

QUEENSTON HEIGHTS RESTAURANT | EST 1900

A FRESH START

SOUP DU JOUR	freshly made each day 7
DILL & POTATO SOUP	with buffalo chips, whipped sour cream crispy dill fritter 8
SMOKED TOMATO BISQUE SOUP	in-house smoked san marzano tomatoes, crème fraiche and chives, artisan crostini 8
CAESAR SALAD	fresh romaine, crispy prosciutto, grated parmesan crostini, creamy garlic dressing 11
NIAGARA MICRO GREENS	with raspberry-mint and maple vinaigrette in filo pastry bowl, grape tomatoes, hot-house cucumbers, fresh field berries 9
ROASTED BEET SALAD	slow roasted golden and burgundy beets with mesclun greens, crumbled goat cheese, toasted pecans, sweet citrus vinaigrette 11
BREAD BASKET	garlic toast, naan bread 4

Born in Bowmanville, Ontario, Chef Bill Greenan's culinary journey has taken him around the Niagara region and now to the picturesque Queenston Heights Restaurant with the Niagara Parks Culinary team. Classically trained in French cuisine, he combines an Asian flare and Latin elegance to the dishes he prepares. Chef Greenan is a firm supporter of local suppliers and Niagara's fresh produce, featured in our new summer patio menus. Look for new menus each season.

Chef Greenan



Our chefs celebrate Niagara's abundance and Ontario's bountiful harvest and seasonal farm-fresh ingredients. Queenston Heights Restaurant became Feast ON certified in 2015. Ask your server for details

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PATIO CLASSICS

HENNEPIN BURGER	8 oz. house-made burger with cremini mushrooms, Niagara Hennepin dark stout bbq sauce, extra aged cheddar, dijon mayo, panko crusted vidalia onion, served with house fries 18
BUTTER-POACHED LOBSTER GRILLED CHEESE	served on artisan sourdough bread with crispy root vegetable chips, house or caesar salad 19
NIAGARA QUICHE	green asparagus, bell peppers, smoked provolone, niagara micro greens with baco noir blueberry vinaigrette 17
GNOCCHI CARBONARA	house-made gnocchi, cremini mushrooms, double-smoked bacon, shallots, baby arugula in a pecorino-romano cream sauce, served with fresh bread 18
FENIAN CHICKEN & APPLE STACK	tender chicken breast sandwich with swiss cheese, bacon, Niagara granny smith apple, pepper greens, buckwheat honey dijon, homemade toasted irish soda bread, choice of side 17
VEGAN PLATE	pan-seared polenta with fire-roasted tomato and wild mushroom ragoût, fresh asparagus, summer greens, soup of choice 16
BAKED ONTARIO RAINBOW TROUT	locally farmed, served with sesame bok choy sautéed shiitake mushrooms, risotto cake, warm root vegetable slaw, buckwheat honey and soya glaze 20
PROSCUITTO WRAPPED CHICKEN	supreme-cut chicken breast, stuffed with herbed cheese blend served with garlic yukon mash, green beans piquante, roasted St.David's red bell pepper sauce 19
RACK OF LAMB	half rack, grilled and marinated in Dijon and fresh rosemary served with sauteed vegetable medley, potato of the day tomato-thyme jus 23
CHIMICHURRI MARINATED SKIRT STEAK & GREENS	tender skirt steak grilled and served on napa cabbage, local greens, julienne carrot, red bell pepper, bean sprouts, sweet red onion, Canadian maple sesame dressing 17
TECUMSEH PLATTER	duet of Ontario pork - seared pork loin, grilled country sausage, three-sisters vegetable ragout, home-baked corn bread local bosc pear and cranberry chutney sage pan jus, crispy onions 19

CHEF'S
SIGNATURE PLATE

daily feature with summer greens
and soup of the day 16 - 22

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FROM THE VINE
NIAGARA VQA SELECTIONS

WHITE	60Z	90Z	BOTTLE 750ML
CHÂTEAU DES CHARMES SAUVIGNON BLANC (ST. DAVID'S BENCH)	8.5	11	32
HERNDER ESTATE RIESLING	7.50	9.5	29
REIF ESTATE PINOT GRIGIO	9.50	12.50	35
LEGENDS ESTATE TERROIR CHARDONNAY	8	10	30
JACKSON-TRIGGS CHARDONNAY	8	10	30
INNISKILLIN PINOT GRIGIO	9	12	34
ROSÉ			
SOUTHBROOK CABERNET FRANC	9.50	12.50	36
RED			
JACKSON-TRIGGS CABERNET FRANC / CABERNET SAUVIGNON	8	10	30
TRIOUS MERLOT	9.5	12.5	36
LEGENDS ESTATE TERROIR MERLOT	8	10	30
INNISKILLIN CABERNET SHIRAZ	9	12	34
CHÂTEAU DES CHARMES CABERNET FRANC	8.5	11	32
STONEY RIDGE PINOT NOIR	9	12	34
WAYNE GRETZKY ESTATES CABERNET MERLOT	9	12	34



Queenston Heights Restaurant is proud to offer VQA wines grown right here in Ontario. VQA Ontario is a provincial regulatory authority that oversees Ontario's wine appellation system.

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SWEET ENDINGS

CLASSIC VANILLA CRÈME BRÛLÉE	with fresh berry garnish 7
WARM CHOCOLATE LAVA CAKE	rich and decadent, served with fresh cream, seasonal berries 8
CARAMEL APPLE CHEESECAKE SPRING ROLLS	made fresh to order with warm chocolate ganache, chantilly cream, garden mint and berries 8
FIELD BERRY CRUMBLE	seasonal berries, cinnamon brown sugar, butter and oats. A la mode, of course! 8
HOMEMADE BREAD PUDDING	served with warm caramel sauce, fresh chantilly cream 8
SORBET TRIO	*ask your server for today's gluten-free options 8

BREWED

FRESHLY BREWED COFFEE	(decaf or tea) 3.5
HERBAL TEA	3.5
SPECIALTY COFFEES	(irish, spanish, b-52, monte cristo) 8.5