

TABLE ROCK HOUSE

RESTAURANT

PRIX FIXE MENU

\$70

Choose a starter, entrée and dessert. Substitutions available for an additional charge.

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

TABLE ROCK FALL SALAD

local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnut, creamy onion dressing

CRISPY BRUSSELS SPROUTS

maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

GRILLED TIGER PRAWNS

yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

GRILLED PEACH & PINGUE PROSCIUTTO

arugula, pickled onion, maple pecans, Upper Canada smoked cheese

UPGRADE YOUR STARTER

ONTARIO BURRATA **ADD 7**

Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia

BEETS & SMOKED SALMON **ADD 7**

smoked salmon, beets carpaccio, snow goat cheese, cranberries, watercress, fried caper berry, dill vinaigrette

ENTRÉES

SMOKED BEEF SHORT RIB

garlic butter mashed potatoes, pearl onions, grilled broccolini, chimichurri, red wine jus

BUTTER VEGETABLE CURRY

crispy chickpeas, rice pilaf, vegetable chutney, pita bread
ADD CHICKEN 9

MAPLE & APRICOT BUTTERNUT SQUASH

braised carrots, quinoa kale cranberry salad, cherry tomatoes, pickled onions

APRICOT GLAZED RAINBOW TROUT

parsnip and apple purée, braised carrots and beets, bell pepper jam, fresh herb oil

GRILLED ONTARIO PORK CHOP

garlic butter mashed potatoes, corn and squash succotash, apple walnut raisin compote, truffle jus

UPGRADE YOUR ENTRÉE

LOBSTER TAGLIATELLE **ADD 10**

squid ink tagliatelle pasta, PEI lobster meat, lobster pomodoro tomato sauce, farm basil, Bomba hot pepper and shrimp paste

12oz NEW YORK STRIPLOIN **ADD 12**

garlic butter mashed potatoes, honey roasted carrots, grilled broccolini, creamy forest mushroom sauce

DESSERTS

APPLE CINNAMON CHEESECAKE

sea salt caramel

LEMON MERINGUE TART

macerated Icewine blueberries

CHOCOLATE DOME

mixed berry coulis

PECAN TART

pecan cranberry dust, berry liqueur mascarpone

TRIO OF NIAGARA ICE GELATO

seasonal fruit



VEGETARIAN



VEGAN



GLUTEN FREE



TABLE ROCK HOUSE

RESTAURANT

STARTERS

ARTISAN BREAD BASKET 9

chef's feature butter

ONTARIO BURRATA 24

Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia

CRISPY BRUSSELS SPROUTS 18

maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

GRILLED TIGER PRAWNS 22

yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

CHEF'S FEATURE SOUP 13

created fresh daily

BEETS & SMOKED SALMON 24

smoked salmon, beets carpaccio, snow goat cheese, cranberries, watercress, fried caper berry, dill vinaigrette

PUMPKIN FETA DIP 19

Ontario Rosewood honey, garlic oil, spiced pumpkin seeds, toasted baguette

GRILLED PEACH & PINGUE PROSCIUTTO 22

arugula, pickled onion, maple pecans, Upper Canada smoked cheese

TABLE ROCK FALL SALAD 19

local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnut, creamy onion dressing

ENTRÉES

LOBSTER TAGLIATELLE 54

squid ink tagliatelle pasta, PEI lobster meat, lobster pomodoro tomato sauce, farm basil, Bomba hot pepper and shrimp paste

GRILLED ONTARIO PORK CHOP 47

garlic butter mashed potatoes, corn and squash succotash, apple walnut raisin compote, truffle jus

BUTTER VEGETABLE CURRY 39

crispy chickpeas, rice pilaf, vegetable chutney, pita bread

ADD CHICKEN 9

12oz NEW YORK STRIPLOIN 59

garlic butter mashed potatoes, honey roasted carrots, grilled broccolini, creamy forest mushroom sauce

SMOKED BEEF SHORT RIB 49

garlic butter mashed potatoes, pearl onions, grilled broccolini, chimichurri, red wine jus

MAPLE & APRICOT BUTTERNUT SQUASH 39

braised carrots, quinoa kale cranberry salad, cherry tomatoes, pickled onions

APRICOT GLAZED RAINBOW TROUT 44

parsnip and apple purée, braised carrots and beets, bell pepper jam, fresh herb oil

24oz T-BONE STEAK FOR TWO 115

truffle mashed potatoes, grilled broccolini, parsnips, red wine jus
*subject to availability

DESSERTS

APPLE CINNAMON CHEESECAKE 16

sea salt caramel

LEMON MERINGUE TART 16

macerated Icewine blueberries

CHOCOLATE DOME 16

mixed berry coulis

PECAN TART 14

pecan cranberry dust, berry liqueur mascarpone

TRIO OF NIAGARA ICE GELATO 14

seasonal fruit

 VEGETARIAN

 VEGAN

 GLUTEN FREE

