

# THE CONSORT BAR | DINNER MENU

## SHAREABLES

### Korean Spiced or Dry BBQ Wings 25

Fries, Pickled Crudit 

### The King's Ploughman Plate 36

Niagara Charcuterie, Scotch Egg, Country Pate, Stilton,  
Raw & Pickled Crudities, Farmhouse Bread

### Shrimp Bianca Flatbread 23

Garlic Seared Shrimp, Sundried Tomato,  
Jalapeno Cream Sauce, Pesto Sauce

### Mediterranean Flatbread 20

Eggplant Caponata, Tomatoes, Basil, Spicy Sausage,  
Crumbled Goat Cheese

### Grilled Greek Chicken Bianca Flatbread 21

Potato, Shishito Peppers, Red Onions, Oregano, Tzatziki, Feta

### Grilled Shishito Peppers 14

Blistered Tomato, Charred Lemon Drizzle **V, VG, GF**

### Steamed Bao with Pickled Vegetables, Cilantro & Scallion 18

Togarashi Tofu, Lemongrass Grilled Chicken, Hoisin Glazed Pork

## SMALL BITES

### French Onion Soup 15

Gruyere Cheese, Croutons

### House Made Scotch Eggs 15

Crudit , Branston Pickle

### Watermelon Wedge Salad 17

Cucumber, Feta, Mint, White Balsamic Vinaigrette, Arugula **V, GF**

### Traditional Caesar 15

Smoked Bacon, Shaved Parmesan, Olive Oil Croutons, House Made Dressing

### Parmesan Fries 9

Grana Padano, Rosemary & Thyme **V, GF**

*All prices are subject to applicable taxes. Service Charge is not included. \*Parties of 8 or more will be subjected to an applied 15% Service Charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## SUBSTANTIALS

### 8 oz. New York Striploin 38

Grilled Vegetables & Mushrooms, Herb Potatoes,  
Chimichurri Butter

### Butter Chicken Curry 28

Spiced Basmati Rice, Papadum, Raita

### Miso Glazed Salmon 30

Ginger & Garlic Sauteed Greens, Black Rice, Miso Cream

### Capellini Zucchini Caponata 24

Capers, Olives, Artichokes, Roasted Peppers, Rustic Tomato Sauce **V**

### Sage Buttered Gnocchi 24

Roasted Butternut Squash, Spinach, Mushrooms,  
Double Smoked Bacon

### Herb de Provence Crusted Chicken 28

Seared Polenta, Market Vegetables, Tomato Coulis

### Barely Battered Cod 'n' Chips 28

House Made Tartare Sauce, Pickled Vegetables, Malt Salt

## BIG BITES

### Super Salad 24

Fresh Greens, Roasted Sweet Potato, Artichoke Hearts,  
Goji Berries, Blistered Tomatoes, Cranberry, Ancient Grains,  
Charred Lemon Vinaigrette **V, VG, GF**

### Tomato Panzanella 20

Raw & Blistered Tomatoes, Bocconcini, Rustic Olive Bread,  
Arugula, Basil Vinaigrette **V**

### Heirloom Beet Waldorf 20

Granny Smith Apples, Kale, Celery Curls, Walnuts  
& Blistered Grapes, Dill Remoulade **V**

### Consort Club 26

Grilled Chicken, Tomato Confit, Avocado, Bacon,  
Charred Lemon & Herb Mayo, Arugula

### Add-ons for any Pasta or Salad

Grilled Chicken 13

Grilled Shrimps 16

Seared Salmon 17

Crumbled Earth Falafels 13

**V = Vegetarian, VG = Vegan, GF = Gluten Free**

### Wellington Burger 26

Mushroom Duxelle, Red Wine Jus, Truffle Aioli

### All Canadian Burger 29

Cheese Curds, Maple Smoked Bacon, Caramelized Onion,  
Kozlik's Triple Crunch Mayo, Bread & Butter Pickle

### Traditional Beef Burger 22

Lettuce, Tomato, Pickle, Red Onions.  
Add Cheddar Cheese 2, Add Smoked Bacon 3

### Earth Burger 26

Spiced Chickpea, Black Bean, Quinoa, Seeds, Avocado, Corn Relish,  
Whole Grain Ciabatta Bun, Carrot Ribbons, Chipotle Mayo **V**

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

## SWEET ENDINGS

### London Fog Choux Bun 14

with Earl Grey Milk Chocolate Cream **V**

### Citrus Posset 14

Muddled Berries, Chocolate Orange Biscotti **V**

### German Chocolate Cake 15

Chewy Coconut, Condensed Milk & Pecan Caramel **V**

OMNI  HOTELS & RESORTS  
the king edward | toronto