

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL O ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Lunch

SERVED FROM 11:30 A.M. TO 3:30 P.M. MONDAY TO FRIDAY

SMALL BITES

FRENCH ONION SOUP 19
gruyère cheese, crouton

PARMESAN FRIES *vg gf* 12
herb salt, truffle aioli

**CHILI LIME SWEET POTATO
FRIES *vg gf* 13**
chipotle plant-based mayo

**CLASSIC CANADIAN CAESAR
GAZPACHO 20**
grilled shrimp, fire-roasted corn, clamato, celery

SPICY KOREAN BEEF WRAPS* *gf df* 20
crisp greens, scallions, sesame, kimchi

TRUE ROAST BEEF YORKIE* 22
horseradish cream, pan jus, watercress

SUBSTANTIALS

BARELY-BATTERED COD 'N' CHIPS 31
tartar sauce, coleslaw

STEAK FRITES* *gf* 36
8oz new york striploin, chimichurri butter,
oven-roasted tomato

BUTTER CHICKEN CURRY *n* 32
basmati rice, cashew, naan, raita

**SPINACH, MUSHROOM & TOMATO
CONFIT QUICHE *v* 25**
salad greens, shaved vegetables, cider vinaigrette

CRISP CHICKPEA PANISSE *vg gf n* 25
roasted vegetable ragout, radicchio,
cottage cheese, almonds

CASARECCE PASTA *v* 25
capers, olives, arugula, tomato sauce,
shaved parmesan

WEEKLY PASTA CREATION 24
(inquire with your server)

***gf* GLUTEN-FRIENDLY *vg* VEGAN *v* VEGETARIAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE**

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 18% service charge and \$6 delivery fee.

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SALADS

PLANT PROTEIN

POWER BOWL *vg gf n* 26

fresh greens, roasted sweet potatoes, lentils, quinoa, edamame, tofu croutons, nut & seed clusters, sun-dried fruits, avocado, green goddess dressing

ROASTED PEACHES & BURRATA *gf* 25

prosciutto, arugula, champagne vinaigrette

CAESAR 20

applewood-smoked bacon, shaved parmesan, olive oil croutons

HORIATIKI SALAD *v gf* 22

heirloom tomatoes, cucumber, kalamata tapenade, red onion, marinated feta cheese, oregano vinaigrette

ADD TO ANY PASTA OR SALAD

add grilled chicken 15 | add seared salmon* 17

add grilled shrimp 18 | add falafels 9

add petite tender steak* 7oz 21

BETWEEN BREAD

CONSORT CLUB 29

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

PROVENÇAL PAN BAGNAT 24

tuna, white anchovies, olives, tomatoes, basil, onions, egg

TRADITIONAL BURGER* 26

lettuce, tomatoes, pickles, red onions

add aged cheddar 3

add applewood-smoked bacon 3

EARTH BURGER *vg* 26

chickpea, black beans, quinoa, seeds, avocado, corn relish, carrot ribbons, chipotle mayo, rosemary ciabatta bun

“NORTHERN” FRIED CHICKEN SANDWICH 29

chili-dunked, bread & butter pickles, cabbage slaw, roof-top honey & mustard, toasted brioche

CLASSIC REUBEN 28

lean pastrami, gruyère cheese, white wine sauerkraut, pickle spear, russian dressing

MARGHERITA FLATBREAD *v* 24

tomato sofrito, buffalo mozzarella, basil

SMOKED SALMON TARTINE* 28

asparagus, avocado, poached egg, lemon dill mustard dressing, sourdough

all of the above served with fries or house salad

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