

Municipal Information Renseignements municipaux

Return completed form to:
Alcohol and Gaming
Commission of Ontario
90 Sheppard Avenue, East,
Suite 200
Toronto ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90, avenue Sheppard Est
Bureau 200
Toronto ON M2N 0A4



The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name/Nom de l'établissement **UNIT A-18**
TO BE DETERMINED **TRANSMARK DEVELOPMENTS LIMITED**

Establishment tel. no./ N° de tél. de l'établissement
416-399-4216

Contact name/Nom de la personne à contacter
JOSEPH N. SOLOMON

Contact's tel. no./ N° de tél. de la personne à contacter
416-606-5159

Exact location of establishment (not mailing address - street number and name, city or lot no., concession and township)
Emplacement exact de l'établissement (non l'adresse postale - numéro et nom de la rue, ville ou numéro de lot, concession et canton)

4261 HIGHWAY 7, UNIT A-18 - MARKHAM

Does the application for a liquor licence include:/La demande de permis d'alcool porte-t-elle entre autres sur :

☒ indoor areas/des zones intérieures ☒ outdoor areas/des zones de plein air

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Municipal Clerk -
please confirm the "wet/damp/dry" status below.

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid/Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located:/ La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine)/Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only)/Oui (bière et vin seulement) ☐ Dry/Non

Note:

Specify concerns regarding zoning, non-compliance with bylaws, or general objections to the application by council or elected municipal representatives, must be clearly outlined, in a separate submission or letter within 30 days of this notification.

Remarque :

Toute question particulière concernant le zonage, la non-conformité aux règlements municipaux ou toute objection générale relative à la demande de la part de membres du conseil ou de représentants municipaux élus doit être décrite clairement dans un document distinct ou une lettre à l'intérieur d'une période de 30 jours après la remise du présent avis.

Signature of municipal official/Signature du (de la) représentant(e) municipal(e)

Title/Poste

Address of municipal office/Adresse du bureau municipal

Date



Pickup

Town of Markham
LIQUOR LICENCE QUESTIONNAIRE

*To enable our evaluation of your liquor licence application, the following information is required.
Please return the completed form to the Clerk's Department.*

1. What type of restaurant is proposed?

☒ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☒ Take Out ☒ Café

2. a) What type of Food will be served: Varied menu ☒ Specialty ☐ Snacks ☐

**b) ☒ Menu attached (Please note, a copy of the menu is required with all applications)
not available**

3. What entertainment or amusements will be provided?

☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ NO

4. a) The maximum seating capacity will be 244 persons.

b) Where the restaurant is existing, the previous seating capacity was 240 persons.

5. a) Was this premises previously used as a restaurant?

☒ Yes ☐ No (Note: If the answer to this question is no, a building permit will be required)

b) If this premises was previously used as a restaurant, is any construction or alteration proposed?

☐ Yes ☒ No (If the answer to this question is yes, a building permit will be required)

6. Has a building permit been applied for or obtained in connection with these premises?

☐ Yes Permit No. _____ n/a

☒ No Provide 1 copy of the floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.

7. Does the building on the premises have a fire alarm system? ☒ Yes ☐ No

8. Were the premises previously licenced? ☒ Yes ☐ No

**9. Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No
(If yes, please provide details on a separate page)**

10. What is the nearest major intersection to the proposed location? Warden & Highway 7

11. What is the distance to the nearest residential area? 100m

12. a) Your name (Please print)

