



• P R I X F I X E •

3 COURSE

\$60

- Please choose one item from each category •
- Includes assorted bread, rolls and butter •

STARTERS

Soup of the Day

chef's daily feature

Gazpacho of the Day

chilled soup, Niagara seasonal produce

Char-Grilled Caesar

seared romaine wedge, Niagara Specialties prosciutto, shaved pecorino, crispy capers, lemon garlic vinaigrette

Summer Berry Salad

Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, bee pollen, smoked Rosewood honey, strawberry vinaigrette

ENTRÉES

Smoked Ontario Trout

soft poached egg, bearnaise, lyonnaise potato

Panko Parmesan Chicken

herb-roasted chicken breast, olive tapenade, seasonal vegetables, roasted fingerling potatoes

Vegan Stuffed St. David's Pepper

black bean, quinoa, lentil, portobello, flax seed, hempseed filling, wilted spinach & grilled portobello, romesco sauce, herb emulsion

Cabernet Braised Short Ribs

horseradish chive crème fraîche, seasonal vegetables, fingerling fork mash

DESSERTS

Seasonal Sorbet

Chocolate Cheese Cake

white chocolate sauce
& raspberry coulis

Sweet Corn Brûlée

candied bacon &
caramel corn





• STARTERS •

Soup of the Day 10
chef's daily feature

Gazpacho of the Day 10
chilled soup, Niagara seasonal produce

Beet Root Carpaccio Salad 18
arugula, dried apricot, pecans, shaved pecorino, goat cheese, lemon truffle vinaigrette

Three Sisters Smoked Trout Cakes 24
pole bean & corn succotash, squash ginger purée, savoury herb emulsion

QVP Vegan Platter 22
beet hummus, olive tapenade, pickled red cabbage, asparagus & cauliflower, pita bread

Char-Grilled Caesar 18
seared romaine wedge, Niagara Specialties prosciutto, shaved pecorino, crispy capers, lemon garlic vinaigrette

Summer Berry Salad 16
Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, bee pollen, smoked Rosewood honey, strawberry vinaigrette

Reuben Sliders 20
Montreal smoked meat, sauerkraut, Swiss cheese, 1000 Islands dressing, mini-pretzel buns

Charcuterie Platter 39
selection of local meats and cheeses, grilled vegetables, arugula, local jam & maple mustard, crostini

• ENTRÉES •

Lobster & Bacon Mac & Cheese Gratin 49
Atlantic lobster, butcher's bacon, Bright's cheddar, panko crust, spinach, roasted red peppers

Cabernet Braised Short Ribs 45
horseradish chive crème fraîche, seasonal vegetables, fingerling fork mash

Vegan Stuffed St. David's Pepper 30
black bean, quinoa, lentil, portobello, flax seed, hempseed filling, wilted spinach & grilled portobello, romesco sauce, herb emulsion

Berkshire Pork Chop 45
Gretzky Whisky apple butter, peppermint purée, seasonal vegetables, double-smoked bacon hash

Panko Parmesan Chicken 34
herb-roasted chicken breast, olive tapenade, seasonal vegetables, roasted fingerling potatoes

Smoked Ontario Trout 35
soft poached egg, bearnaise, lyonnaise potato

Gnocchi Alfredo 30
roasted cherry tomatoes, spinach, alfredo sauce, herbed brown butter

• DESSERTS •

Chocolate Cheese Cake 13
white chocolate sauce & raspberry coulis

Assorted Ice Cream 10
chocolate, French vanilla, strawberry

Seasonal Dessert Feature 13
ask your server what's baking today!

Sweet Corn Brûlée 13
candied bacon & caramel corn

Seasonal Sorbet 10

Local Cheese Plate 19
house made preserves, crackers