



# Legends on the Niagara

## RESTAURANT

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Legends on the Niagara is a one-of-a-kind facility with 1,000 acres of natural landscape that boast two 18-hole championship courses, a 9-hole executive course, and an incredible 45-acre, 360-degree, driving range. This land surrounds the historic site of the Battle of Chippawa, fought on July 5th 1814, which was the opening engagement of the Niagara campaign of 1814, the longest and bloodiest campaign of the War of 1812.

The Battle of Chippawa took the lives of over 200 American, British, Canadian and Native warriors allied to both sides, most of whom are thought to be buried at the battle site. It marked the first time the American regular army troops faced British regulars in a stand-up military action fought in the open and many historians cite Chippawa as the birthplace of the professional United States army. Due to a shortage of cloth, the American force wore grey uniforms instead of the usual blue. To this day, tradition says that West Point cadets wear grey uniforms to honour those who fought in this battle.

A focal point of the Battlefield is the memorial cairn, dedicated to the regiments and First Nations warriors who fought in the battle and commemorating the peace that has prevailed between Canada and the United States since that time. Niagara Parks acquired the site of the Battle of Chippawa in 1995 and has preserved 300 acres of this pristine battlefield, the last remaining site from the War of 1812. A self-guided walking tour helps retrace the events of the battle. A memorial service is held on July 5th each year to commemorate the fallen of all the nations involved in this pivotal battle.

Legends was host to the LPGA Canadian Women's Open, and the Canadian Boys Junior Championship Tournament and two Canadian Women's Junior Tours all played on our imposing link style Battlefield course designed by Golf Architect Douglas Carrick. Our beautiful stone and timber Clubhouse with panoramic lakeside views of our Battlefield course, was designed by architect Peter Berton, son of famous Canadian author Pierre Berton.

### CHEF DAN WILLICK

Chef Dan Willick is a Niagara native from Fort Erie. He has worked for various large and small restaurants and hotels in the Niagara Region, including running his own small catering company. Trained at the Culinary College here in Niagara, Dan enjoys using local products in many of his dishes and Legends has earned the Feast On Certification from the Ontario Culinary Tourism Association. From local greens, tomatoes, and fresh Lake Erie perch, he strives to offer his Guests the best and freshest product possible and uses the Niagara Region as his own back yard.

His culinary journey has taken him through many Niagara Parks kitchens, allowing him to hone a diverse range of talents, from fine dining to fast-paced a la carte service. But Chef Dan says his favourite dish to cook is any tough piece of meat such as a Beef Brisket or Blade Roast. "These cuts require a long, low temperature cooking process to break down the tough muscle fibers, so they become soft and delicious".

Chef Dan draws his Culinary inspiration from his family and experiments at home with new ideas and concepts. He is passionate about his skill, and continuously comes up with creative and delicious dishes.



Feast On, a program by the Culinary Tourism Alliance, certifies restaurants that are champions of Ontario food and drink. By dining with Niagara Parks Culinary, you help support the many growers, producers and craftspeople that make up the province's strong food, beverage and agricultural sectors.

The "Certified Taste of Ontario" badge shows locals and travellers alike that we are committed to showcasing Ontario's unique tastes of place.



## SHAREABLES

<b>Feature Soup of the Day</b>	7.25	<b>Lake Erie Perch Tacos</b>	15.95
<b>Dusted Calamari</b>	14.95	Silversmith beer-battered yellow perch, spy apple-sriracha slaw, cilantro-lime cream, pico de gallo	
fried banana peppers, roasted tomato aioli		<b>Pull Apart Garlic Loaf</b>	12.95
<b>Parmesan Garlic Hot Chips</b>	8.95	cast iron-baked, Bright's mozzarella, tomato-basil bruschetta, shaved parmesan	
Forty Creek BBQ sauce		<b>Nachos</b>	16.95
<b>Four Cheese Spinach &amp; Artichoke Dip</b>	14.95	slow-roasted house-made beef brisket, tri-coloured corn chips, local tomatoes, red onions, lettuce, black olives, banana peppers, cheese, salsa, sour cream	
warm tri-coloured corn chips and pita		<b>Legends Poutine</b>	12.95
<b>Maritime Crab Cakes</b>	12.95	Ontario cheese curds, fresh-cut fries, rich beef gravy	
Niagara peach and red pepper chutney		<b>ADD SLOW-ROASTED BEEF BRISKET</b>	5
<b>Chicken Wings</b>	15.95		
1lb buffalo style hot, medium or mild, salt and pepper dry, honey garlic, celery, carrots and blue cheese dressing			

