TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

WELCOMES

TWILIGHT JAZZ & BLUES SERIES CELEBRATING BLACK HISTORY MONTH WITH CINNAMON JONES

THURSDAY, FEBRUARY 20, 2025

STARTERS

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

BEETS & SMOKED SALMON 24

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

ČCRISPY BRUSSEL 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

LOBSTER POUTINE 24

lobster meat, lobster bisque gravy, Upper Canada cheese curds

BEEF SHORT RIB CROQUETTES 21

Upper Canada cheese, horseradish herb ajoli, 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

three Ontario cured meats and three 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 ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

