



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

## • 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, Woolwich 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, Pingue  
prosciutto, shaved pecorino, crispy  
capers, lemon garlic vinaigrette

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

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

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

## • HANDHELDS •

**Grilled St. David's Vegetable Sandwich 23**  
romesco, Woolwich goat cheese,  
arugula, herbed ciabatta

**Prime Rib Burger 25**  
butchers' bacon, Bright's cheddar,  
40 Creek BBQ sauce, crispy  
onion, shredded lettuce, sliced  
tomatoes, scallion bun

**Bulgogi Burger 25**  
spicy marinated beef patty,  
kimchi, pickled daikon & carrots,  
gochujang mayo, sesame bun

**Naan Butter Chicken 25**  
cucumber raita, chimichurri, naan bread

**Crispy Lake Huron White Fish Sandwich 22**  
dill pickle mayo, shredded lettuce,  
sliced tomato, potato bun

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## • ENTRÉES •

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### **Gnocchi Alfredo 28**

roasted cherry tomatoes, spinach, alfredo sauce, herbed brown butter

### **Lobster Ravioli 35**

mushrooms, arugula, Niagara chardonnay & tarragon cream sauce

### **Panko Parmesan Chicken 32**

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

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## • DESSERTS •

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### **Chocolate Cheesecake 13**

white chocolate sauce, raspberry coulis

### **Sweet Corn Brûlée 13**

candied bacon & caramel corn

### **Assorted Ice Cream 10**

chocolate, French vanilla, strawberry

### **Seasonal Sorbet 10**

### **Seasonal Dessert Feature 13**

ask your server what's baking today!

### **Local Cheese Plate 19**

house-made preserves, crackers



Prices are in Canadian funds & do not include applicable tax or service fee.