

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS



PRIX FIXE MENU

3 COURSE MEAL 70

STARTERS

CHEF’S FEATURE SOUP

created fresh daily

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

CRISPY BRUSSEL SPROUTS

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

PINGUE PROSCIUTTO & UPPER CANADA BRIE 
*grilled Ontario asparagus, Provisions wild berry jam, smoked honey, arugula**

WEDGE SALAD

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

UPGRADE YOUR STARTERS

Ontario burrata 7 • smoked salmon 7 • honey garlic tiger prawns 8

ENTRÉES

BRAISED BEEF SHORT RIB

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

ROASTED CAULIFLOWER STEAK

maple harissa glaze, fingerling potatoes, roasted peppers, asparagus, artichokes, olives, pine nuts, pickled red cabbage

COCONUT VEGETABLE CURRY

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

Add chicken 12 • Add salmon 14

MISO GLAZED RAINBOW TROUT

smoked cauliflower puree, grilled asparagus, rainbow carrots, trout caviar

GRILLED ONTARIO PORK CHOP

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

UPGRADE YOUR ENTRÉES

lobster & crab cannelloni 10 • 12oz striploin steak 12 • 12oz ribeye steak 15

DESSERTS

BLACK FOREST CAKE

cherry compote, whipped cream

MAPLE PECAN CHEESECAKE

caramel, toasted pecans

KEY LIME PIE

mixed berry coulis, whipped cream

CHOCOLATE DOME

raspberry mousse, mixed berry coulis

TRIO OF NIAGARA ICE GELATO

seasonal fruit



**NIAGARA
PARKS**



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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STARTERS

ARTISAN BREAD BASKET 9
chef's choice butter


 **SMOKED SALMON 24**
orange segments, dill sour cream, pickled red onion, arugula fennel salad, citrus vinaigrette*

 **CRISPY BRUSSEL SPROUTS 18**
maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

HONEY GARLIC TIGER PRAWNS 25
red curry sauce, mussel meat, confit heirloom cherry tomatoes, herb oil, Thai basil, crostini*

 **WEDGE SALAD 20**
iceberg lettuce, crumbled blue cheese, bacon jam, cherry tomatoes, pickled red onion, buttermilk dressing

CHEF'S FEATURE SOUP 13
created fresh daily

ONTARIO BURRATA 24 
basil strawberry compote, heirloom tomatoes, pistachio cranberry dust, herb oil, balsamic fig vinaigrette, pea shoots, grilled focaccia*






PINGUE PROSCIUTTO & UPPER CANADA BRIE 22 
*grilled Ontario asparagus, Provisions wild berry jam, smoked honey, arugula**


TABLE ROCK HOUSE SALAD 19  
local kale, farm greens, blueberries, cranberries, pickled beets, cherry tomatoes, pumpkin seeds, citrus raspberry dressing*
Add chicken 12 • Add salmon 14


ENTRÉES

 **BRAISED BEEF SHORT RIB 49**
garlic butter mashed potatoes, grilled broccolini, pearl onions, chimichurri, Niagara red wine jus

  **ROASTED CAULIFLOWER STEAK 37**
maple harissa glaze, fingerling potatoes, roasted peppers, asparagus, artichokes, olives, pine nuts, pickled red cabbage

LOBSTER AND CRAB CANNELLONI 54
*creamy lobster bisque, pickled enoki mushrooms, herb oil, micro basil**

MISO GLAZED RAINBOW TROUT 44 
smoked cauliflower puree, grilled asparagus, rainbow carrots, trout caviar

COCONUT VEGETABLE CURRY 37 
crispy chickpeas, rice pilaf, vegetable chutney, cilantro cress, pita bread*
Add chicken 12 • Add salmon 14

FROM THE GRILL

- 14oz bone-in Ontario Pork Chop 40
- 12oz Striploin Steak 52
- 12oz Ribeye Steak 55
- 24oz bone-in Tomahawk Steak 95

SAUCES 3

Creamy Mushroom Sauce • Niagara Red Wine Jus

SIDES 12

- grilled broccolini
- grilled asparagus
- maple mustard glazed rainbow carrots
- crispy miso glazed brussel sprouts
- garlic butter mashed potatoes
- roasted rosemary fingerling potatoes
- truffle parmesan french fries

DESSERTS

BLACK FOREST CAKE 17
cherry compote, whipped cream

MAPLE PECAN CHEESECAKE 16
caramel, toasted pecans

KEY LIME PIE 16
mixed berry coulis, whipped cream

CHOCOLATE DOME 17 
raspberry mousse, mixed berry coulis

TRIO OF NIAGARA ICE GELATO 14 
seasonal fruit



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