John Weingust

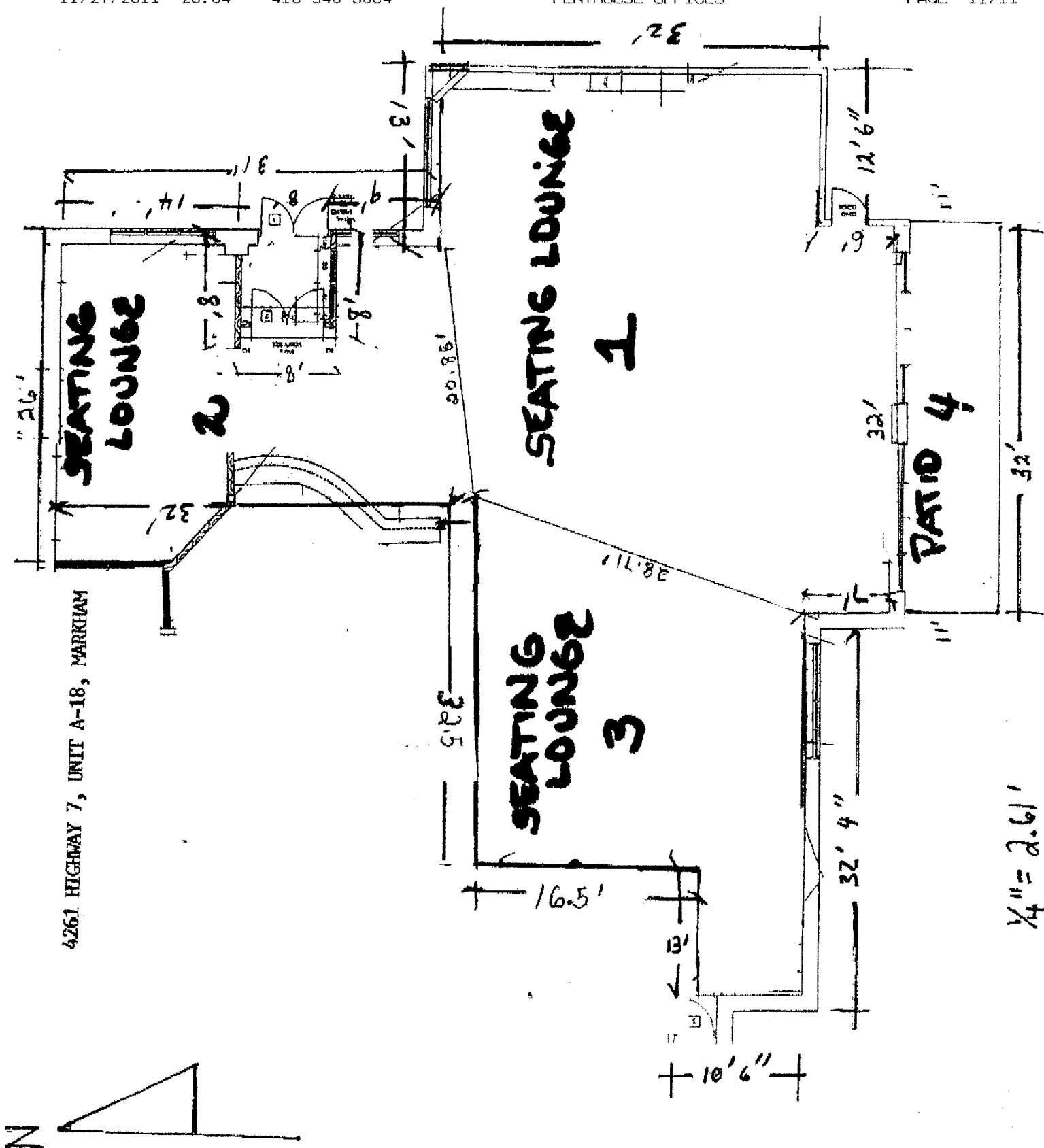
b) Contact Telephone No.

Bus: 416-977-7786

Res: _____

c) The restaurant's name

To Be Determined



MAINS

SEAFOOD

HALIBUT *Roasted 21*

ATLANTIC SALMON

Grilled 14

BASA *Roasted 11*

SHRIMP *Grilled 12*

POULTRY

TUSCAN CHICKEN

SUPREME *Stuffed with gorgonzola cheese and breaded in Panko bread crumbs with a balsamic fig jus 14*

CHICKEN PARMIGIANA

Fire roasted tomato sauce & mozzarella cheese 12

BEEF

NEW YORK STRIPLOIN

10 oz. 22

AAA BEEF TENDERLOIN

6 oz. 22

AAA FLAT IRON *8 oz.*

14

PROVIMI CALF'S LIVER

Onions, double smoked bacon & maple infused balsamic jus 18

TOP SIRLOIN BURGER

Double smoked bacon, old cheddar cheese 12

Enjoy YOUR meal the

way YOU want it!