## SALADS

all salads served with garlic toasted pita		<b>Caesar Salad</b>	14.95
<b>ADD GRILLED CHICKEN</b>	7.95	romaine, bacon, house-made croutons, creamy garlic parmesan dressing	
<b>Niagara Berry House Salad</b>	14.95	<b>Pan-seared Yellow Perch Salad</b>	18.95
assorted seasonal berries, Devil's Rock blue cheese, toasted sunflower seeds, house white balsamic vinaigrette		mixed greens, blueberries, raspberry vinaigrette	
<b>Caprese Prosciutto Salad</b>	17.95	<b>Ancient Grain and Quinoa Power Bowl</b>	17.95
local tomatoes, fresh bocconcini, cured Pingue prosciutto-wrapped bread sticks with fig jam, garden basil, baby arugula, balsamic vinaigrette		organic leafy greens, fresh vegetables, toasted sunflower seeds, hummus, black bean bites, Woolwich goat cheese, Rosewood honey lime dressing	

## ALL BEEF BURGERS

hand-made, brioche bun, fresh-cut fries		<b>Blue Coat</b>	18.95
substitute a "Beyond Meat" veggie patty for any burger		Devil's Rock blue cheese, caramelized onions, mushrooms, smoked bacon	
<b>Pub Burger</b>	16.95	<b>Surf &amp; Turf</b>	18.95
lettuce, tomato, red onion		fried calamari, spicy garlic aioli, lettuce, tomato, red onion	
<b>Grey Coat</b>	17.95	<b>Campfire Burger</b>	18.95
Bright's mozzarella, crispy onions, banana peppers, Forty Creek BBQ sauce		house-made beef brisket, red onion, Thornloe cheddar, Kozlik's mustard BBQ sauce	



# SANDWICHES

all sandwiches served with fresh-cut fries.

**Double Stacked Legends Clubhouse** 16.95

Ontario smoked turkey breast, Thornloe cheddar cheese, smoked bacon, lettuce, local tomatoes, mayonnaise

**Reuben** 16.95

corned beef, sauerkraut, house-made thousand island, Woolwich swiss cheese, grilled marble rye

**Pesto Feta Wrap** 14.95

grilled vegetables, feta cheese, pesto aioli, tomato basil wrap

**WITH GRILLED CHICKEN** 17.95

**The Hero** 18.95

Ontario shaved prime rib, caramelized peppers, mushrooms, onions, Bright's mozzarella, HP, mayo, garlic toasted sub bun

**Niagara Melt** 14.95

spy apples, arugula, dried cranberries, brie, maple-sriracha mayo, grilled twelve grain

**Crabby Grilled Cheese** 16.95

maritime crab cakes, Ontario cheese blend, lemon aioli, local tomatoes, grilled marble rye

**The Battlefield** 17.95

grain-fed chicken breast, smoked bacon, caramelized onions, sriracha, blue cheese mayonnaise, arugula, local tomatoes, toasted sub bun

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 : SUBSTITUTIONS FOR FRESH CUT FRIES :  
 : **Soup, Salad or Kale Slaw** 2.50 :  
 : **Caesar Salad,**  
 : **Parmesan Garlic Hot Chips**  
 : **Sweet Potato Chips**  
 : **or Feature Side** 3.50 :  
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# CLUBHOUSE FEATURES

**Soup & Salad** 13.95

chef's soup of the day, garlic ciabatta with Thornloe cheddar cheese, house green salad, choice of dressing

**Buffalo Mac Attack** 15.95

homemade mac and cheese, with spicy breaded chicken, garlic toast

**Sesame Ginger Noodle Bowl** 15.95

rice noodles, St. David's bell pepper, bean sprouts, egg, cilantro, lime, peanuts

**Fish & Chips** 1 pc. 14.95 2 pc. 17.95

haddock in Silversmith beer batter or pan-fried, fresh-cut fries, kale slaw

**Chicken Parmesan** 20.95

breaded Ontario grain-fed chicken breast, Bright's mozzarella, penne pasta, chef's tomato basil marinara, garlic toast

**Open-faced New York** 25.95

**Steak Frites**

AAA 8oz center-cut striploin, caramelized onions, mushrooms, blue cheese, butter, toasted ciabatta, garlic-parmesan dusted home cut fries, kale slaw, marinara, garlic toast



## DESSERTS

<b>Niagara Gelato</b>	6.95	<b>Ontario Apple Crisp</b>	8.95
ask your server for our seasonal selections available		served warm with vanilla bean ice cream	
<b>Seasonal Pie</b>	7.95		
local fruit pie served with ice cream			

## LOCAL FOOD PURVEYORS

Niagara Parks chefs are proud to celebrate Niagara's abundance of Ontario's bountiful harvest and seasonal fresh-farm ingredients.

