



Table Rock House Restaurant

welcomes

Jazz Music Night

Thursday February 20th 2025

Appetizers

Artisan Bread Basket \$9
chef's feature butter

Chef's Feature Soup \$13
created fresh daily

Ontario Burrata \$24
Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia (vegetarian)

Beets & Smoked Salmon \$24
smoked salmon, beets carpaccio, snow goat cheese, cranberries, watercress, fried caper berry, dill vinaigrette (GF)

Crispy Brussel Sprouts \$18
maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds (vegan)

Grilled Tiger Prawns \$22
yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

Lobster Poutine \$24
lobster meat, lobster bisque gravy, Upper Canada cheese curds

Beef Short Rib Croquettes \$21
Upper Canada cheese, horseradish herb aioli, pickled farm vegetables

Mushroom Sliders \$24
three brioche buns, portobello mushroom, halloumi cheese, arugula, caramelized onions, herb aioli

Smoked Pulled Pork Sliders \$24
three brioche buns, northern spy apple BBQ sauce, dijon mayo, arugula, dill pickles

Charcuterie Board \$44
3 Ontario cured meats and 3 Ontario cheeses. Served with a selection of fruit, pickles, jams, nuts and crackers

Desserts

Apple Cinnamon Cheesecake \$16
sea salt caramel

Chocolate Dome \$16
mixed berry coulis

Pecan Tart \$14
pecan cranberry dust, berry liqueur mascarpone

Trio of Niagara Ice Gelato \$14
seasonal fruit

Prices in Canadian funds and exclusive of tax and service fees