More Selection

More Choice

More Enjoyable!

STEP #1

Choose
your
Main

STEP #2

Choose
a topping
(if desired)

STEP #3

Choose
your
Side(s)

CHEF'S FEATURE PLATES

"SURF & TURF"

Six ounce beef tenderloin & lobster ravioli topped with a petit lobster tail and citrus beurre blanc 35

BRAISED BEEF SHORT RIB

Horseradish mashed potato, grilled asparagus and natural reduction 22

CHICKEN MARSALA

Wild mushrooms, mashed potatoes & grilled asparagus 19

WILLOWGROVE HILL

T-BONE PORK CHOP

Braised cabbage with double smoke bacon and panko crusted potato cakes 22

GUINNESS BEER BATTERED

FISH & CHIPS

Basa served with coleslaw & tartar sauce 15



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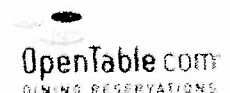


1. **SPICY BBQ PULLED BEEF** Monterey jack & mozzarella cheese, roasted onions, sun-dried tomato, portobello mushroom, roasted red peppers, double smoked bacon, roasted hot peppers & jalapeño 16
2. **SICILIAN** Roasted peppers, artichokes, black olives, pancetta, prosciutto, spicy marinated bocconcini cheese and mozzarella cheese, on a herb tomato sauce base 15
3. **BLUESTONE CLASSIC** Double smoked bacon, mushrooms, pepperoni, roasted red peppers, artichokes, roasted garlic, asiago and mozzarella cheese on a fire roasted tomato base 16
4. **MARGHERITA** Tomato sauce, bocconcini cheese, plum tomato, basil 12
5. **PEPPERONI** Mozzarella and tomato sauce 12
6. **GRILLED VEGETABLE** Peppers, zucchini, onions, portobello mushrooms, tomatoes and fontina cheese on a trapini pesto base, drizzled with roasted garlic infused olive oil 15
7. **BBQ CHICKEN** Double smoked bacon, roasted peppers, balsamic glazed onions and mozzarella cheese on a basil pesto base, topped with smoked gouda cheese 14
8. **MEAT LOVERS** Spicy sausage, pepperoni, double smoked bacon, ground beef and smoked mozzarella, on an oven-dried tomato pesto base, with a roasted pepper swirl 15
9. **GORGONZOLA & PORTOBELLO MUSHROOM** Baby spinach, roma tomatoes, fresh herbs, portobello mushrooms, mozzarella and fontina cheese on a basil pesto base, topped with a gorgonzola-parmesan crumble 15
10. **THAI** Chicken Sweet soy glazed chicken, shiitake mushrooms, scallions, cilantro, mozzarella cheese on a chili oil base, finished with a peanut swirl 15

WHAT MAKES A GREAT PIZZA?
It starts with a great oven! Ours is an authentic wood-fired masonry oven that has been burning constantly since the day we opened. Modern gas and electric ovens cannot produce the intense heat needed - over 800 degrees - to achieve the crispy, smoky pizza crust that our customers have come to know. With dough and toppings made fresh daily in-house, our goal is simple - to be known for serving the best pizza in the GTA!



