



## • 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



### Char-Grilled Caesar

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

### Gazpacho of the Day



chilled soup, Niagara seasonal produce

### 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



### Vegan Stuffed St. David's Pepper

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

### Panko Parmesan Chicken

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

### 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



VEGETARIAN



VEGAN



GLUTEN FREE







ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS



## • 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**  

**Seasonal Sorbet 10** 

**Local Cheese Plate 19**   
house made preserves, crackers



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