

# Queenston Heights Restaurant

## DINNER

### APPETIZERS

**Soup of the Day**  
Chef's seasonal creation 7

**Mushroom Ravioli**  
sundried tomato sauce  
and shaved Parmesan 12

**Mozzarella Spirals**  
filled with prosciutto ham  
dressed on salad greens  
drizzled with blue cheese vinaigrette 12

**Caramelized Onion & Fennel Soup**  
rich sauterne beef broth, herb croutons  
and Woodstock cheddar crust 8

**Goat Cheese and Spinach in Puff Pastry**  
crisp salad greens  
dried Jordan cherry vinaigrette 12

### SALADS

**Tender Baby Niagara Greens**  
dried Jordan cherry vinaigrette 9

**Hearts of Romaine Lettuce**  
crisp double-smoked bacon  
focaccia croutons, shaved Parmesan  
and creamy garlic dressing 10

**Butter Lettuce Salad**  
toasted walnuts, grilled pears  
and blue cheese vinaigrette 10

### ENTREÉS\*

**Ontario Grilled Pork Chop**  
marinated with citrus essence  
apple jus 25

**Stuffed Grain-Fed Breast of Chicken**  
Brie cheese, basil, sundried tomatoes  
and roasted garlic jus 27

**Prosciutto Wrapped Atlantic Salmon**  
warm tomato, shallot  
and balsamic salsa 30

**Brome Lake Duck Confit**  
brandy and sea salt cured duck leg  
orange Late Harvest Vidal gastrique 30

**Fine Herb Crusted Lamb Chops**  
maple and apple calvados glaze 32

**Pine-Planked Pickerel Filet**  
peach-ginger  
and butternut squash compote 30

**Premium Canadian Prime Striploin Steak**  
dry aged minimum of 35 days  
for maximum flavour and taste  
red wine reduction drizzle 34

*\*Entrées are accompanied by: Seasonal Vegetables, Potatoes & Appropriate Starches*

Prices are in Canadian Funds and are Subject to Applicable Taxes and Gratuity