### **Ace Bakery**

Flatbread is produced by Ace Bakery, Toronto, Ontario, Canada.

### **Kozlik's Mustard**

Established in 1948 and has remained family owned and operated to this day, producing hand-made mustard in small batches.

### **Sleger's Greens**

A family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London and has been producing greens since 1987. They grow their greens with the roots attached for the freshest, raw food available.

### **Forty Creek Whisky**

40 Creek Distillery was started in Grimsby Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whisky and has a rich, bold flavour that harbors flavours of honey, vanilla and toasty oak.

### **The Butcher Shoppe**

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old-fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

### **Yellow Perch**

Sourced from Lake Erie from the natural harbour created by the Grand River this has been a source of fresh fish for over 80 years. From the Lake to the plate it doesn't get any fresher!

### **Produce**

Farm fresh tomatoes and seasonal fruits and vegetables are sourced from local Niagara and Ontario growers.

### **Bright's Cheese & Butter**

Established in 1874 by a group of local farmers who realized they had a surplus of milk each month from their livestock. They are well known for their all natural, naturally-aged cheese made with 100% local milk, the old-fashioned way.

### **Thornloe Cheese**

Thornloe Cheese has produced a respected brand of cheese products in Northern Ontario for over 71 years! Our secret to success is old-fashioned cheese making techniques and fresh milk produced in this unique agricultural area

### **Woolwich**

In Orangeville, Ontario, Woolwich produces delicious award-winning goat cheese with over 30 years of dedicated experience working exclusively with goat dairy.



# LOCAL BREWERY & DISTILLERY PURVEYORS

## **Niagara Brewing Company**

EST 2015 this brewery has a 200-hectolitre capacity and is located 200 metres from the Falls. Their brewmaster Rick Neheli has been involved in the brewing industry since the mid 1980's and employs daring processes, bold flavours, and a sharp and fiery desire to create the perfect beer.

## **Thornbury Brewing Company**

EST. 2006 Thornbury Village Cider House and brewery produces award-winning, premium quality, Ontario craft ciders and beer. Their historic facility has been nestled in the famous Blue Mountains in the midst of 7500 acres of apples.

## **Niagara Oast House Brewery**

Oast Brewery located in Niagara On the Lake, just down the road, past the old oak, in the big red barn raised in the 1800's. They are one of Canada's original producers of traditional-style Farmhouse Ales following the Niagara winemaking tradition of crafting a truly unique product that derives both its character and distinction from the surrounding land.

## **Triple Bogey Brewing & Golf Co.**

A light and refreshing premium lager dedicated to the great game of golf. Founded in 2013 and brewed in Toronto, Ontario, Canada.

## **Silversmith Brewing Company**

"The Black Lager" (5%) Brewed in Niagara on the Lake with a classic interpretation of the Schwarz bier style. It has a very subtle malty aroma. It's remarkably light bodied, with mild, toasted flavours reminiscent of coffee and chocolate. It finishes like a classic lager; crisp, clean and dry.

## **Steam Whistle Brewery**

This story began in the spring of 1998 with three friends on a canoe trip in Ontario. Brewed in Toronto at the historic Roundhouse for two decades, Steam Whistle has grown from a dream hatched by the "Three Fired Guys" into one of Canada's largest and most beloved independent breweries. They're singular vision was to produce a pilsner beer-lovers across the country can be proud of.

## **Bench Brewing Company**

A local favourite, found in the Niagara 20 valley, this brewery has personality. They manifest all that is good in their brew from the orchards and fruit farms which perfectly surround them.

## **Wayne Gretzky Red Cask Whisky**

A remarkable blend produced from locally sourced grains and finished in red wine casks from the winery which impart a pale amber colour. Expect a smooth and refined flavour profile that includes notes of marzipan, light citrus, vanilla, oak and spice; the finish is long, warming and balanced.