

SMALL BITES

Kale or Traditional Caesar Salad 14

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

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

Chilled Gazpacho 12

Avocado, Heirloom Carrots, Heirloom Beets, Heirloom Tomatoes
VG, GF

Crab & Shrimp Cake 20

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

Chef's Inspired Soup Creation 9

French Onion Soup 12

Caramelized Onions, Dark Chicken Broth, Gruyère Cheese Baguette

SUBSTANTIALS

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

Beer Battered Fogo Island Cod 27

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

Tuna Tataki Niçoise 28

Seared Tuna Steak, French Beans, Heirloom Cherry Tomatoes, Olives, Soft Boiled Pickled Egg, Fingerling Potatoes,
Cilantro Cress, Tataki Dressing
GF

Steak Frites

Choose:

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

Red Wine Jus

GF

Add Seasonal Vegetables 7

Linguini Pasta 26

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

Cashew Butter Chicken 26

Basmati Rice, Naan Bread, Yogurt Raita

Add a protein to any salad:

5 Grilled Black Tiger Shrimps	14
Seared Atlantic Salmon Fillet	15
Grilled Chicken Breast	12
6 oz. New York Strip	20
10 oz. New York Strip	28
6 oz. Beef Tenderloin	30
Marinated Tofu	10

BIG BITES

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 Sandwich 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

The Beyond Traditional Burger 22

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

VG

SIDES

Parmesan Fries 7

Truffle Aioli

Chili-Lime Sweet Potato Fries 7

Chipotle Mayo

Freshly Steamed Edamame 7

Sea Salt

Warm Potato Chips 11

Bacon Onion Dip

Grilled Broccolini 10

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

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