

NIAGARA HERB FLATBREAD12

oven-roasted heirloom tomatoes, sweet red onions, local spinach and melted Woolwich goat cheese

 Chardonnay  Oast House Barn Raiser Ale

ARTISAN CHARCUTERIE PLATTER FOR TWO22

locally sourced, cured deli meats and aged cheese, grilled vegetable tapenade, rosemary focaccia and pickled olives.

 Pinot Grigio  Steam Whistle Pilsner

CANADIAN BAKED BRIE12

wrapped in puff pastry, toasted northern pecans, served with cranberry apple chutney

 Chardonnay  Railway City “Witty Traveller”

FORTY CREEK BBQ BEEF BRISKET TACOS15

mini soft taco shells, Forty Creek BBQ Canadian beef brisket, shredded lettuce, vine ripened tomato salsa, crispy battered onions, and cilantro yogurt drizzle

 Syrah/Shiraz  Silversmith Black Lager

NORTH ATLANTIC CRAB, ARTICHOKE & ASIAGO CHEESE DIP18

garlic and rosemary-scented grilled flatbread

 Pinot Gris  Mill St. Belgian Wit

ATLANTIC SMOKED SALMON ROULADE15

herb cream cheese, capers and smoked trout mousse, served with sea salt crisps

CHEDDAR & LAGER SOUP9

vegetarian broth, Ontario sharp cheddar and local Barking Squirrel lager

 Gewürztraminer  Barking Squirrel Lager

CHEF SIDNEY’S SOUP CREATION8

daily seasonal creation



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 LETTUCE11

using local tender greens with house-made dressing

 Chardonnay  Railway City “Witty Traveller”

SUPER CAESAR SALAD15

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”

CHOPPED COBB SALAD17

romaine hearts, crispy bacon, chopped egg, tomato, cucumbers, sweet red onion and blue cheese, red wine vinaigrette.

 Pinot Noir  Mill St. Belgian Wit

HEIRLOOM CAPRESE SALAD13

Ontario heirloom tomatoes, fresh mozzarella cheese and pickled beets, drizzled with olive oil, herbs and balsamic reduction

 Pinot Gris  Railway City “Witty Traveler”

NIAGARA HARVEST SALAD15

local Sleger’s greens with Woolwich goat cheese, toasted northern pecans, roasted sunflower seeds and seasonal berries

 Chardonnay  Niagara Brewing Honeymoon Peach Radler

LUNCH ENTRÉES, SANDWICHES & BURGERS

GRILLED PORTOBELLO NAAN WRAP 18

St. David's roasted red peppers, Swiss cheese and Tzatziki, served with French fries

 Merlot  Railway City "Witty Traveller"

NAAN CHICKEN CLUB 21

baked chicken breast, Swiss cheese, double smoked bacon, shredded lettuce, vine ripened tomato, roasted red peppers and Sriracha aioli on Naan served with French fries

 Chardonnay  Niagara Brewing Beer Devil IPA

GRILLED REUBEN MELT 19

Ontario corned beef, Swiss cheese, sauerkraut and house-made dressing on marble rye, served with Sleger's butter lettuce, choice of dressing

 Riesling  Nickelbrook Brewing Naughty Neighbour APA

OPEN-FACED SIRLOIN STEAK SANDWICH 22

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

STRIPED SPINACH RAVIOLI 21

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

 Pinot Grigio  Barking Squirrel Lager

NORTHERN BAKED RAINBOW TROUT 21

pepper-berry rubbed with cilantro yogurt drizzle on a warm curry, seven grain salad

 Pinot Grigio  Steam Whistle Pilsner



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.

SEARED BUTCHER BURGER 19

hand-made Canadian beef patty, crisp lettuce, vine-ripened tomato, sweet shaved red onions and brine dill pickle on a brioche bun, served with French fries

 Cabernet Sauvignon  Oast House Barn Raiser Ale

VEGGIE BURGER 19

grilled vegetarian burger, zucchini relish, baby arugula, shaved red onion and vine-ripened tomato on a brioche bun, served with French fries

 Cabernet Sauvignon  Oast House Barn Raiser Ale

QUEEN VICTORIA BURGER 22

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

ONTARIO FUSION NOODLE BOWL 21

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

GRAIN-FED BREADED CHICKEN BREAST 22

seared with grilled vegetables, melted Asiago cheese, vine ripened tomato and St. David's roasted red pepper sauce, served with striped spinach ricotta cheese ravioli and seasonal vegetables

 Pinot Grigio  Miller Genuine Draft

ADDITIONS & SUBSTITUTIONS

Make any burger a "doubly patty" \$6

Add to any burger or sandwich \$2

cheddar cheese, Swiss cheese,
double-smoked bacon or blue cheese crumble

Substitute salad for French fries:

House Salad \$4 Caesar Salad \$5

ADD ONS

French Fries \$4 Gravy \$2

Fresh Seasonal Vegetables \$4

All desserts made fresh, in-house

NEW YORK CHEESECAKE

baked cheesecake, served with seasonal fruit coulis

MAPLE CREME BRÛLÉE

rich maple custard with caramelized burnt sugar

CHOCOLATE THUNDER EXPLOSION

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

FROZEN TIRAMISU CAKE

creamy Mascarpone, layered lady fingers and mocha cream

PEACH GELATO & RICOTTA CHEESE CREPES

served with raspberry coulis

ICE CREAM OR SEASONAL GELATO

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.