

# THE CONSORT BAR | DINNER MENU

## TO SHARE... OR NOT TO SHARE

**Pound of Wings 28**  
**Parmesan Caesar or Bourbon BBQ**  
 Fries, Pickled Crudités **GF**

**Charcuterie and Cheese 39**  
 Niagara Charcuterie, Country Paté, Artisanal Cheese,  
 Raw & Pickled Crudités, Farmhouse Bread

**Mediterranean Mezze Platter 36**  
 Hummus, Baba Ghanoush, Sour Cream &  
 Caramelized Onion Dip, Dolmades, Marinated Olives,  
 Pickled Vegetables, Pita & Flatbreads **V**

**Shrimp Bianca Flatbread 26**  
 Garlic Seared Shrimp, Sundried Tomatoes,  
 Jalapeño Cream Sauce, Pesto

**Greek Garden Flatbread 22**  
 Eggplant, Zucchini, Peppers, Tomatoes,  
 Roasted Fennel, Olives, Oregano, Feta **V**

**BBQ Chicken Flatbread 25**  
 Red Onions, Shishito, Cilantro, Mozzarella

**Korean Beef Skewers 28**  
 Gem Lettuce, Scallions, Sesame, Kimchi **GF**

**Salmon Rilette 18**  
 Walnut Toast, Pickled Mustard Seeds, Watercress

**Grilled Shishito Peppers 15**  
 Blistered Tomatoes, Charred Lemon Drizzle **VG, GF**

**Mushroom Crostini 21**  
 Onion Chutney, Sourdough **VG**

## SMALL BITES

**French Onion Soup** Gruyère Cheese, Croutons **18**

**Tomato Fennel Soup** Grilled Cheese Croutons,  
 Basil, Parmesan **V 16**

**Cheese Board** Blistered Grapes, Breads, Crackers **V 21**

**Roasted Heirloom Carrots**  
 Yogurt, Coriander, Spiced Walnuts **VG, GF 15**

**Oven Beets and Brussel Sprouts** Tahini Lemon Dip,  
 Blistered Grapes, Pumpkin Seeds **VG, GF 15**

**Parmesan Fries**  
 Rosemary & Thyme, Truffle Aioli **V, GF 11**

**Chili Lime Sweet Potato Fries** Chipotle Mayo **V, GF 12**

## SALADS

**Plant Protein Power Bowl 25**  
 Fresh Greens, Roasted Sweet Potatoes, Lentils, Quinoa, Edamame,  
 Tofu Croutons, Nut & Seed Clusters, Sundried Fruits,  
 Avocado, Charred Lemon Vinaigrette **VG, GF**

**Bitter Greens & Roasted Pear 23**  
 Crumbled Stilton, Toasted Walnuts, Sherry Shallot Vinaigrette **V, GF**

**Kale Tahini Caesar 21**  
 Romaine, Zatar Chickpeas, Roasted Grapes, Slivered Almonds,  
 Mint, Tahini Parmesan Dressing **V, GF**

**Traditional Caesar 19**  
 Bacon, Shaved Parmesan, Olive Oil Croutons, House Made Dressing

**Beet and Horseradish Cured Salmon 26**  
 Orange & Fennel Watercress Salad **GF**

### Add to any Salad or Pasta

Grilled Chicken **15** | Seared Salmon **17** | Grilled Shrimp **18**  
 Falafels **13** | Petite Tender Steak 7<sup>oz</sup> **21**

## BETWEEN BREAD

**Lobster Sando 38**  
 Smoked Salmon, Tomato Confit, Frisée, Avocado, Togarashi Kewpie Mayo

**Classic Reuben on Rye 27**  
 Lean Pastrami, Gruyère, White Wine Sauerkraut, Thousand Island Dressing

**Consort Club 28**  
 Grilled Chicken, Tomatoes, Avocado, Bacon Jam, Charred Lemon & Herb Mayo, Arugula

**Surf & Turf Burger 33**  
 Sweet & Spicy Shrimp, Coleslaw, Cheese, Avocado Salsa

**Canadian Burger 30**  
 Cheese Curds, Peameal Bacon, Caramelized Onions,  
 Grainy Mustard Mayo, Bread & Butter Pickles

**Traditional Burger 25**  
 Lettuce, Tomatoes, Pickles, Red Onions.  
 Add Aged Cheddar **3** Add Smoked Bacon **3**

**Earth Burger 27**  
 Chickpea, Black Beans, Quinoa, Seeds, Avocado, Corn Relish,  
 Carrot Ribbons, Chipotle Mayo, Rosemary Ciabatta Bun **VG**

*All Burgers and Sandwiches served with Fries or House Salad*

*All prices are subject to applicable taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## SUBSTANTIALS

**Steak Thick Frites 41**  
 8<sup>oz</sup> New York Striploin, Blistered Tomato, Peppercorn Sauce **GF**

**Butter Chicken Curry 30**  
 Basmati Rice, Paratha, Raita **GF**

**Maple Mustard Salmon Confit 33**  
 Du Puy Lentils, Garlic Sautéed Greens **GF**

**Coq au Vin 35**  
 Cornish Hen, Mushrooms, Pearl Onions, Buttermilk Mash,  
 Roasted Heirloom Carrots **GF**

**Barely Battered Fogo Island Cod 'n' Chips 30**  
 House Made Tartare Sauce, Pea Sprout Slaw

**Pulled Short Rib Pappardelle 32**  
 Red Wine Braised, Woodland Mushrooms, Crispy Onions

**Fresh Casarecce Pasta 25**  
 Capers, Olives, Arugula, Confit Tomato Sauce, Shaved Parmesan **V**

**Eggless Shakshuka 22**  
 Harissa and Tomato Stewed Chickpeas, Eggplant,  
 Peppers, Zucchini, Rapini and Falafel **VG, GF**

## DAILY CHALK BOARD INSPIRATION

MONDAY | **Baja Fish Taco 24**  
 Mango, Avocado, Jicama Slaw, Cilantro Lime Crema, Citrus Salad

TUESDAY | **Steak and Mushroom Pie 28**  
 Fat Chips, Broccolini

WEDNESDAY | **Mussels and Frites 23**  
 PEI Mussels, Chardonnay, Vegetable Strands, Garlic Aioli

THURSDAY | **Slow Braised Lamb Shank 36**  
 Buttermilk Mash, Tomato Confit, Rapini

FRIDAY | **Lobster and Shrimp Mac 'n' Cheese 32**  
 Creamy Aged Cheddar Sauce, Buttered Crumbs

SATURDAY & SUNDAY | **Sunday Roast 36**  
 Striploin, Yorkshire Pudding, Buttermilk Mash, Vegetables, Jus

**OMNI** KING EDWARD

**V = Vegetarian, VG = Plant-Based (Vegan), GF = Gluten-Free, DR = Dairy-Free**