



..... 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, sesame 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

all handhelds are served with Niagara micro greens,
tossed in our signature balsamic maple vinaigrette

Substitute: Fresh Cut Fries 5 // Parmesan Truffle Fries 7

• ENTRÉES •

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

• DESSERTS •

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



 VEGETARIAN

 VEGAN

 GLUTEN FREE

 ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS

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