



MATI SIGNATURE

## The Seafood Tower

Served both hot + cold

### Hot

Lobster tail, U-10 Atlantic scallops,  
jumbo black tiger shrimp, fried calamari

### Cold

East Coast oysters, lobster tacos, Mati roll,  
tuna crudo, cocktail shrimp

Double 140 / Triple 240

*Add Canadian Lobster Tail 30*

## Crudo & Raw Bar

### East Coast Oysters

Served with mignonettes

Half Dozen 28 / Full Dozen 48

### Tuna Crudo

Yellowfin tuna, spicy mayo, lemon juice, pickled  
chili, confit garlic purée 26

### Prime Beef Tartare

Grainy Dijon, shallot, chives, horseradish mayo,  
cured egg yolk on grilled sourdough 28

### Mati Roll

Sliced salmon, cucumber, avocado, spicy mayo,  
sesame seeds, micro cilantro 28

## First Bites

### Sourdough Service

Marrow butter, prosciutto, warm olives 15

### Arancini

Friulano cheese, ricotta whip, spicy bomba 18

### Burrata

Prosciutto, heirloom tomatoes, balsamic reduction,  
basil oil 32

### Gnocchi

Garlic, shallot, tomato, basil oil, pistachio, parmesan 28

### Braised Meatballs

Angus beef, tomato sauce, bread crumbs, whipped  
ricotta, basil 26

### Lobster Wonton Tacos

Avocado, feta, chili, spicy mayo 28

## Salads

### Caesar Salad

Romaine hearts, fried prosciutto, crouton  
crumbs, parmesan, house made dressing 24

### Greek Salad

Barrel-aged Greek feta, tomato, red onion,  
cucumber, warm olives, capers 28

Gratuity of 20% will be added to all groups of 8+ & after 10:00pm



## Charcoal Grilled

*Cooked over our live Argentinian charcoal grill for a signature smoky flavour.*

### **Canadian Prime Steaks** *Wet aged 45+ days*

8oz Tenderloin 70

14oz Ribeye 86

16oz Dry Aged Bone In Striploin 110

28oz Porterhouse 135

50oz Long Bone Tomahawk 220

### **Australian Premium Lamb**

Marinated with rosemary and mint

Half Rack 85 / Full Rack 145

### **Ontario Roasted Truffle Chicken**

Half organic chicken, rosemary herbs garlic,  
served with chicken jus 52

### **Wagyu Beef**

16oz A5 Japanese Striploin 260

Authentic A5-grade Kobe beef from the Hyogo Prefecture.

16oz Black Opal Australian Ribeye 170

Black Opal Australian Wagyu from the Wimmera region.

4oz Australian Tajima Skirt 65

4oz New Zealand Striploin 75

4oz A5 Japanese Striploin 90



### **Wagyu Tasting Plate**

Experience all three 4oz Wagyu cuts 195

### **STEAK SAUCES**

Pink peppercorn | House chimichurri | Demi glace

## Mains

### **Grilled Whole Branzino**

Brown butter, lemon, garlic, caper sauce 60

### **Spicy Vodka Rigatoni**

Rose vodka sauce, parmesan, whipped goat cheese  
ricotta, basil 38

### **Lobster Linguine**

Canadian lobster tail, PEI mussels, parmesan, cherry  
tomatoes, pickled chili, lobster butter cream 64

### **Wagyu Burger**

6oz Wagyu patty, onion marmalade, mushrooms, old  
white cheddar, garlic aioli, potato bun 36

## Signature Sides

**Duck Fat Fries** Hand-cut potatoes, parmesan,  
lemon garlic aioli 15

**Smashed Potatoes** Garlic butter, herbs 17

**Grilled Asparagus** Greek vinaigrette, toasted almonds,  
feta cheese 20

**Artisanal Mushrooms** Garlic, white wine, butter, herbs 18

**Brussels Sprouts** Dijon, smoked bacon, parmesan 19

### **Make it Surf 'n Turf**

5oz **Canadian Lobster Tail** 30

U-10 Seared **Canadian Scallops** (4pc) 35

U-8/12 **Grilled Tiger Shrimp** (4pc) 30