



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

## • STARTERS •

**Soup of the Day 13**  
chef's daily feature

  **Seasonal Gazpacho 13**  
chilled soup, Niagara seasonal produce

 **Prosciutto Melon Salad 19**  
Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint, Rosewood honey lemon vinaigrette

  **Summer Berry Salad 17**  
Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, smoked Rosewood honey, strawberry vinaigrette

 **Three Sisters Burrata 24**  
roasted butternut squash, green bean almondine, saffron creamed corn, Niagara herbs, artisan breads

**Fried Mozzarella Ravioli 16**   
herb-breaded, basil walnut pesto, roasted cherry tomatoes, parmesan, fresh basil

**Chicken Slider Burgers 19**  
Forty Creek BBQ sauce, bacon, lettuce, tomato, ranch sauce, brioche slider bun

**Montreal Smoked Meat Poutine 18**  
fresh cut fries, Upper Canada cheese curds, scallions, Kozlik's grainy mustard gravy

**Spicy Ganoush 16**   
eggplant purée, guajillo pepper sauce, dukkah, pita chips

**Charcuterie Platter 40**   
selection of local meats & cheeses, grilled vegetables, arugula, local jam & maple mustard, crostini

**Niagara Cheese Plate 19**  
selection of local cheeses, candied pecans, apple-cherry jelly, cracker

## • ENTRÉES •

**House-Made Potato Gnocchi 30**   
arugula, cherry tomatoes, mushrooms, goat cheese, parmesan, smoked tomato-basil cream sauce

**Sausage & Broccolini Ravioli 34**  
spinach, asparagus, roasted red peppers, parmesan, pesto cream sauce

**Great Lake Pickerel Tacos 25**  
Gochujang marinated, battered & fried, pickled radish and daikon, kimchi, Gochujang sauce, three corn tortillas

## • H A N D H E L D S •

### **Chimichurri Chicken Croissant 24**

roasted chicken breast, romesco sauce, Woolwich goat cheese, arugula, multigrain croissant

### **Fried Tomato Focaccia 23**

breaded vine ripened tomato, buffalo mozzarella, arugula, basil walnut pesto

### **Braised Short Rib Sandwich 26**

sautéed bell peppers, onion, mushrooms, provolone cheese, cheddar cheese sauce, potato scallion bun

### **Butcher Burger 26**

8 oz grilled chuck patty, triple cheese, lettuce, tomato, onion, pickle, roasted garlic aioli, brioche bun

### **Smoked Turkey Sausage 25**

sautéed bell peppers & onions, sauerkraut, Kozlik's honey mustard, pretzel bun

*all handhelds are served with chickpea and feta salad*

Substitute:

Fresh Cut Fries 5

Parmesan Truffle Fries 7

## SIDES + EXTRAS

*double smoked bacon 4 • roasted chicken breast 10  
grilled shrimp 10 • fresh cut fries 7 • parmesan truffle fries 9*

## • D E S S E R T S •

### **Chocolate Cheesecake 13**

white chocolate sauce, raspberry coulis

### **Italian Lemon Meringue Tart 16**

raspberry coulis

### **Strawberry Shortcake 14**

house made buttermilk biscuit, macerated strawberries, Chantilly cream, strawberry coulis

### **Assorted Ice Cream 10**

chocolate, french vanilla, strawberry

### **Seasonal Dessert Feature 13**

ask your server what's baking today!

### **Seasonal Sorbet 10**



VEGETARIAN



VEGAN



GLUTEN FREE



ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS

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