

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

3 COURSE

\$65

Choose a starter, entrée and dessert. Substitutions available for an additional charge.

STARTERS

CHEF’S FEATURE SOUP

created fresh daily

THE FALLS SALAD

butter blend lettuce, hardboiled egg, Pingue prosciutto, baby cucumber, heirloom cherry tomatoes, radish, maple vinaigrette

FRIED VEGETABLE DUMPLINGS

kimchi, gochujang, sesame seeds, scallions

BEET AND PEAR SALAD

pickled beets, poached pears, goat cheese fondue, Rosewood honey walnuts, red pearl onions, frisée, baco noir vinaigrette

UPGRADE YOUR STARTER

ONTARIO BURRATA

ADD 7

fresh strawberries, pickled strawberries, asparagus, black olive caramel, mint, artisan bread

SMOKED SALMON

ADD 7

Niagara apples, celery, radish, wasabi aioli, everything bagel spice, wasabi caviar

ENTRÉES

GRILLED BERKSHIRE PORK CHOP

maple-brined Ontario pork chop, sweet potato purée, sweet and sour collard greens, double-smoked bacon and pecan chutney, pickled pearl onions, pork jus

ONTARIO CHICKEN CHASSEUR

roasted breast, pan-seared thigh, potato purée, forest mushrooms, tomato, tarragon, black garlic jus

MAPLE CHILI GLAZED SALMON

fried shishito peppers, baby bok choy, basmati rice, mushroom and soy broth

GOAT CHEESE AND BARLEY CREPES

truffled cauliflower purée, walnut and grape salad, brown butter and lemon vinaigrette

MOROCCAN FALAFEL TAGINE

stewed peppers, tomato, chickpea, olive, apricot whipped tahini, toasted pistachio

UPGRADE YOUR ENTRÉE

GRILLED 12oz RIB EYE STEAK

ADD 12

potato purée, creamed garlic spinach, heirloom baby carrots, jus

GRILLED 8oz AAA BEEF TENDERLOIN

ADD 20

potato purée, creamed garlic spinach, heirloom baby carrots, jus

DESSERTS

CHOCOLATE CHEESECAKE

Niagara seasonal fruit compote, white chocolate shavings

NUTTY CARROT CAKE

sweet coconut, walnuts, toasted almonds

TRIO OF NIAGARA ICE GELATO

seasonal fruit, Icewine syrup drizzle

VANILLA HONEY CAKE

Niagara seasonal fruit compote, white chocolate shavings



VEGETARIAN



VEGAN



GLUTEN FREE

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS .....

STARTERS

-  **ONTARIO BURRATA 24**

*fresh strawberries, pickled strawberries, asparagus, black olive caramel, mint, artisan bread*
- CHEF’S FEATURE SOUP 13**

*created fresh daily*
- ARTISAN BREADBASKET 8**

*Niagara honey butter*
-  **THE FALLS SALAD 18**

*butter blend lettuce, hardboiled egg, Pingue prosciutto, baby cucumber, heirloom cherry tomatoes, radish, maple vinaigrette*
- CHARCUTERIE BOARD 42**

*artisanal cured meats and Ontario cheeses, pickles, jams, nuts, crackers - serves two*
- PINGUE N’DUJA SAUSAGE FLATBREAD 20**

*sun-dried tomato pesto, artichoke, arugula, pine nuts, ricotta, balsamic*
- FRIED VEGETABLE DUMPLINGS 17** 

*kimchi, gochujang, sesame seeds, scallions*
- SMOKED SALMON 24**

*Niagara apples, celery, radish, wasabi aioli, everything bagel spice, wasabi caviar*
- BEET AND PEAR SALAD 18**  

*pickled beets, poached pears, goat cheese fondue, Rosewood honey walnuts, red pearl onions, frisée, baco noir vinaigrette*

ENTRÉES

-  **ONTARIO CHICKEN CHASSEUR 40**

*roasted breast, pan-seared thigh, potato purée, forest mushrooms, tomato, tarragon, black garlic jus*
-  **MAPLE CHILI GLAZED SALMON 44**

*fried shishito peppers, baby bok choy, basmati rice, mushroom and soy broth*
-  **MOROCCAN FALAFEL TAGINE 35**

*stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio*
- GRILLED 8oz AAA BEEF TENDERLOIN 65**

*potato purée, creamed garlic spinach, heirloom baby carrots, jus*
- GRILLED BERKSHIRE PORK CHOP 44** 

*maple-brined Ontario pork chop, sweet potato purée, sweet and sour collard greens, double-smoked bacon and pecan chutney, pickled pearl onions, pork jus*
- GOAT CHEESE AND BARLEY CREPES 38** 

*truffled cauliflower purée, walnut and grape salad, brown butter and lemon vinaigrette*
- GRILLED 12oz RIB EYE STEAK 55**

*potato purée, creamed garlic spinach, heirloom baby carrots, jus*

SIDES

*fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10*

DESSERTS

- CHOCOLATE CHEESECAKE 13**

*Niagara seasonal fruit compote, white chocolate shavings*
-   **NUTTY CARROT CAKE 13**

*sweet coconut, walnuts, toasted almonds*
- TRIO OF NIAGARA ICE GELATO 13**

*seasonal fruit, Icewine syrup drizzle*
- VANILLA HONEY CAKE 13**

*Niagara seasonal fruit compote, white chocolate shavings*

 VEGETARIAN

 VEGAN

 GLUTEN FREE