

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

3 COURSE MEAL 75

STARTERS

CHEF’S FEATURE SOUP

created fresh daily



TABLE ROCK HOUSE SALAD

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

CRISPY BRUSSEL SPROUTS



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

FRIED CRAB CAKES

fennel and arugula salad, chipotle aioli, tomato chutney

WEDGE SALAD



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

UPGRADE YOUR STARTERS

prosciutto & melon 4 • Ontario burrata 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 WEDGE

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

ROASTED ONTARIO CHICKEN SUPREME

spinach and sundried tomato stuffing, creamy mushroom sauce, barley risotto, braised rainbow carrots, baby bok choy

COCONUT VEGETABLE CURRY



Thai massaman curry sauce, fingerling potatoes, green beans, Ontario carrots, summer squash, rice pilaf  
Add baked chicken 13 • Add baked salmon 15

MISO GLAZED RAINBOW TROUT



charred corn purée, roasted summer squash, braised rainbow carrots

BLACK TRUFFLE, HONEY & WHIPPED RICOTTA CANNELLONI



smoked cauliflower purée, truffled enoki mushroom, spicy Bomba creamy tomato sauce, herb oil, micro basil\*

UPGRADE YOUR ENTRÉES

14OZ BERKSHIRE PORK CHOP 10

garlic butter mashed potatoes, seasonal vegetables, Niagara red wine jus

12OZ STRIPLOIN STEAK 15

garlic butter mashed potatoes, seasonal vegetables, Niagara red wine jus

DESSERTS

BLACK FOREST CAKE

Niagara cherry compote, whipped cream

MAPLE PECAN CHEESECAKE

caramel, toasted pecans

LEMON MERINGUE TART

graham crust, tart lemon curd, torched meringue topping

TRIPLE CHOCOLATE MOUSSE



blueberry dust, seasonal fruit 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

TABLE ROCK HOUSE

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STARTERS

ARTISAN BREAD BASKET 9

*chef's choice butter*

FRIED CRAB CAKES 20

*fennel and arugula salad, chipotle aioli, tomato chutney*

 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 14



*created fresh daily*

ONTARIO BURRATA 24 

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

PINGUE PROSCIUTTO & MAPLE MELON 22 


*arugula\*, chestnuts, feta cheese crumble*

TABLE ROCK HOUSE SALAD 19  

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

*Add baked chicken 13 • Add baked salmon 15*

ENTRÉES

 BRAISED BEEF SHORT RIB 51

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

  ROASTED CAULIFLOWER WEDGE 39

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

 COCONUT VEGETABLE CURRY 39

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


*Add baked chicken 13 • Add baked salmon 15*

ROASTED ONTARIO CHICKEN SUPREME 44

*spinach and sundried tomato stuffing, creamy mushroom sauce, barley risotto, braised rainbow carrots, baby bok choy*

MISO GLAZED RAINBOW TROUT 44 

*charred corn purée, roasted summer squash, braised rainbow carrots*

BLACK TRUFFLE, HONEY, & WHIPPED RICOTTA CANNELLONI 46 

*smoked cauliflower purée, truffled enoki mushroom, spicy Bomba creamy tomato sauce, herb oil, micro basil\**

FROM THE GRILL

- 14oz Berkshire Pork Chop 50
- 12oz Veal Chop 50
- 12oz Striploin Steak 58
- 16oz Cowboy Ribeye Steak 70
- 24oz T-Bone Steak 116

SAUCES 3

- Creamy Mushroom Sauce
- Niagara Red Wine Jus
- Chimichurri

BLUE CHEESE CRUMBLE 6

SIDES 14

- grilled broccolini with chimichurri
- grilled asparagus almonidine
- maple glazed rainbow carrots
- roasted summer squash
- crispy miso glazed brussel sprouts
- garlic butter mashed potatoes
- roasted rosemary fingerling potatoes
- truffle parmesan french fries

DESSERTS

BLACK FOREST CAKE 17

*Niagara cherry compote, whipped cream*

MAPLE PECAN CHEESECAKE 16

*caramel, toasted pecans*

TRIO OF NIAGARA ICE GELATO 15 

*seasonal fruit*

LEMON MERINGUE TART 17

*graham crust, tart lemon curd, torched meringue topping*

TRIPLE CHOCOLATE MOUSSE 16 

*blueberry dust, seasonal fruit*



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