

THE CONSORT BAR | DINNER MENU

TO SHARE... OR NOT TO SHARE

Pound of Wings 29
Cajun Dry Rub or Honey Ginger Scallion
fries, pickled crudités **GF, DF**

Charcuterie and Cheese Tiers 39
niagara charcuterie, country paté, artisanal cheeses,
roof-top honey, pickled crudités, farmhouse bread

Mediterranean Mezze Platter 36
hummus, baba ghanoush, sour cream &
caramelized onion dip, dolmades, marinated olives,
pickled vegetables, pita & flatbreads **V**

Canadian Smoked Salmon Flatbread 27
bianca sauce, capers, red onion,
everything bagel seasoning

Margarita Flatbread 24
tomato soffrito, buffalo mozzarella, basil **V**

Baja Fish Taco 28
mango & jicama slaw, cilantro lime
crema, citrus salad, avocado

Spicy Korean Beef Wraps 29
crisp greens, scallions, sesame, kimchi **GF, DF**

Tomato Tartare 28
roasted & confit tomatoes, burrata,
provençe dressing, focaccia **V**

Grilled Shishito Peppers 16
blistered tomatoes, charred lemon dressing **VG, GF**

Chips & Dip 18
warm kettle chips, caramelized onion dip **V/GF**

SMALL BITES

French Onion Soup 19
gruyère cheese, croutons

Classic Canadian Caesar Gazpacho 20
grilled shrimp, fire roasted corn, clamato, celery

Roasted Heirloom Carrots 16
yogurt, coriander, spiced walnuts **VG, GF, N**

Grilled Broccolini and Asparagus 16
garlic & ginger, scallion, pickled shallot **VG, GF**

Parmesan Fries 12
herb salt, truffle aioli **V, GF**

Chili Lime Sweet Potato Fries 13
chipotle plant based mayo **VG, GF**

SALADS

Plant Protein Power Bowl 26
fresh greens, roasted sweet potatoes, lentils, quinoa, edamame,
tofu croutons, nut & seed clusters, sundried fruits,
avocado, green goddess dressing **VG, GF, N**

Caesar 20
bacon, shaved parmesan, olive oil croutons

Kale Tahini Caesar 22
romaine, za'atar chickpeas, roasted grapes, slivered almonds,
mint, tahini parmesan dressing **V, GF, N**

Fattoush Salad 22
greens, tomatoes, radish, cucumber, parsley,
feta, pita croutons, sumac vinaigrette **V**

Add to any Salad or Pasta
grilled chicken **15** | seared salmon **17** | chickpea panisse **9**

Roasted Peaches and Burrata 25
prosciutto, arugula, champagne vinaigrette **GF**

Beetroot Cured Salmon 27
pickled fennel, beluga lentils, vodka and dill mustard sauce **GF, DF**

BETWEEN BREAD

"Northern" Fried Chicken Sandwich 29
chili dunked, bread & butter pickles, cabbage slaw,
roof-top honey mustard, toasted brioche

Consort Club 29
grilled chicken, tomatoes, avocado, bacon jam, charred lemon & herb mayo, arugula

Provençal Pan Bagnat 24
tuna, white anchovies, olives, tomatoes, onions, egg, basil

Canadian Burger 31
cheese curds, peameal bacon, caramelized onions,
grainy mustard mayo, pickles

Traditional Burger 26
lettuce, tomatoes, pickles, red onions
add aged cheddar 3 add smoked bacon 3

Earth Burger 26
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
8oz new york striploin, blistered tomato, peppercorn sauce **GF**

Butter Chicken Curry 32
basmati rice, cashew, naan, raita **N**

Shawarma Spiced Cornish Hen 35
fattoush salad, lemon za'atar labneh

Grilled Branzino on Succotash 38
sweet potato, corn, red onion, tomatoes, peppers, caponata **GF/DF**

Barely Battered Cod 'n' Chips 31
tartar sauce, coleslaw

Lemon & Herb Crusted Salmon 35
tomatoes, beans, potatoes, red onion, kalamata olives,
egg, oregano vinaigrette **GF**

Casarecce Pasta 25
capers, olives, arugula, tomato sauce, shaved parmesan **V**

Charred Corn and Leek Gnocchi 27
corn salsa, leek soubise **V**

Crisp Chickpea Panisse 25
roasted vegetable ragout, radicchio,
cottage cheese, almonds **V, GF, N**

DAILY CHALK BOARD INSPIRATION

MONDAY | **Japchae Noodles 25**
lemongrass poached chicken, shitake, spinach, carrots, sesame **DF, GF**

TUESDAY | **Steak Tartare 27**
classically dressed, kettle chips **DF**

WEDNESDAY | **PEI Mussels and Frites 23**
chardonnay, vegetable strands, garlic aioli **GF**

THURSDAY | **Braised Moroccan Lamb Shank 36**
moroccan rice pilaf, pomegranate, harissa **DF**

FRIDAY | **Seafood Paella 34**
shrimp, calamari, mussels, beans, tomato soffrito, saffron rice **DF, GF**

SATURDAY & SUNDAY | **Sunday Roast 38**
striploin, yorkshire pudding, buttermilk mash, vegetables, pan jus

OMNI KING EDWARD

*V = Vegetarian, VG = Plant-Based (Vegan), GF = Gluten-Free,
DF = Dairy-Free, N = contains nuts / peanuts*