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VEGETABLES

SMALL BISTRO SALAD 5

SMALL CAESAR SALAD 7

SMALL GREEK SALAD 6

COLESLAW

Vinaigrette 3

ASPARAGUS

*Lemon zest,
Parmigiano Reggiano 6*

SWEET POTATO MASH

Maple/butter 3

RAPINI

Garlic, Chili 5

BROCCOLI & CAULIFLOWER

Classic Cheese Sauce 6

GRILLED VEGETABLES

*Eggplant, Peppers, Zucchini,
Portobello mushroom, Bermuda
onion 6*

BUTTON MUSHROOMS 8

PORTOBELLO MUSHROOMS 10

STEAK & SEAFOOD TOPPINGS

*All steaks & seafood include
one topping of your choice*

SUN-DRIED TOMATO/BASIL 2

BLACKENED RUB 1½

CITRUS BEURRE BLANC 2

ROASTED SHALLOTS 2

BUTTERS: 3

HERB GARLIC,
BLUE CHEESE/LEEK,

ADD

SIGNATURE SIDES

SPICY CORNBREAD

With jalapeño butter 3½

SWEET POTATO FRITES

Bucket 10 Or Side 5

YUKON GOLD FRITES

Bucket 6 Or Side 3

YUKON GOLD FRITES WITH TRUFFLE OIL & REGGIANO

Bucket 10

CHIVE SPUN

MASHED POTATOES 3

ROASTED FINGERLING POTATOES

With Rosemary & Shallot 4½

ONION RINGS

Panko Crusted-Peppercorn 8

RISOTTO

Lobster Truffle 14

Wild Mushroom 11

FRESH PENNE PASTA

With Choice Of Sauce

Alfredo 6 Tomato, Rosé 4



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HEARTLAND GLUTEN FREE PASTA

*Quality that comes straight
from the heart.*

*Pasta for a Healthy Lifestyle.®
With a texture and taste just as
delicious as conventional pasta,
Heartland Pastas are different
from other pastas that claim to
be healthy.*

*One of the most exciting
developments in the health
market, Heartland Gluten Free Pasta
allows pasta*

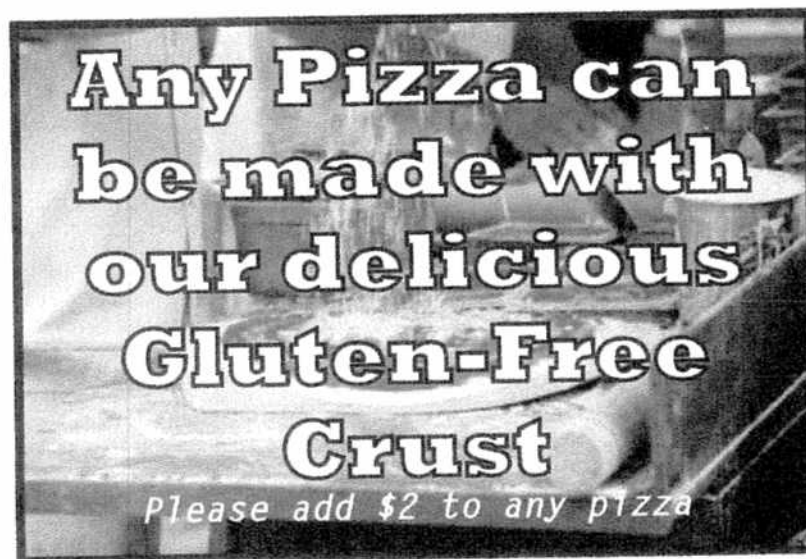
*lovers to enjoy the taste and
texture of authentic pasta,
without Gluten related concerns.*

*Great tasting and
gluten free, this truly is pasta
for a healthy lifestyle.*

**Gluten-free
Wheat-free
Dairy-free**

**Corn and Rice blended to
Match Traditional
Pasta in Colour, Flavour, Texture**

Please add \$2 to any pasta.



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VEAL PARMIGIANA SANDWICH *Open faced with mozzarella cheese, tomato sauce, sautéed mushrooms & caramelised onions 15*

GRILLED PORTOBELLO SANDWICH *Arugula, roasted pepper hummus, spicy bocconcini cheese 11*

PULLED BEEF SANDWICH *House BBQ sauce 12*

WILD MUSHROOM & GOAT CHEESE QUICHE 11

SALMON & EGG SALAD DUET *Boulart rolls 11*

THE "ULTIMATE" BLT *Double smoked bacon, vine ripe tomatoes, mayonnaise, lettuce topped with a runny fried egg on rustic bread 12*

ROAST TURKEY PANINI *Sweet onion marmalade, Provolone cheese and arugula aioli on a multi grain panini bun 12*

GRILLED CHICKEN CLUB *Double smoked bacon, plum tomatoes, Swiss cheese on a fresh baked mini baguette with smoked chipotle aioli 14*

REUBEN *Corned beef, Swiss cheese and sauerkraut, grilled on rye bread 13*

CHICKEN PESTO WRAP *Tortilla wrap stuffed with chicken, pesto, sun-dried tomatoes mozzarella & Monterey jack cheese 12*

GRILLED VEGETABLE WRAP *Grilled vegetables with mozzarella & goat cheese 12*

PRIME RIB WRAP *Black Angus prime rib, mushrooms, onions, mozzarella cheese and horseradish mayonnaise all wrapped in a flour tortilla 12*

SHRIMP AVOCADO WRAP *(served cold) Lettuce, oven-dried tomato, Monterey Jack cheese 13*

.....{SIDES}.....

