

# TABLE ROCK HOUSE

RESTAURANT

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

## SOUPS, SALADS & STARTERS

### ONTARIO BURRATA 25

*basil pesto, heirloom tomato, pickled eggplant, toasted pine nuts, balsamic reduction, artisan bread*

### FRIED VEGETABLE DUMPLINGS 18

*kimchi, gochujang, sesame seeds, scallions*

### ARTISAN BREAD BASKET 8

*Niagara honey butter*

### ENDIVE AND PEAR SALAD 18

*Belgian endive, arugula, poached pears, crumbled blue cheese, Rosewood honey, walnuts, red pearl onions, frisée, blueberry baco noir vinaigrette*

### HUMMUS DIP 18

*caramelized onion, pomegranate seeds, za'atar, parsley, lemon, olive oil, warm pitas*

### CHEF'S FEATURE SOUP 13

*created fresh daily*

### BACON-WRAPPED SCALLOPS 24

*smoked heirloom tomato jam, horseradish aioli, lemon*

### THE FALLS SALAD 18

*butter blend lettuce, hardboiled egg, Pingue prosciutto, baby cucumber, heirloom cherry tomatoes, radish, Ontario maple vinaigrette*

**ADD CHAR-GRILLED CHICKEN BREAST 9**

### CHARCUTERIE BOARD 42

*artisanal cured meats and Ontario cheeses, pickles, jams, nuts, crackers • serves two*

## SANDWICHES & BURGERS

### CHICKEN SCHNITZEL "BLT" 25

*breaded fried chicken, bacon jam, smoked heirloom tomato aioli, shredded lettuce, brioche bun, side of seven grain salad*

### ATLANTIC LOBSTER ROLL 34

*Atlantic lobster meat, old bay aioli, pickled fennel, celery, brioche roll, side of butter lettuces with Ontario maple vinaigrette*

### CANADIAN PRIME RIB BURGER 25

*6oz prime rib patty, house burger sauce, shaved onion, leaf lettuce, heirloom tomato, B&B pickles, Thornloe smoked cheddar, side of seven grain salad*

### SUBSTITUTE SIDES

*fresh-cut fries 5 • sweet potato fries 6 • parmesan and porcini dusted fries 7*

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

 VEGETARIAN

 VEGAN

 GLUTEN FREE

# TABLE ROCK HOUSE

RESTAURANT

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

## ENTRÉES

 **GRILLED 6OZ FLAT  
IRON STEAK FRITES 42**

*parmesan and porcini dusted fries, crumbled  
blue cheese, truffle aioli, red wine jus*

**ROASTED ONTARIO  
CHICKEN BREAST 34** 

*roasted fingerling potatoes, peas,  
asparagus, radish, black garlic jus*

 **GOCHUJANG TEMPEH TACOS 26**

*kimchi, pickled radish, carrot, cucumber,  
corn tortillas, coconut yogurt, cilantro*

**SPINACH FETTUCCINE 29** 

*spring peas, asparagus, garlic spinach, Kozlik's  
triple crunch mustard, chardonnay cream  
sauce, fresh herbs, shaved parmesan*

**LAKE ERIE PICKEREL FRITTERS 34**

*Table Rock Ale battered pickerel filet,  
fresh-cut fries, malt vinegar aioli, coleslaw*

**ADD CHAR-GRILLED CHICKEN BREAST 9**

### SIDES

*fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10  
parmesan and porcini dusted fries with garlic aioli 12*

## DESSERTS

**TRIPLE CHOCOLATE MOUSSE 14**

*raspberry, white chocolate shavings*

**TRIO OF NIAGARA ICE GELATO 14**

*seasonal fruit*

**NUTTY CARROT CAKE 14**  

*sweet coconut, walnuts, toasted almonds*

**CARAMEL APPLE CHEESECAKE 14**

*salted caramel, hazelnut praline*

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

 VEGETARIAN

 VEGAN

 GLUTEN FREE