









NIAGARA HERB FLATBREAD oven-roasted heirloom tomatoes, sweet red onions, local spinach and melted Woolwich goat cheese  Chardonnay  Oast House Barn Raiser Ale	12	NORTH ATLANTIC CRAB, ARTICHOKE & ASIAGO CHEESE DIP garlic and rosemary-scented grilled flatbread  Pinot Gris  Mill St. Belgian Wit	18
ARTISAN CHARCUTERIE PLATTER FOR TWO locally sourced, cured deli meats and aged cheese, grilled vegetable tapenade, rosemary focaccia and pickled olives.  Pinot Grigio  Steam Whistle Pilsner	22	ATLANTIC SMOKED SALMON ROULADE herb cream cheese, capers and smoked trout mousse, served with sea salt crisps	15
CANADIAN BAKED BRIE wrapped in puff pastry, toasted northern pecans, served with cranberry apple chutney  Chardonnay  Railway City “Witty Traveller”	12	CHEDDAR & LAGER SOUP vegetarian broth, Ontario sharp cheddar and local Barking Squirrel lager  Gewürztraminer  Barking Squirrel Lager	9
		CHEF SIDNEY’S SOUP CREATION daily seasonal creation	8

LOCAL INSPIRED SALADS

Choice of vinaigrette dressing: blueberry baco noir, peach chardonnay or red wine			
Add grilled chicken breast or shrimp to any salad: \$6			
SLEGER’S ONTARIO BUTTER LETTUCE using local tender greens with house-made dressing  Chardonnay  Railway City “Witty Traveller”	11	NIAGARA HARVEST SALAD local Sleger’s greens with Woolwich goat cheese, toasted northern pecans, roasted sunflower seeds and seasonal berries  Chardonnay  Niagara Brewing Honeymoon Peach Radler	15
SUPER CAESAR SALAD a variety of leafy baby kale, hearts of romaine, shaved Parmesan, bacon bits, herb croutons and creamy garlic dressing  Pinot Grigio  Railway City “Witty Traveller”	15	HEIRLOOM CAPRESE SALAD Ontario heirloom tomatoes, fresh mozzarella cheese and pickled beets, drizzled with olive oil, herbs and balsamic reduction  Pinot Gris  Railway City “Witty Traveler”	13



Queen Victoria Place 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 Queen Victoria Place 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.

ATLANTIC SALMON WELLINGTON30

spinach mousse and northern wild rice pilaf, baked in puff pastry with caper chardonnay cream, served with local seasonal vegetables

 Sauvignon Blanc  Steam Whistle Pilsner

STRIPED SPINACH RAVIOLI21

ricotta cheese-stuffed ravioli, tossed in sun-dried tomato pesto with melted herb cherry tomatoes

 Pinot Grigio  Barking Squirrel Lager

CHAR-GRILLED BONE-IN
14 OZ RIB EYE STEAK36

prime Canadian beef, well marbled and aged to perfection, served with purple shallot jus, potato of the day and local seasonal vegetables

 Cabernet Sauvignon  Silversmith Black Lager

ROASTED CHICKEN SUPREME26

stuffed with roasted red peppers and Woolwich goat cheese, basil pesto cream, seasonal local vegetables, served with potato of the day

 Pinot Gris  Aero Car Ale

FIRE ROASTED MAPLE BRINED
10 OZ PORK CHOP28

cranberry apple chutney and Kozlik’s maple mustard sauce, served with potato of the day and seasonal local vegetables

 Gewürztraminer  Barking Squirrel Lager

QUEEN VICTORIA BURGER22

hand-created Canadian beef patty, melted Woolwich goat cheese, St. David’s roasted peppers, sage pesto and roasted garlic aioli on a brioche bun, served with French fries

 Cabernet Sauvignon  Oast House Barn Raiser Ale

OPEN-FACED SIRLOIN STEAK SANDWICH6 OZ - 22
10 OZ - 32

Queen Victoria’s best-selling grilled New York steak on a garlic crostini, grilled Portobello mushrooms, red wine jus and crispy battered onions, served with French fries.