**All Lunch
Items Come
With Your
Choice Of:
Signature Fries
Or
Creative Soup**

**Please Add
\$1 for:
Caesar, Greek or
Bistro Salad ;
Sweet Potato
Fries**

**Add
a glass
of house
wine for just
\$3**



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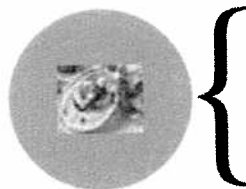
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5

Things to love about Wine & the Bluestone



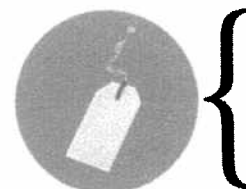
First glass of Beringer Cabernet Sauvignon
or Pinot Grigio feature wine just \$3!
Not valid on Saturdays.
Must order a "Main" from our Feature or Lunch (11-3PM) Menu
One glass per guest.



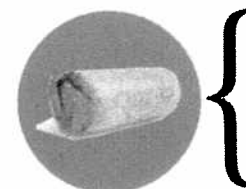
Love in the afternoon.
Enjoy the perfect pairing. Rodney's oysters & Oyster
Bay Wine. Order a bottle and receive 6 oysters on us!
2:30PM - 5:00PM Seven days a week!
Must be seated after 2:30 and before 5:00PM



Thank God it's Monday!
We waive the corkage (\$20) and have a great list of
wines for just \$15 a bottle.
One bottle for every two "Mains" ordered to a maximum of three bottles.



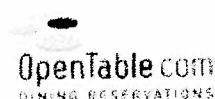
Tag & seal it!
Is one bottle a smidge too much? Do you want a wine we don't
offer by the glass but can't finish the whole bottle? We'll use our
preservation system to keep it fresh for the next time you are in.
Not available when using one of the above offers. Will keep wine for up to 21 days.



Cork it!
Order any bottle, drink what you wish and we'll cork
what you would like to take home with you.
Enjoy one of our exclusive, consignment only wines from
the comfort of your couch! Excludes Monday's.



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Seafood Bar featuring



RODNEY'S OYSTERS

*Served on the half shell with
shallot wine mignonette,
traditional seafood sauce,
tabasco, lemon
½ dozen or dozen ~ Market Price*



HOT

CRISPY FRIED OYSTERS

Creamed spinach & artichokes 15

SHRIMP FRA DIAVOLO

*Chile, white wine, tomato, garlic, feta cheese
grilled focaccia bread 12*

MARYLAND CRAB CAKES

Grilled sweet corn salsa, chipotle aioli 14

GRILLED CALAMARI

In a traditional puttanesca sauce 15



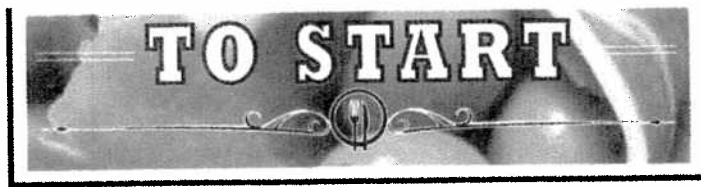
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CREATIVE SOUP OF THE DAY 7

SLOW ROASTED ONION SOUP *Three cheese crust* 8

MINI BREAD LOAF *Your choice of multigrain or ciabatta* 2

GARLIC 3 CHEESE PULL AWAY LOAF 7

RUSTIC FLAT BREAD *Pesto, asiago cheese, fire roasted tomatoes, mushrooms and caramelized onions* 12

