

THE CONSORT BAR | LUNCH 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, Sorel

VG, GF

Root Vegetable Julienne 12

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

VG, GF

Field Greens 10

Heirloom Cherry Tomatoes, Fresh Vegetables,
Dijon Mustard Sherry Dressing

VG

Raw Zucchini Linguine 15

Vegan Pesto, Ground Walnuts, Lemon Zest

VG, GF

Crab & Shrimp Cake 23

Smoked Salmon, Grilled Asparagus, Mustard Dill Dressing

Chef's Inspired Soup Creation 9

French Onion Soup 12

Caramelized Onions, Dark Chicken Broth,
Gruyere Cheese Baguette

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

SUBSTANTIALS

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

Beer Battered Cod 21

Tartar Sauce, Lemon Confit

Marinated New York Striploin 26

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

GF

Gemelli Pasta 20

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

VG

Cashew Butter Chicken 25

Basmati Rice, Naan Bread, Yogurt Raita

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

Add a protein to any salad:

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

BIG BITES

Lobster Club Sandwich 25

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

Consort Club 21

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

Mile High Reuben 22

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

Pulled Berkshire Jerk Pork 22

Grilled Pineapple Slaw, Smoked Scotch Bonnet Aioli, Ciabatta

The Canadian Burger 21

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

Portobello Burger 18

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

SIDES

Parmesan Fries 7

Truffle Aioli

Chili-Lime Sweet Potato Fries 7

Chipotle Mayo

Warm Potato Chips 11

Bacon Onion Dip

Freshly Steamed Edamame 7

Sea Salt

VG, GF