

QUEEN VICTORIA PLACE

RESTAURANT

STARTERS

- Soup of the Day 13**
chef's daily feature
- Marinara Braised Meatball 19**
8oz house-made beef meatball,
Gunn's Hill brie, garlic bread
-  **Whipped Feta 20**
whipped Ontario feta, herb emulsion,
jalapeno honey, crostini
- Charcuterie Platter 40**
Niagara Specialty cured meats,
Upper Canada cheeses, grilled vegetable salad,
local jam, maple mustard, crostini

- Fried Mozzarella Ravioli 18** 
crispy herb crusted ravioli, walnut pesto,
roasted cherry tomatoes, parmesan, micro basil*
- Calamari 22**
crispy fried calamari, hot peppers, olives,
lemon-basil aioli
- South Western Poutine 22**
fresh cut fries, cheese curds, gravy,
braised Ontario pulled pork in Forty Creek
whisky BBQ sauce, cajun spiced corn,
peppers & black beans, cheddar

SALADS

-  **Summer Berry Salad 19**
Niagara mixed greens*, seasonal berries,
candied pecans, Gunn's Hill brie, smoked honey,
focaccia crisp, strawberry vinaigrette
- QVP Caesar 19**
Ontario romaine, bacon, focaccia croutons, parmesan,
house-made yogurt Caesar dressing

- Heirloom Caprese 22** 
sliced heirloom tomatoes, fresh Buffalo mozzarella,
balsamic reduction, basil cress*, parmesan,
white balsamic vinaigrette
- Add chicken to any salad 10*
Add salmon to any salad 12

ENTRÉES

- Surf and Turf Burger 40**
8oz ground chuck, butter braised Atlantic lobster,
Béarnaise sauce, arugula, black garlic aioli,
brioche bun, parmesan truffle fries
- Cabernet Braised Short Rib 48**
herb crusted beef short rib, mushrooms, wilted
greens*, buttermilk mashed potatoes
-  **Grilled Berkshire Pork Chop 48**
Forty Creek whisky apple-butter sauce, peppermint
emulsion, Niagara seasonal vegetables, buttermilk
mashed potatoes
- Coq Au Vin 36**
Niagara Cabernet braised chicken breast and
drumstick, bacon lardon, mushrooms, pearl onions,
roasted fingerling potatoes

- 12oz New York Striploin 59** 
chimichurri, red wine jus, parmesan truffle fries
- Gremolata Glazed Salmon 42** 
saffron creamed corn, roasted red pepper relish,
lyonnaise fingerling potatoes
- Falafel Platter 33** 
sumac grilled eggplant, fried falafel, white bean
hummus, pickled eggplant, artichokes, pickled red
onion, harissa tomato sauce, cilantro cress*,
grilled pita
- Truffle Sacchetti Pasta 35** 
ricotta, mozzarella, pecorino, parmesan and black
truffle stuffing, roasted garlic cream sauce, arugula,
parmesan cheese, micro basil*

DESSERTS

- Black Forest Cake 17**
layered chocolate cake, Chantilly cream, black
cherries, sour cherry compote
- House-made Key Lime Pie 15**
traditional rich & fresh key lime custard, graham
cracker crust, whipped cream
- Assorted Ice Cream 12**
chocolate, French vanilla or strawberry,
sugar cookie garnish

- S'mores Square 15**
hand-made marshmallows, graham cracker crust,
chocolate coating, caramel drizzle
- Strawberry Cheesecake 15**
Niagara strawberry baked cheesecake, fresh berries,
strawberry coulis
- Seasonal Sorbet 12**
locally made, sugar cookie garnish

 VEGETARIAN  GLUTEN FREE  VEGAN

*Grown by the Niagara Parks School of Horticulture in our Botanical Gardens.

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