 Cabernet Sauvignon  Brimstone Brewing Sinister Minister IPA

MIXED CANADIAN SEAFOOD TRIO36

Atlantic salmon, Georges Bank sea scallop, North Atlantic cod with Chardonnay dill cream, crispy leeks, potato of the day and seasonal vegetables

 Chardonnay  Steam Whistle Pilsner

ONTARIO FUSION NOODLE BOWL21

using local Ontario produce, bok choy, scallions, bean sprouts and shaved carrots with rice noodles in a soya vegetable broth

Add beef brisket or chicken: 6

 Gewürztraminer  Mill St. Belgian Wit

WITH PURCHASE OF AN ENTRÉE

“Starter” Niagara Butter Lettuce Salad	6
“Starter” Super Caesar Salad	8



All desserts made fresh, in-house

NEW YORK CHEESECAKE 10

baked cheesecake, served with seasonal fruit coulis

MAPLE CREME BRÛLÉE 10

rich maple custard with caramelized burnt sugar

CHOCOLATE THUNDER EXPLOSION 10

Queen Victoria's signature created, baked chocolate brownie, topped with vanilla bean ice cream and chocolate sauce

FROZEN TIRAMISU CAKE 10

creamy Mascarpone, layered lady fingers and mocha cream

PEACH GELATO & RICOTTA CHEESE CREPES 10

served with raspberry coulis

ICE CREAM OR SEASONAL GELATO 8

choose from chocolate or vanilla ice cream or locally made Niagara fruit gelato, served with fan wafer

LOCAL FOOD PURVEYORS

Niagara Parks chefs are proud to celebrate Niagara's abundance of Ontario's bountiful harvest and seasonal fresh-farm ingredients. Read on to learn more about the many growers and producers that help Niagara Parks Culinary deliver locally inspired dishes to visitors from around the world.

ACE BAKERY

Flatbread is produced in Toronto, Ontario, Canada.

SLEGER'S GREENS

Sleger's Greens is a family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London, and has been producing greens since 1987. They grow their greens with the roots attached for the freshest raw food available.

FORTY CREEK WHISKEY

Forty Creek Whiskey was started in Grimsby Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whiskey and has a rich, bold flavour that harbours flavours of honey, vanilla and toasty oak.

NIAGARA VINEGAR

House-made vinaigrettes are made with locally sourced fruits and flavoured vinegars from Niagara Vinegar in St. Catharines, Ontario.

LA SALETTE NORFOLK COUNTY

Salad ingredients are from locally sourced products through La Salette Norfolk County.



WOOLWICH DAIRY INC.

Woolwich Goat Cheese is produced in Orangeville, Ontario by Woolwich Dairy Inc. with all natural ingredients.

ST. DAVID'S HYDROPONICS

St. David's Hydroponics has been growing peppers in Ontario since 1985; they believe that their carbon footprint should be as close to zero as possible.

THE BUTCHER SHOPPE

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

QUEEN'S PASTA

Our pasta is made by Queen's Pasta, from Toronto, Canada, with the finest ingredients available. For the last 20 years, Queen's Pasta has been committed to creating the best and freshest pasta products, using only Canadian flour and fillings.

RAINBOW TROUT

Our trout is sourced from northern Lake Huron one of Ontario's most picturesque settings. In a part of the lake that is both sheltered and still has the necessary cold water flow.

GUNN'S HILL ARTISAN CHEESE

A small artisan cheese plant nestled within the rolling hills of Gunn's Hill Road in Oxford, Ontario. This small scale artisan cheese plant is the result of years of dreaming and planning by owner, operator and cheese maker Shep Ysselstein.

100KM FOODS INC.

100KM Foods Inc. mission is to establish a viable, dynamic and sustainable local food economy whereby chefs have access to the freshest and best products Ontario has to offer.