, butter beans, chickpeas and fresh peas, enveloped in a rich and spicy South Indian curry sauce, served atop a bed of Basmati rice pilaf and accompanied by baked Naan.
Replace the chicken with seasonal vegetable to make it vegetarian.* 22

EGGPLANT PARMESAN

Thick cut breaded and pan fried eggplant topped with marinara sauce, Ricotta-Béchéamel finished with melted Provolone cheese and frizzled onion, served with gnocchi and your choice of marinara, Alfredo, or blush sauce and baked garlic Ciabatta. 21

SALMON CANADIANA

Toasted pine nut encrusted and Canadian Maple syrup glazed fresh Atlantic salmon, oven roasted and served atop a bed of Basmati rice pilaf and fresh seasonal vegetables. 22

DESSERTS

AVAILABLE ALL DAY

RASPBERRY CRÈME BRULÉ

Raspberries enveloped in a velvety vanilla bean crème and finished with a candied topping. 7

CARROT CAKE

Moist carrot and pineapple cake covered with a layer of real cream cheese frosting and finished with sweet flaked coconut. 7

RASPBERRY CHOCOLATE BROWNIE

Decadent fudge brownie topped with vanilla bean ice cream; whipped cream and finished with a sweet & tangy raspberry sauce. 8

APPLE CHEESECAKE

Warm tart apples and caramel glazed New York style cheesecake, finished with Praline walnuts and whipped cream. 8

All Day Eats

CHEF'S SOUP FEATURE

A variety of delicious soups made fresh daily.

CUP 3 BOWL 5

GARLIC CHEESE BAKED CIABATTA

Toasted garlic Ciabatta bread with melted Provolone and Jack Cheese. 10

BRUSCHETTA & FETA

Roma tomato, basil and candied garlic bruschetta served atop toasted French baguette and finished with crumbled Feta cheese. 9

PITA CHIPS & DIP

Crisp fried thinly sliced Idaho potatoes and pita triangles served with Mephisto's own creamy Parmesan spinach dip. 9

MEPHISTO'S PEROGIES

Five handmade perogies filled with Yukon Gold whipped potato and aged cheddar cheese, accompanied by caramelized onion Savina pepper sour cream. 9

COCONUT PRAWNS

Six coconut-crusted Black Tiger Prawns served with a creamy Asian inspired dipping sauce. 9

CRANBERRY CHICKEN SALAD

Grilled chicken breast atop hearts of Romaine leaves and mixed field greens, dried Bala cranberries and candied walnuts, finished with a warm Anjou pear, tart apple, and poppy seed vinaigrette. 13

CHICKEN CAESAR SALAD

Crispy heats of Romaine leaves tossed in an anchovy roasted garlic, Parmesan and extra virgin olive oil dressing, finished with rustic polenta parmesan herbed croutons, crisp Parma ham, and grilled chicken breast, served with baked garlic Ciabatta. 14

MEPHISTO'S SOUP AND SALAD

A bowl of our Chef's soup feature and a salad of mixed field greens, Roma tomatoes and English cucumbers dressed in Mephisto's oak aged balsamic vinaigrette and served with a piece of warm bread. 13

ANGUS STEAK AND FRIES

*8 oz grilled Certified Angus Striploin served with fresh cut fries and accompanied by a mixed field green salad, **finished with your choice of;** Canadian whiskey candied garlic, sweet onion and cracked pepper butter or sautéed forest mushrooms and pan jus. 20*

TEMPURA HALIBUT

Filet of Arctic waters Halibut, fried in tempura batter, served with fresh cut fries and creamy coleslaw, accompanied by a citrus baby gherkin tartar sauce. 15

ASIAN STIR FRY

Candied gingered chicken or Certified Angus Beef, stir fried with a variety of vegetables, served atop a bed of Basmati rice pilaf and finished with roasted cashews. 13

All Day Eats

PRIMAVERA RUSTICO

Broccoli florets, sun dried tomatoes, grilled Cremini mushrooms, fire roasted bell pepper and fettuccine pasta finished in a plum tomato blush sauce topped with Mascarpone cheese and accompanied by baked garlic Ciabatta. 18
(Ricotta Gnocchi add \$3)

GNOCCHI PASTA

Finished in your choice of sauce; marinara, Alfredo or blush and served with baked garlic Ciabatta. 14
Add your choice of; grilled chicken breast, Black Tiger Prawns or butter poached mushrooms 5

All sandwiches and burgers are accompanied by your choice of soup, fresh cut fries or mixed field green salad dressed in Mephisto's Oak aged Balsamic vinaigrette.

CURRIED CHICKEN WRAP

Sautéed chicken breast and Basmati rice, enveloped in a rich and spicy South Indian curry sauce, wrapped in a warm herbed tortilla with shredded lettuce and Roma tomatoes. 12

THAI CHICKEN WRAP

Grilled chicken breast thinly sliced with slivered carrots, English cucumbers, fresh cilantro, vermicelli rice noodles and shredded lettuce tossed in a sweet and spicy Thai dressing, wrapped in a tortilla. 11

PRIME RIB DIP

Slow roasted thinly sliced Certified Angus Beef topped with Provolone cheese, served on a toasted French baguette and accompanied by a pan jus. 14

CHICKEN CAESAR WRAP

Grilled chicken, rustic polenta parmesan herbed croutons, crisp Parma ham, Romaine leaves tossed in an anchovy roasted garlic, Parmesan and extra virgin olive oil dressing, wrapped in a warm herbed tortilla. 12

CHICKEN STACK

Panko breaded chicken breast topped with cheddar cheese, double smoked bacon, sliced tart apple, Roma tomato, creamy coleslaw and Chipotle mayonnaise, stacked on a toasted Ciabatta bun. 13

STUFFED BURGER

In-house ground Certified Angus beef burger stuffed with cheddar cheese, topped with lettuce, sweet onion and Roma tomato and mayonnaise served on a sesame roll. 13 Add double smoked bacon 2

PROVOLONE MUSHROOM BURGER

In-house ground Certified Angus beef burger topped with Provolone cheese, sautéed forest mushroom, served on a sesame roll and finished with chipotle mayonnaise. 13

VEGETARIAN BURGER

Garden vegetable burger topped with Jack cheese, lettuce, sweet onion and Roma tomato, served on a sesame roll and finished with Pesto mayonnaise. 13