In harmony with the season, and inspired by the region, we are focused on fostering the finest ingredients and products of our land. Through thoughtful sourcing, a focus on sustainability, and careful intent behind every dish, Joni Restaurant exemplifies the best of Canadian Farm-to-Table cuisine.

SEASONAL SET LUNCH

Two Courses 50 *Glass of Wine +18* *Add Dessert +10*

APPETIZERS

Roasted Squash Salad
pumpkin seed vinaigrette, frisée
Dragon Acres Farm, Ontario

Italian Wedding Soup
swiss chard, meatballs, tubetti
Penokean Hills, Ontario

Scallop Crudo
apple dashi, kohlrabi, champagne
Digby, Nova Scotia

MAINS

Wild Mushroom Rigatoni
pinenuts, kale,
36 month parmesan
Marcs Mushrooms, Ontario

Halibut
root vegetables,
smoked butter, fennel
British Columbia

Pork Schnitzel
hunter sauce, lemon,
cabbage
Tanjo Farms, Ontario

STARTERS

Tea Smoked Salmon 26
golden beet, buttermilk & horseradish
Cape d'Or, Nova Scotia

Burrata 29
roasted pear, pecans, maple vinegar
Gioiella, Italy

Beef Tartare 31
einkorn waffle, elderberry capers,
egg yolk sauce
Penokean Hills Farm, Ontario

Shrimp Rolls 30
brioche buns, celery, old bay, lemon gel
Newfoundland

Spiced Pumpkin Soup 25
mascarpone & brown butter
Dragon Acres Farm, Ontario

Park Caesar *small* 24 *large* 29
baby gem, confit pork belly
puffed sourdough
Tanjo Farms, Ontario

Add Chicken Breast 14
Add Jumbo Shrimp 16
Add Trout 16
Add 6oz Striploin Steak 30

CHARCUTERIE 33

Made entirely in-house using time-honoured techniques, our charcuterie honours the art of slow curing.

Crafted exclusively from heritage breed animals sourced from local, ethical farms, each cut tells a story of tradition, care, and artisanal skill.

MAINS

Canadian Grains Risotto 43
mushroom, hazelnut, black truffle
Brodflour, Ontario

Deep Dish Quiche 34
leek, smoked gouda, green salad
Conestoga Farms, Ontario

Brown Butter Gnocchi 43
squash, grapes, pumpkin seed miso
Dragon Acres Farm, Ontario

Short Rib Pappardelle 49
porcini, 36-month parmesan
Penokean Hills Farm, Ontario

Ontario Trout 41
fingerling potato, dashi butter sauce, roe
Cole Munro, Ontario

Chicken Pot Pie 36
flaky crust, confit chicken, mushroom
Fenwood Farms, Ontario

STEAKS

served with horseradish cream & beef jus

Koji Aged Striploin 12oz	76
Grass-Fed Prime Tenderloin 8oz	96
Dry Aged Prime Rib Eye 12oz	120
A5 Wagyu Tenderloin 6oz	188

SAUCES

Cafe de Paris butter	7
Green Peppercorn Sauce	7
Truffle Demi-Glace	11

SIDES

XO Fried Brussels	16
Mashed Potatoes	16
Cheesy Broccolini	16
Roasted Wild Mushrooms	16
Fries	14

CAVIAR

crème fraîche, pickled shallot, potato waffle, chives

Kaluga	*30g*	180
Royale Baeri	*30g*	195
Imperial Ossetra	*30g*	240

Vegetarian *Vegan* *Gluten-free*