

# Queenston Heights Restaurant

## DINNER

Our Chefs celebrate Niagara's abundance and share with you the joys of farm-to-table dining.  
Proudly serving locally sourced farm-fresh ingredients.

### APPETIZERS

#### Soup of the Day

Chef's seasonal creation 7

#### Portobello Mushroom Ravioli

sundried tomato sauce  
and shaved Parmesan 13

#### Salmon Napoleon

delicate smoked salmon, layered with spinach  
crisp salad greens  
with white balsamic vinaigrette 14

#### Caramelized Onion & Fennel Soup

rich sautere beef broth, herb croutons  
and Woodstock cheddar crust 9

#### Goat Cheese and Spinach in Puff Pastry

crisp salad greens  
dried Jordan cherry vinaigrette 14

### SALADS

#### Summer Salad

Crisp Niagara micro greens  
Baco Noir blueberry vinaigrette 9

#### Butter Lettuce Salad

toasted northern pecans, grilled Bosc pears  
and Ermite blue cheese dressing 11

#### Hearts of Romaine Lettuce

crisp double-smoked bacon  
focaccia croutons, shaved Parmesan  
and creamy garlic dressing 12

### ENTRÉES\*

#### Pork Tenderloin Medallions

wrapped in double smoked bacon  
pearl onion and roasted garlic sauce 28

#### Grain-fed Breast of Chicken

with a filling of local chard and Swiss cheese  
Lady Apple and Calvados jus 29

#### Prosciutto Wrapped Atlantic Salmon

oven baked, Chardonnay reduction  
lime leaf and cream 31

#### Brome Lake Duck Confit

brandy and sea salt cured duck leg  
orange Late Harvest Vidal gastrique 32

#### Fine Herb Crusted Lamb Chops

accompanied by home made spaetzle and  
celery root compote and Port wine glaze 33

#### Baked Ontario Pickerel Fillet

accompanied by wild rice pilaf  
white balsamic beurre blanc  
hint of Madagascar vanilla 32

#### Premium Canadian Prime Striploin Steak

dry aged minimum of 35 days  
for maximum flavour and taste  
woodland mushrooms and brandy sauce 36

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