

# 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**  
roasted red pepper hummus, baba ghanoush,  
plant-based caramelized onion dip, dolmades,  
marinated olives, pickled vegetables, pita & flatbreads **VG**

**Braised Short Rib Flatbread 27**  
crispy onions, mushrooms, chive creme fraiche

**Margarita Flatbread 24**  
tomato sofrito, 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 **DF**

**Baked Brie 28**  
double cream brie, phyllo, red wine  
poached pear, almond cluster **V/N**

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

**Chips & Dip 20**  
warm kettle chips, plant-based caramelized onion dip **VG/GF**

## SMALL BITES

**French Onion Soup 19**  
gruyère cheese, croutons

**Winter Squash Soup 18**  
butternut squash, pumpkin & almond  
brittle, maple brown butter **V/N**

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

**Roasted Sprouts & Squash 18**  
kabocha squash, brussel sprouts, pearl  
onions, cranberry orange preserve **VG/GF**

**Parmesan Fries 16**  
herb salt, truffle aioli **V/GF**

**Chili Lime Sweet Potato Fries 15**  
chipotle plant based mayo **VG/GF**

## SALADS

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

**Caesar 20**  
bacon, shaved parmesan, olive oil croutons

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

**Bitter Greens & Burrata 26**  
kale, endive, roasted pear, burrata, spiced  
walnuts, pomegranate, cider dressing **GF/N**

**Add to any Salad or Pasta**  
Grilled Chicken **12** | Seared Salmon **15** | Grilled Shrimp **15** | Chickpea Panisse **9**

**Crab Cake & Canadian Smoked Salmon 29**  
fennel, apple, radish, dill mustard aioli

## DAILY CHALK BOARD INSPIRATION

**MONDAY | Duck Confit 28**  
white bean cassoulet, winter harvest vegetables,  
cippolini onions, orange duck jus **GF**

**TUESDAY | Steak Tacos 27**  
mango & jicama slaw, cilantro lime crema, citrus salad, avocado

**WEDNESDAY | Salt Spring Island Mussels 23**  
thai green curry, soba noodles

**THURSDAY | Red Wine Braised Lamb Shank 36**  
roasted garlic mash, winter harvest vegetables, jus **GF**

**FRIDAY | East Coast Seafood Chowder 31**  
shrimp, cod, clams, mussels, potato, toasted sourdough

**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**

*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 Frites 41**  
8oz new york striploin, blistered tomato, peppercorn sauce **GF**  
**Butter Chicken Curry 32**  
basmati rice, cashew, naan, raita **N**

**Shrimp & Chorizo Cassoulet 33**  
white bean ragout, roasted fennel, lemon segments, fennel fronds **GF**

**Braised Beef Short Rib 34**  
lemon and herb crusted, roasted garlic mash **GF**

**Cod 'n' Chips 31**  
tartar sauce, coleslaw

**Seared Salmon 35**  
fingerling potatoes, miso cream,  
scallion ginger chimichurri **GF**

**Coq au Vin 35**  
red wine braised cornish hen, cippolini onions,  
lardons, roasted garlic mash **GF**

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

**Wild Mushroom Pappardelle 25**  
crisp rosemary chickpeas, brown butter, spinach, burrata **V**

## BETWEEN BREAD

**"Northern" Fried Chicken Sandwich 29**  
bread & butter pickle, cabbage slaw,  
roof-top honey & triple crunch mustard

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

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

**Traditional Burger 26**  
lettuce, tomato, pickle, red onion  
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*