

NIAGARA PARKS CULINARY'S CHEF ELBERT WIERSEMA

Holland-born Executive Chef Elbert Wiersema C.F.B.E. graduated with a culinary degree in 1985. His journey began at the famous Chez Castel in Paris, France. He then went on to the 45 Park Lane Metropole Casino in London, United Kingdom and Horizons & Cottages, a Relais & Chateau property in Bermuda. During 15 years on the islands he worked for prestigious properties like Elbow Beach Hotel, a Mandarin Resort, Harmony Club and Ariel Sands Hotel. While in Bermuda he graduated as a designated Certified Food & Beverage Executive through the American Hotel & Motel Association.

Upon moving to Canada in 2002, Chef Elbert landed at Niagara Parks' picturesque Queenston Heights Restaurant, featuring a comprehensive selection of local VQA wines and fresh farm fare. He worked with local producers and has created signature dishes using Ontario, Canadian and local products. Chef Elbert is now bringing his unique culinary passion to Elements on the Falls Restaurant which features the freshest ingredients from local farms, where our award-winning Chef expertly prepares Niagara-inspired cuisine right before your eyes.

Chef Elbert has represented Canada at the Toronto Food & Wine Classic as well as many charity culinary events. Niagara Parks is delighted to have Chef Elbert serving you at Elements on the Falls Restaurant, dining as close as you can get to the Falls.

PROUDLY FEAST ON CERTIFIED FEAST ON

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast On is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.

The "Certified Taste of Ontario" badge shows locals and travellers alike that we are committed to showcasing Ontario's unique tastes of place.

You can learn more about the Feast On program by visiting their website at feaston.ontarioculinary.com



ELEMENTS

ON THE FALLS RESTAURANT

SOUPS & STARTERS

CHEF'S FEATURE SOUP	created fresh daily	8
ROASTED BUTTERNUT SQUASH BISQUE	baby arugula cream, flat parsley noodle, toasted sunflower seeds	9
TOASTED GARLIC BREAD WITH BRUSCHETTA SALSA	mozzarella, cheddar and Parmesan crust with scallions, garlic, basil and heirloom tomatoes	12
VEGETABLES SAMOSAS	aromatic, zesty vegetable filling, accompanied by coriander dip	14
CHICKEN BRUSCHETTA WONTONS	filled crispy wonton pastry, accompanied by peach apricot chutney	14
ARTICHOKE AND SPINACH DIP	with melted Asiago and Woolwich goat cheese, hint of horseradish, St. David's roasted bell pepper	16
COHO SMOKED SALMON ROULADE	cold Canadian smoked salmon rolled over a VQA Riesling wine cream cheese, butter lettuce, roasted Ontario garlic aioli	16
SMOKED MUSCOVY DUCK BREAST	on cognac and peppercorn pate, artisan bread, organic butter lettuce with white balsamic ice wine vinaigrette	16

SALADS

ORGANIC NIAGARA BUTTER LETTUCE	choice of vinaigrette dressing: blueberry baco noir, maple vidal, white balsamic ice wine, peach chardonnay or Italian	11
CAESAR SALAD	hearts of romaine, shaved Parmesan, crisp bacon bits, herb croutons, creamy garlic dressing	14
ASPARAGUS, WOOLWICH GOAT CHEESE AND PROSCIUTTO SALAD	organic butter lettuce, toasted sunflower seeds, maple Vidal dressing	16
GRILLED BOSCH PEAR SALAD	organic butter lettuce, concord gorgonzola cheese, toasted northern pecans, blueberry baco noir vinaigrette	16



At Niagara Parks Culinary, we're committed to supporting the many growers, producers and craftspeople that make up Ontario's strong food and agricultural sectors.

Ask your server about our selection of Niagara VQA wines, local craft beers, and the many purveyors who supply our fresh, local ingredients.

