



QUEEN VICTORIA PLACE
RESTAURANT

• 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

 **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, mushroom truffle cream, seasonal vegetables, roasted fingerling potatoes

 **Oven-Roasted Salmon**

roasted pepper and caper relish, chimichurri, seasonal vegetables, herb-roasted potato

Cabernet Braised Short Ribs 

horseradish chive crème fraiche, 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



QUEEN VICTORIA PLACE
RESTAURANT

• 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

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

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

Panko Parmesan Chicken 34
herb-roasted chicken breast, mushroom truffle cream, seasonal vegetables, roasted fingerling potatoes

Oven-Roasted Salmon 39 
roasted pepper and caper relish, chimichurri, seasonal vegetables, herb-roasted potato

Prime Rib Burger 29
butchers' bacon, Bright's cheddar, 40 Creek BBQ sauce, crispy onion, shredded lettuce, sliced tomatoes, sesame bun, fresh cut fries

• 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



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