

ALL DAY MENU

11:30am – 10:30pm

BEGIN WITH

Soup of the Day for you to heat

9 p/p or 20 for 1 liter

Organic Field Green Salad 11

with Vegetable Shards and Fresh Herb Vinaigrette

Traditional Caesar salad 13

Homemade Caesar Dressing, Parmesan and Olive Oil Toasted Croutons

Freshly Steamed Edamame 8

Canadian Smoked Salmon 18

with Grilled Asparagus and Pumpernickel Bagel Shards

Shrimp Mojito 18

with Mango, Mint, Avocado and Lime Salsa

The King's Shrimp and Crab Cake 18

with Honey Mustard Drizzle

SUBSTANTIAL

Chicken Caesar Salad 22

Homemade Caesar Dressing, Herb Croutons and Bacon with Grilled Chicken Breast

Grilled Sirloin Burger with Fries 18

Naturally Raised, Freshly In-House Ground
Add cheddar, blue or Gruyere 2

Aromatic Butter Chicken 22

Rich Cashew, Garam Masala Sauce with Fragrant Basmati Rice and Raita

Double Decker Clubhouse 18

Grilled Chicken Breast, Bacon, Tomato Confit and Chipotle Mayonnaise on Toasted Brioche

Lobster Clubhouse 26

with Avocado and Bacon

Penne with Northern Woods mushrooms 19

Tender Spinach in Roasted Garlic Cream

Fettuccine Pasta 19

Arugula, Capers, Black Olives and Tomatoes in a Herb Citrus Olive Oil

Cobb salad 24

Chopped Grilled Chicken, Bacon, Avocado, Egg, Roquefort, Crisp Lettuce in a Sherry Vinaigrette

Vegetarian burger 17

with Pepper Relish and Sweet Potato Fries

SHARING PLATTERS

Servings of Two or Four

The Consort Platter 30/45

Southern fried Chicken Skewer, Jalapeno Poppers, Cajun Popcorn Shrimp, Vegetable Samosas, Dipping Sauces

Baked nachos 18/24

with Cheddar, Jalapeno, Guacamole and Salsa

Local and artisanal cheese selection 25/40

Homemade Wine Jelly and Crisp Baguette

THIN CRUST PIZZA 19

Directly from our stone oven, boxed and delivered to your room **Personal Pizza 10"** (25cm) size

3 Toppings of Your Choice:

Mushrooms, Prosciutto, Red and Yellow Peppers, Artichokes, Ham, Pineapple, Bacon, Goat Cheese, Kalamata Olives, Sundried Tomatoes, Pepperoni, Onions, Extra Cheese

Any additional topping add 2

DISCOVER YOUR INNER CHEF BY CREATING YOUR OWN ENTRÉE

Protein

Beef Tenderloin 42
Chicken Supreme 29
Salmon Filet 30
Tiger Shrimps 32

Vegetables

Broccoli or Cauliflower
Asparagus
Vegetable Medley
Spinach or French Beans

Accompanying

Mashed Potato
Basmati Rice
Roasted New Potato
Fettuccine Pasta
Potato Gratin

Cooking Method

Pan Seared
Grilled
Poached
Steamed



Finishing Touches (Sauces)

Peppercorn
Garlic Cream
Red Wine Jus
Zesty Tomato Basil
Tomato Vodka Rose Cream

DESSERTS

Seasonal Berries 9

Selection of Sorbets and Ice cream 10

Selection of local and Imported Cheese 18

Please inquire for additional desserts and specialty coffee

