

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

STARTERS

-  **ONTARIO BURRATA 25**
spaghetti squash, maple syrup, roasted chestnuts, cranberries, poached pears, toasted pumpkin seeds, fried sage
- ARTISAN BREAD BASKET 8**
Niagara honey butter
- SPINACH & RICOTTA ARANCINI 20**
fire-roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction
-   **THE FALLS SALAD 18**
Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco noir vinaigrette

- CHEF'S FEATURE SOUP 13**
created fresh daily
- FRIED VEGETABLE DUMPLINGS 18** 
kimchi, gochujang, sesame seeds, scallions
- GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE 23**
Old Bay aioli, pickled fennel, celery root slaw, frisée
- WEDGE SALAD 18** 
crisp iceberg lettuce, bacon jam, crumbled blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

CHARCUTERIE BOARD 42
artisanal cured meats and Ontario cheeses, pickles, jams, nuts, crackers • serves two

ENTRÉES

-  **GRILLED 12oz NEW YORK STRIPLOIN 59**
potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus
-   **MOROCCAN FALAFEL TAGINE 37**
stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio
-  **BRAISED BEEF SHORT RIB 48**
potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus

- DUCK LEG CONFIT 46** 
braised red cabbage, crushed celery root, brussel sprouts, Jordan cherry jus
- ROSEWOOD SMOKED HONEY & ROSEMARY GLAZED SALMON 44** 
butternut squash ratatouille, chestnut, honey-poached cranberries, pumpkin seeds
- GRILLED BERKSHIRE PORK CHOP 45** 
maple-brined Ontario pork chop, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, calvados jus

WILD MUSHROOM CANNELLONI 39 
roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

SIDES
fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10

DESSERTS

- TRIPLE CHOCOLATE MOUSSE 16**
Niagara seasonal fruit coulis
- LEMON MERINGUE TART 16**
almond crust, lemon curd, torched meringue

- TRIO OF NIAGARA ICE GELATO 14** 
seasonal fruit
- CARAMEL APPLE CHEESECAKE 14**
salted caramel, hazelnut praline

 VEGETARIAN  VEGAN  GLUTEN FREE