

# THE CONSORT BAR | DINNER MENU

## SMALL BITES

### Kale Caesar Salad 14

Double Smoked Bacon, Focaccia Croûtons,  
Shaved Parmesan, Lemon Powder

### Caprese Salad 14

Heirloom Tomatoes, Fior di Latte, Watermelon  
Radish, Fennel Balsamic Vinaigrette,  
Basil Cress, Sorrel **VG, GF**

### Root Vegetable Julienne 12

Golden and Candy Cane Beets,  
Heirloom Carrots, Strawberries, Fresh Herbs,  
Strawberry Tahini Dressing **VG, GF**

### Raw Zucchini Linguine 15

Vegan Pesto, Ground Walnuts, Lemon Zest **VG, GF**

### Field Greens 10

Heirloom Cherry Tomatoes, Fresh Vegetables,  
Dijon Mustard Sherry Dressing **VG**

### Crab & Shrimp Cake 23

Smoked Salmon, Grilled Asparagus,  
Mustard Dill Dressing

### Beef Carpaccio 17

Arugula, Shaved Parmesan, Extra Virgin Olive Oil **GF**

### French Onion Soup 12

Caramelized Onions, Dark Chicken Broth,  
Gruyere Cheese Baguette

ASK ABOUT OUR INSPIRED FEATURES MADE WITH  
FRESH LOCAL AND SEASONAL INGREDIENTS

## BIG BITES

### California Cobb 25

Garlic Shrimps, Double Smoked Bacon,  
Heirloom Cherry Tomatoes, Stilton, Avocado,  
Morel Egg Mousse, Sherry Vinaigrette

### Super Salad 18

Chopped Kale, Quinoa, Pomegranate Seeds,  
Edamame, Goji Berries, Heirloom Cherry Tomatoes,  
Hemp Seeds, Charred Lemon Dressing **VG, GF**

### The Canadian Burger 21

7 oz. House Ground AAA Sirloin,  
Peameal Bacon, Oka Cheese, Maple Mustard

### Pulled Berkshire Jerk Pork 22

Grilled Pineapple Slaw,  
Smoked Scotch Bonnet Aioli, Ciabatta

### Lobster Club Sandwich 25

Bacon, Heirloom Tomatoes, Boston Bibb, Avocado,  
Lemon Tarragon Aioli, Toasted Brioche

### Mile High Reuben 22

House Corned Beef, Gruyere, Sauerkraut,  
Kozlik's Triple Crunch, Russian Dressing,  
Caraway Rye

### Consort Club 21

Grilled Chicken Breast, Bacon,  
Heirloom Tomatoes, Arugula,  
Chipotle Mayo, Ciabatta

### Portobello Burger 18

Pepper Boursin Cheese, Sundried Tomato Pesto,  
Marinated Peppers, Arugula **V**

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

OMNI HOTELS & RESORTS  
the king edward | toronto

## SUBSTANTIALS

### Roast Cauliflower Steak 24

Sautéed Greens, Tricoloured Quinoa, Pomegranate Seeds,  
Maple Tahini Dressing **VG, GF**

### Grilled Octopus 26

Romesco Sauce, Smoked Chorizo, Fingerling Potatoes **GF**

### Atlantic Salmon 28

Forbidden Rice, King Oyster Mushroom, Asian Greens, Citrus Miso Fumet **GF**

### Beer Battered Cod 21

Tartar Sauce, Lemon Confit

### Cornish Hen 30

Roasted Boneless Hen, Tricoloured Quinoa, Sautéed Garlic Broccolini,  
Lemon Thyme Chicken Jus **GF**

### Cashew Butter Chicken 25

Basmati Rice, Naan Bread, Yogurt Raita

### Marinated Striploin 26

Rice Noodles, Julienne Vegetables, Thai Basil,  
Roasted Peanuts, Citrus Chili Sauce **GF**

### Steak au Poivre 39

10 oz. New York Strip, Fingerling Potatoes, French Beans,  
Madagascar Green Peppercorn Sauce **GF**

### Spelt Pesto Pasta 22

Artichoke Hearts, Shaved Parmesan, Ground Walnuts, Lemon Zest **V**

### Gemelli Pasta 20

Arugula, Capers, Kalamata Olives, Heirloom Cherry Tomatoes,  
Shaved Parmesan, Citrus Herb Olive Oil **V**

### Chitarra Pasta 22

Double Smoked Bacon, Pomodoro Sauce, Chili Flakes

**Add a protein to any salad or pasta:**

Grilled Black Tiger Shrimps 12	6 oz. New York Strip 20
Seared Atlantic Salmon Fillet 15	10 oz. New York Strip 28
Grilled Chicken Breast 12	6 oz. Beef Tenderloin 30
Soy Marinated Tofu 10	

## SHAREABLES

### Warm Potato Chips 11

Bacon Onion Dip

### Cheese Plate 25

Niagara Cheddar, Honeycomb, French Soft Ripened Triple Cream,  
Oka, Chef's Choice, Pomegranate Seeds, Housemade Wine Jelly,  
Raisin Crostini

### Charcuterie Platter 25

Niagara Prosciutto, Bresaola, Chicken Liver Pâté,  
Artisanal Mustard, Pickled Soft Boiled Egg and Cauliflower

### The Consort Platter 30

Korean Beef Skewers with Kimchi Slaw, Housemade Kaffir  
Lime Popcorn Shrimp with Green Curry Aioli, General Tao  
Chicken Morsels, Potato Samosas with Tamarind Sauce

### Falafel Platter 20

Olive Tabbouleh, Tahini Eggplant Caviar, Mint Labneh,  
Red Pepper Hummas, Grilled Za'atar Flatbread **V**

## FLATBREADS

### Margarita 14

Heirloom Tomatoes, Fior di Latte, Basil,  
Arugula, Extra Virgin Olive Oil **V**

### Mushroom Fondue 14

Raclette Cheese, Fingerling Potato **V**

### Chorizo Chicken 17

Smoked Portuguese Chorizo, Grilled Chicken, Oka Cheese

## SIDES

### Parmesan Fries 7

Truffle Aioli

### Chili-Lime Sweet Potato Fries 7

Chipotle Mayo

### Freshly Steamed Edamame 7

Sea Salt **VG, 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 – July 2018