

Queenston Heights Restaurant

Celebrates



“STEP INTO THE PAST” DINNER TOUR MENU

May 9, 2011 to October 9/2011

*Subject to Availability

6:00 p.m. Daily

(Minimum of 20 Guests is Required)

Southern Gumbo Soup

Mixed Niagara Greens with Baco Noir, Wild Blueberry Vinaigrette

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Choice of

Breast of Chicken Stuffed with Sundried Tomato Mousse, Purple Shallot Jus

or

Baked Salmon Fillet—Pioneer Cut with Spinach Dumpling Sauce

or

Beef Prime Rib with Governor’s Steak Sauce

(Guests may select entree when seated)

Accompanied by Seasonal “Farm-to-Table” Vegetables and Starches

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McIntosh Apple Crumble with Maple Cream

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Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Milk or Soft Drink

Food: \$41.25 per person

Our Chefs celebrate Niagara’s abundance and share with you the joys of farm-to-table dining – this menu is based on locally sourced, farm-fresh ingredients



Price is in Canadian Funds and is Inclusive of Applicable Taxes and Gratuity

2-Mar-11