

SMALL BITES

Kale or Traditional Caesar Salad 14

Double Smoked Bacon, Focaccia Croutons, Shaved Parmesan, Lemon Powder
Vegan option available - V

Roast Squash & Bosc Pear Salad 14

Toasted Hazelnuts, Cranberries, Black & Green Kale, Sage & King Edward Honey Vinaigrette
VG, GF

Roast Heirloom Beet Salad 14

Smoked Mozzarella, Bruleed Figs, Celery Vinaigrette
V, GF

Grilled Watermelon Steak 14

Arugula, Mint, Toasted Pine Nuts, Feta, Aged Balsamic Vinegar, Extra Virgin Olive Oil
VG, GF

Field Greens 12

Heirloom Cherry Tomatoes, Heirloom Carrot and Beet Julienne, Sherry Dressing
VG

Crab & Shrimp Cake 20

Lemon and Dill Cured Salmon, Shaved Asparagus Salad, Mustard Dressing

Beef Carpaccio 17

Arugula, Shaved Parmesan, Extra Virgin Olive Oil
GF

French Onion Soup 12

Caramelized Onions, Dark Chicken Broth, Gruyère Cheese Baguette

BIG BITES

Super Salad 22

Chopped Kale, Quinoa, Pomegranate Seeds, Hearts of Palm, Avocado,
Edamame, Goji Berries, Heirloom Cherry Tomatoes, Hemp Seeds, Charred Lemon Dressing
VG, GF

California Cobb 25

Garlic Shrimps, Double Smoked Bacon, Heirloom Cherry Tomatoes, Stilton, Avocado, Soft Boiled Pickled Egg,
Avocado Ranch Dressing

Lobster Sandwich 25

Bacon, Heirloom Tomatoes, Boston Bibb, Avocado, Toasted Brioche

Consort Club 21

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

Smoked Beef Brisket 22

Gruyère, Crispy Onions, Garlic Aioli, Housemade Barbeque Sauce

The Canadian Burger 24

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

Falafel Burger 18

Tabbouleh Salad, Garlic Aioli, Lemon Tahini Dressing
V

The Beyond Traditional Burger 22

Heirloom Tomatoes, Avocado, Sundried Tomato Pistou, Micro Greens, Roast Fennel Dressing
VG

SHAREABLES

Warm Potato Chips 11
Bacon Onion Dip

Housemade Dips 14
Edamame Mint Hummus, Grilled Eggplant Dip, Chef's Choice Dip, Grilled Zatar Flatbread

Cheese Platter 28
Niagara Cheddar, Honeycomb, French Soft Ripened Triple Cream, Oka, Stilton, Chef's Choice,
Pomegranate Seeds, Housemade Wine Jelly, Raisin Crostini
Additional Portion \$14

Charcuterie Platter 28
Niagara Prosciutto & Capocollo, Chicken Liver Pâté, Soft Boiled Pickled Egg, Artisanal Mustard, Cauliflower Pickle
Additional Portion \$14

The Consort Platter 35
Pan Seared Beef Tips with Chipotle Mayo, Poached Shrimp Cocktail, Salted Egg Fried Chicken,
Raclette Crostini with Gherkins & Pickled Onions, Warm Potato Chips

Falafel Platter 22
Tabbouleh, Eggplant Caviar, Mint Labneh, Red Pepper Hummus, Grilled Zatar Flatbread,
V

FLATBREADS

Margarita 16
Heirloom Cherry Tomato Confit, Fior di Latte, Basil, Arugula, Extra Virgin Olive Oil
V

Tuscan Kale 16
Black Kale, Goat Cheese, Roasted Peppers, Extra Virgin Olive Oil
V

Prosciutto 17
Prosciutto, Fior di Latte, Sundried Tomato, Capers, Arugula

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

SUBSTANTIALS

Roast Cauliflower Steak 24
Sautéed Greens, Tricoloured Quinoa, Pomegranate Seeds, Maple Tahini Dressing
VG, GF

Grilled Octopus 30
Romesco Sauce, Smoked Chorizo, Fingerling Potatoes
GF

Atlantic Salmon 28
Forbidden Rice, King Oyster Mushroom, Asian Greens, Citrus Miso Fumet
GF

Fogo Island Cod Niçoise 32

Fingerling Potatoes, French Beans, Heirloom Cherry Tomatoes, Kalamata Olives, Soft Boiled Pickled Egg,
Charred Lemon Dressing

GF

Beer Battered Fogo Island Cod 27

Fries, Tartar Sauce, Charred Lemon, Heirloom Carrot and Beet Slaw

Cashew Butter Chicken 26

Basmati Rice, Naan Bread, Yogurt Raita

Hickory Smoked Cornish Hen 32

Seared Polenta, Grilled Broccoli, Chicken Jus

GF

Steak Frites

Choose:

6oz AAA Striploin 28, 10oz AAA Striploin 36, 6oz AAA Tenderloin 38

Choose:

Veal Jus, Green Peppercorn Sauce, Béarnaise Sauce

GF

Add Seasonal Vegetables 7

All pastas made fresh by local artisans

Linguini Pasta 26

Pistachio Pea Pesto, Crisp Artichoke Hearts, Shaved Parmesan, Toasted Pistachios, Lemon Zest

V

Quinoa Gemelli Pasta 24

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

V, VG upon request

Porcini Chitarra 26

Porcini Mushroom Sauce, Heirloom Cherry Tomatoes, Black Kale, Chili Flakes, Parmesan, Micro Basil

V, VG upon request

SIDES

Parmesan Fries 7

Truffle Aioli

Chili-Lime Sweet Potato Fries 7

Chipotle Aioli

Freshly Steamed Edamame 7

Sea Salt

VG, GF

Grilled Broccolini 10

Add a protein to any salad or pasta:

5 Grilled Black Tiger Shrimps 14

5oz Grilled Octopus 20

Seared Atlantic Salmon Fillet 15

Seared Fogo Island Cod 20

Grilled Chicken Breast 12

6 oz. New York Strip 20

10 oz. New York Strip 28

6 oz. Beef Tenderloin 30

Marinated Tofu 10

DAILY SPECIALS MENU

Monday

Keep Chicken Parmigiana on a Bun 22

Panko Battered Chicken Breast, Pomodoro Sauce, Mozzarella, Parmesan Cheese, Fries or Salad

Tuesday

Braised Lamb Shank 30

Broccolini, Roast Heirloom Beets & Carrots, Mashed Potatoes, Braising Jus

Wednesday

Cacio e Pepe 24

Pecorino Romano, Parmesan, Fresh Cracked Pepper, Spaghetti a la Chitarra, Cured Egg Yolk

Thursday

Duck Leg Confit 30

Crispy Seared Duck Leg, Double Smoked Bacon and White Bean Cassoulet

Friday

Crab & Shrimp Risotto 28

Saffron, Charred Leeks, Mascarpone

Saturday

Beef Short Rib Barley Soup 30

Pioppino Mushrooms, Roast Heirloom Carrots, Pearl Barley