

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTERS

ARTISAN BREAD BASKET 9

chef's choice butter

ONTARIO CORN AND JALAPENO DIP 20

aged cheddar, crispy bacon crumble, grilled pita bread

ONTARIO BURRATA 24

basil strawberry compote, heirloom tomatoes, pistachio cranberry dust, herb oil, balsamic fig vinaigrette, pea shoots, grilled focaccia*

BRAISED BEEF SHORT RIB POUTINE 21

Upper Canada cheese curds, sauteed mushrooms, rich beef gravy, fresh cut fries

HONEY GARLIC TIGER PRAWNS 25

red curry sauce, mussel meat, confit heirloom cherry tomatoes, herb oil, Thai basil, crostini*

CHEF'S FEATURE SOUP 13

created fresh daily

CRISPY BRUSSEL SPROUTS 18

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

TABLE ROCK SALAD 19

local kale, farm greens, blueberries, cranberries, pickled beets, cherry tomatoes, pumpkin seeds, citrus raspberry dressing*

Add chicken 12 • Add salmon 14

WEDGE SALAD 20

iceberg lettuce, crumbled blue cheese, bacon jam, cherry tomatoes, pickled red onion, buttermilk dressing

SANDWICHES & BURGERS

TABLE ROCK BURGER 28

8oz ground chuck patty, house burger sauce, smoked Ontario cheddar, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

GRILLED LAMB BURGER 31

8oz ground lamb patty, tzatziki sauce, halloumi cheese, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

CRISPY CHICKEN SANDWICH 28

sweet & spicy fried chicken, garlic aioli, leaf lettuce, pickled red onion, side of fresh cut fries

MUSHROOM SLIDERS 25

portobello mushroom, halloumi cheese, arugula, caramelized onions, herb aioli, three brioche slider buns, side of apple slaw*

SUBSTITUTE SIDES

sweet potato fries 2 • truffle parmesan fries 4 • poutine 7



VEGETARIAN



VEGAN



GLUTEN FREE

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

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

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ENTRÉES



GRILLED 10OZ STRIPLOIN STEAK 44

parmesan dusted fries, mustard garlic aioli, chimichurri, Niagara red wine jus



SMOKED ONTARIO PORK BELLY 37

maple mustard glaze, parsnip apple puree, braised carrots, baby bok choy



COCONUT VEGETABLE CURRY 31

crispy chickpeas, rice pilaf, vegetable chutney, cilantro cress, pita bread*

Add chicken 12 • Add salmon 14

MISO GLAZED ATLANTIC SALMON 37

smoked cauliflower puree, grain salad with squash, feta, mint, confit cherry tomatoes*

LOBSTER HERB RAVIOLI 38

*creamy lobster bisque, goat cheese, sundried tomatoes, pine nuts, micro basil**

ROASTED ONTARIO CHICKEN SUPREME 34

creamy mushroom sauce, garlic butter mashed potatoes, braised carrots, baby bok choy

SIDES

fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10 • truffle parmesan fries 12

DESSERTS

BLACK FOREST CAKE 17

cherry compote, whipped cream

KEY LIME PIE 16

mixed berry coulis, whipped cream

MAPLE PECAN CHEESECAKE 16

caramel, toasted pecans

CHOCOLATE DOME 17

raspberry mousse, mixed berry coulis

TRIO OF NIAGARA ICE GELATO 14

seasonal fruit



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