

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.

STARTERS

Burrata 🌱🌾

zucchini, lemon, pickled onion
Gioiella, Italy

29

Beef Tartare

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

31

Shrimp Rolls

brioche buns, celery, old bay, lemon gel
Newfoundland

30

Tomato Soup

fresh cheese, black olive, basil
White Lily Farms, Ontario

25

Fried Brussels Sprouts

XO vinaigrette
Salinas, California

19

CAVIAR

crème fraîche, pickled shallot, potato waffle, chives

Kaluga 30g 180

Royale Baeri 30g 195

Imperial Ossetra 30g 240

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.

Wedge Salad 🌾

spicy ranch, cherry tomato, bacon, toasted seed crumble
Tanjo Farms, Ontario

small 23

large 28

Park Caesar

baby gem, confit pork belly, puffed sourdough
Tanjo Farms, Ontario

small 24

large 29

Add Chicken Breast

14

Add Jumbo Shrimp

16

Add Trout

16

Add 6oz Striploin Steak

30

🌱 Vegetarian 🌿 Vegan 🌾 Gluten-free

MAINS

Grilled Carrots  39
cashew, spelt, buckwheat
100KM Foods, Ontario

Power Bowl  35
quinoa, grilled chicken, sesame, hummus,
chickpeas, cucumber, za'atar dressing,
feta, pickled onion, arugula
100KM Foods, Ontario

Smoked Chicken Club 31
thick cut bacon, avocado, tomato,
emmental, ciabatta
Fenwood Farms, Ontario

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

Summer Ricotta Anolini  43
whey butter sauce, summer vegetables
Sheldon Creek Dairy, Ontario

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

Lobster Spaghetti 88
whole lobster, confit tomatoes,
tarragon, 'nduja sauce
Gidney Fisheries, Nova Scotia

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

Fish & Chips 31
tartare sauce, malt vinegar powder
Fogo Island Fish Co, Newfoundland

Chicken Pot Pie 38
flaky crust, confit chicken,
mushroom, greens
Fenwood Farms, Ontario

Park Smash Burger 34
American cheddar, truffle sauce,
pickled onion, fries
Penokean Hills Farm, Ontario

Steak Frites
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

SIDES

Fried Brussels Sprouts 19
XO vinaigrette
Salinas, California

Charred Broccolini  16
cheese sauce, garlic herb crumb
100KM Foods, Ontario

Mashed Potatoes   16
chive butter
Prince Edward Island

Roasted Mushrooms   16
crispy onions, Montreal steak spice
Marc's Mushrooms, Ontario

Fries   14
koji mayonnaise
Prince Edward Island

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