

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

Dinner

SERVED FROM 3:30 P.M. TO 11:00 P.M. DAILY

TO SHARE... OR NOT TO SHARE

POUND OF WINGS *gf df* 29

cajun dry rub or honey ginger scallion,
fries, pickled crudités

CHARCUTERIE AND CHEESE TIERS 39

niagara charcuterie, country pâté, artisanal
cheeses, roof-top honey, pickled crudités,
farmhouse bread

MEDITERRANEAN

MEZZE PLATTER *v* 36

hummus, baba ghanoush, sour cream &
caramelized onion dip, dolmades, marinated
olives, pickled vegetables, pita & flatbreads

CANADIAN SMOKED SALMON FLATBREAD 27

bianca sauce, capers, red onion,
everything bagel seasoning

MARGHERITA FLATBREAD *v* 24

tomato soffrito, buffalo mozzarella, basil

BAJA FISH TACO 28

mango & jicama slaw, cilantro lime crema,
citrus salad, avocado

SPICY KOREAN BEEF WRAPS* *gf df* 29

crisp greens, scallions, sesame, kimchi

GRILLED SHISHITO PEPPERS *vg gf* 16

blistered tomatoes, charred lemon dressing

TOMATO TARTARE *v* 28

roasted & confit tomatoes, burrata,
provence dressing, focaccia

CHIPS & DIP *v gf* 18

warm kettle chips, caramelized onion dip

SMALL BITES

FRENCH ONION SOUP 19

gruyère cheese, croutons

CLASSIC CANADIAN CAESAR GAZPACHO 20

grilled shrimp, fire-roasted corn, clamato, celery

ROASTED HEIRLOOM

CARROTS *vg gf n* 16

yogurt, coriander, spiced walnuts

GRILLED BROCCOLINI AND

ASPARAGUS *vg gf* 16

garlic, ginger, scallion, pickled shallot

PARMESAN FRIES *v gf* 12

herb salt, truffle aioli

CHILI LIME SWEET POTATO

FRIES *vg gf* 13

chipotle plant-based mayo

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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SALAD

ADD TO ANY SALAD OR PASTA

add grilled chicken 15 | add seared salmon* 17

add chickpea panisse 9

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

CAESAR 20

applewood-smoked bacon, shaved parmesan, olive oil
croutons

KALE TAHINI CAESAR *v gf n* 22

romaine, za'atar chickpeas, roasted grapes,
slivered almonds, mint, tahini parmesan dressing

FATTOUSH SALAD *v* 22

greens, tomatoes, radish, cucumber, parsley, feta,
pita croutons, sumac vinaigrette

ROASTED PEACHES & BURRATA *gf* 25

prosciutto, arugula, champagne vinaigrette

BEETROOT CURED SALMON *gf df* 27

pickled fennel, beluga lentils, vodka & dill mustard
sauce

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 applewood-smoked bacon 3

EARTH BURGER *vg* 26

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

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SUBSTANTIALS

STEAK THICK FRITES* *gf* 41

8oz new york striploin, blistered tomato, peppercorn sauce

BUTTER CHICKEN CURRY *n* 32

basmati rice, cashew, naan, raita

SHAWARMA-SPICED CORNISH HEN 35

fattoush salad, lemon za'atar labneh

GRILLED BRANZINO ON SUCCOTASH *gf df* 38

sweet potato, corn, red onion, tomatoes, peppers, caponata

BARELY-BATTERED COD 'N' CHIPS 31

tartar sauce, coleslaw

LEMON & HERB-CRUSTED

SALMON* *gf* 35

tomatoes, beans, potatoes, red onion, kalamata olives, egg, oregano vinaigrette

CASARECCE PASTA *v* 25

capers, olives, arugula, tomato sauce, shaved parmesan

CHARRED CORN AND LEEK

GNOCCHI *v* 27

corn salsa, leek soubise

CRISP CHICKPEA PANISSE *v gf n* 25

roasted vegetable ragout, radicchio, cottage cheese, almonds

DAILY CHALKBOARD INSPIRATION

MONDAY | JAPCHAE NOODLES *gf df* 25

lemongrass poached chicken, shiitake, spinach, carrots, sesame

TUESDAY | STEAK TARTARE* *df* 27

classically dressed, kettle chips

WEDNESDAY | PEI MUSSELS & FRITES *gf* 23

chardonnay, vegetable strands, garlic aioli

THURSDAY | BRAISED MOROCCAN LAMB SHANK *df* 36

moroccan rice pilaf, pomegranate, harissa

FRIDAY | SEAFOOD PAELLA *gf df* 34

shrimp, calamari, mussels, beans, tomato sofrito, saffron rice

SATURDAY & SUNDAY | SUNDAY ROAST* 38

striploin, yorkshire pudding, buttermilk mash, vegetables, pan jus

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

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Simply delicious.

OMNI
HOTELS & RESORTS

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More Than Two-Bites

SERVED FROM 11:30 A.M. TO 11:00 P.M. DAILY

DESSERT

one for 8 / three for 20

BANOFFEE TOFFEE TRIFLE

buttered biscuit crumbs, whipped mascarpone cream,
bananas, salted caramel, honeycomb toffee

SPICED CARROT CAKELET

white chocolate cream cheese buttercream

HEAVENLY CREAM CRÈME BRÛLÉE

tea infused with italian bergamot & vanilla

CAMPFIRE S'MORES CUPCAKE

chocolate cake, marshmallow, graham crumbs

APPLE BUMBLEBERRY CRUMBLE

whipped cream, brown butter granola & oat streusel

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