BRUSCHETTA *Market fresh tomatoes, shallots, garlic, fresh basil, E.V.O.O.* 8

BLUESTONE POUTINE *Signature fries, braised short rib, cheese curd & natural reduction* 10

BASKET OF SIGNATURE FRIES *Chipotle aioli* 6

BASKET OF SWEET POTATO FRIES *Chipotle aioli* 10

YUKON GOLD FRITES WITH TRUFFLE OIL & REGGIANO *Bucket* 10

GRILLED PORTOBELLO MUSHROOM *Asiago goat cheese sauce, baby greens, citrus dressing* 12

SPANAKOPITA *Spinach, onions, cheeses and herbs that are all enfolded by crispy, flaky phyllo pastry. Roasted red pepper hummus* 9

CLASSIC ESCARGOT *Garlic herb butter & grilled focaccia bread* 10

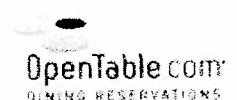
GRILLED HALLOUMI CHEESE *Grilled vegetables, multigrain crisps* 9

MEDITERRANEAN PLATTER *Roasted red pepper hummus, naan bread, feta cheese, assorted spicy olives* 14

CHIPS & DIP *Warm goat cheese with hot italian peppers, roasted red pepper hummus, caramelized onion dip* 13



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SALADS

NAPA STEAK SALAD

8 oz. dry rubbed flat iron steak, grilled tomato, onions, portobello mushrooms and Monterey jack cheese with baby greens tossed in a smoked chipotle vinaigrette 18

GRILLED MEDITERRANEAN SHRIMP SALAD

Herb marinated grilled shrimp, avocado, oven-dried tomatoes, roasted peppers, pickled onions, mixed greens with a grilled flat bread topped with a red wine shallot vinaigrette 16

GOAT CHEESE SALAD

Poached apples & pears, toasted pecans, baby greens, orange-lemon vinaigrette 11

BISTRO SALAD

Onions, tomato, cucumber, peppers, tossed with our signature vinaigrette
Small 5 Large 7

GREEK SALAD

Greens, feta cheese, Kalamata olives, cucumber, onions, peppers, tomato and tossed with a traditional Greek vinaigrette
Small 6 Large 9

CAESAR SALAD

Oven-dried pancetta, roasted garlic croutons, shaved parmigiana reggiano cheese with our signature house made dressing
Small 7 Large 10

ADD	GRILLED SHRIMP SKEWER 5
	GRILLED HERB CHICKEN BREAST 6
	EIGHT OUNCE DRY RUBBED FLAT IRON STEAK 14
	GRILLED CALAMARI 8
	GRILLED SALMON FILLET 14
	ALMOND CRUSTED GOAT CHEESE 6



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SUGO DI POMODORO TOMATO SAUCE

PRATO *Penne with roasted chicken, mushrooms, green onions* 15

TRAPANI *Fettuccine with grilled eggplant, peppers & zucchini* 14

SUGO DI POMODORO CREMOSA TOMATO-CREAM SAUCE

GNOCCHI CON POMODORO BASILICO *Tomato basil cream sauce* 14

ODESSA *Fettuccine, smoked salmon, vodka & tarragon* 17

ALLA PANNA CREAM SAUCE

FRUTTI DI MARE *Gnocchi, lobster, shrimps, sherry, tomato, tarragon* 25

PORCINI *Linguine, mushrooms, smoked bacon, arugula & porcini cream* 15

POLLO *Rigatoni, roasted chicken, bacon, mushrooms, basil pesto* 16

PASTA CON AGLIO E OLIO EXTRA VIRGIN OLIVE OIL & GARLIC

BRUNELLO *Linguine, spicy sausage, broccoli, mushrooms, tomatoes* 15

SIGNATURE STUFFED RAVIOLIS

ARAGOSTA *Atlantic lobster ravioli, leeks, white wine, cream, corn* 25

FUNGHI *Wild mushroom ravioli, tomato/cream sauce, scallions, tarragon* 16

BUTTERNUT SQUASH & SAGE *Brown butter, toasted walnuts* 15

RISOTTO

LOBSTER-TRUFFLE 30

WILD MUSHROOM 18



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