

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTERS

ARTISAN BREAD BASKET 9

chef's choice butter

SPICY JALAPENO DIP 20

aged cheddar, jalapenos, crispy bacon crumble, grilled pita bread

ONTARIO BURRATA 24

stone fruit compote, heirloom tomatoes, frisée, pickled turnip, herb oil, balsamic fig vinaigrette, pea shoots, grilled focaccia*

BRAISED BEEF SHORT RIB POUTINE 21

Upper Canada cheese curds, sautéed 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 14

created fresh daily

FRIED CAULIFLOWER 18

sweet and spicy Gochujang sauce, sesame aioli, nori sesame dust

TABLE ROCK HOUSE SALAD 19

local kale, mixed greens, strawberries, asparagus, cherry tomatoes, watermelon radish, orange citrus dressing*

WEDGE SALAD 20

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

Add baked chicken 13 • Add baked salmon 15

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

FRIED CHICKEN SANDWICH 28

sweet & spicy maple aleppo sauce, crispy chicken thigh, garlic aioli, leaf lettuce, pickled red cabbage, 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

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

apple compote, garlic butter mashed potatoes, fennel & frisée salad, braised carrots



COCONUT VEGETABLE CURRY 32

Thai massaman curry sauce, fingerling potatoes, green beans, Ontario carrots, summer squash, rice pilaf

Add baked chicken 15 • Add baked salmon 15

MISO GLAZED ATLANTIC SALMON 37

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

BLACK TRUFFLE, HONEY, & WHIPPED RICOTTA RAVIOLI 36

*spicy Bomba creamy tomato sauce, sundried tomatoes, crushed almonds, 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

Niagara cherry compote, whipped cream

LEMON MERINGUE TART 17

graham crust, tart lemon curd, torched meringue topping

MAPLE PECAN CHEESECAKE 16

caramel, toasted pecans

TRIPLE CHOCOLATE MOUSSE 16

blueberry dust, seasonal berry coulis

TRIO OF NIAGARA ICE GELATO 15

seasonal fruit



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