ELEMENTS

ON THE FALLS RESTAURANT

SANDWICHES AND GOURMET BURGERS

BUFFALO CHICKEN WRAP	chicken tenders in buffalo sauce, three-cheese blend, shredded lettuce, smokey ranch dressing, served with French fries	20
SMOKED TURKEY SANDWICH	all natural smoked turkey on a freshly baked seeded bun, roasted red pepper aioli, Bright's Havarti, steak tomato, crisp lettuce, side of Niagara butter lettuce with maple vidal vinaigrette	21
GREAT LAKES FISH SANDWICH	northern Ontario rainbow trout and smoked rainbow trout, steak tomato and kale slaw on a brioche bun with Dijon mustard, side of Niagara butter lettuce with ice wine vinaigrette	22
GRILLED VEGETABLES AND CANADIAN BRIE SANDWICH	creamy brie with grilled marinated vegetables on a leak and parmesan bun, side of Niagara butter lettuce with blueberry baco noir vinaigrette	22
CHAR-GRILLED ELEMENTS BURGER	hand-formed Canadian beef on a brioche bun with crisp lettuce, steak tomato, onions and dill pickle spear	20
NIAGARA BURGER	hand-formed Canadian beef on a brioche bun with portobello mushroom, roasted red pepper, concord gorgonzola, crisp lettuce, steak tomato, onions and dill pickle spear	22
PARKS BURGER	vegetarian burger on a brioche bun, topped with guacamole, crisp lettuce, steak tomato, onions and dill pickle spear	19

ADDITIONS & SUBSTITUTIONS

Add cheese or bacon to any burger or sandwich	2
Substitutions for French fries:	
House Salad	4
Caesar Salad	5

All burgers served with French fries

LOCAL FOOD PURVEYORS

Read on to learn about the many local growers and producers that help us to prepare fresh Ontario ingredients for visitors from around the world:

ACE BAKERY	LA SALETTE NORFOLK COUNTY	WOOLWICH DAIRY INC.
SLEGGERS GREENS	NIAGARA FOOD SPECIALTIES	THE BUTCHER SHOPPE
FORTY CREEK WHISKEY	100KM FOODS	QUEENS PASTA
ST. DAVID'S HYDROPONICS	NIAGARA VINEGAR	

All Prices are quoted in Canadian funds and do not include applicable tax or service fee.



ELEMENTS

ON THE FALLS RESTAURANT

ENTRÉES

VEGETABLE STIR FRY	medley of vegetables, udon noodles, soya ginger glaze, sesame seeds	23
GRAIN-FED CHICKEN BREAST PARMESAN	butternut squash bauletti pasta, grilled eggplant, zucchini and peppers, locally sourced vegetables, roasted red pepper sauce	24
GRILLED CANADIAN 8 oz STRIPLOIN STEAK	Parmesan and porcini powder dusted shoe string fries, side of Niagara butter lettuce with Italian dressing	28
CANADA 150 MAPLE LEAF RAVIOLI	ricotta and spinach ravioli topped with lemon garlic shrimp and Pacific salmon, lobster cream sauce, locally sourced vegetables	31
LAMB MIXED GRILL	Ontario lamb striploin and spicy lamb sausage, rosemary shiraz jus, locally sourced vegetables and potato of the day	39
BONE-IN GRILLED 12 oz RIB EYE STEAK	prime Canadian AAA rib eye steak, aged 28 days for superior flavour and tenderness, purple shallot red wine jus, locally sourced vegetables and potato of the day	42

SEASONAL FEATURE

Ask your server for today's Chef's Creation

Market Price

SWEET ENDINGS

NIAGARA SPY APPLE BARGE	warm cinnamon-scented apples and raisins over French vanilla ice cream in a filo pastry basket, Chantilly cream	11
CANADA 150 MAPLE CHEESECAKE	cinnamon graham crust, drizzled with Canadian maple syrup	11
WHITE CHOCOLATE CRÈME BRÛLÉE	synergy of cream, eggs, sugar and white chocolate	10
CHARCUTERIE OF DESSERTS FOR TWO	selection of mini crème brûlée, macarons, maple cheesecake, daily gelato	20
TRIO OF GELATO WITH FRUIT	your server will be pleased to advise you of our daily selection	8

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