



Legends on the Niagara

RESTAURANT

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.



STARTERS

Feature Soup of the Day	6.95		
Calamari	13.95	Chicken Wings	15.95
Fried Banana Peppers, Roasted Tomato Aioli		1lb Buffalo Style Hot, Medium or Mild, Chili Lime, Honey Garlic, Celery, Carrots and Blue Cheese Dressing	
Parmesan Garlic Hot Chips	8.95	Wonton Crunch Pork Dumpling	11.95
Forty Creek BBQ Sauce		Scallions, Spicy Thai Sauce	
Four Cheese Spinach & Artichoke Dip	14.95	Sweet Potato Brie Fries	12.95
Tri-Coloured Corn Chips		Smoked Bacon, Green Onions, Sour Cream	
Maritime Crab Cakes	11.95		
Niagara Peach, Red Pepper Chutney			

SALADS

Niagara Berry House Salad	12.95	NY Strip Steak Salad	17.95
Assorted Seasonal Berries, Devils Rock Blue Cheese, Toasted Sunflower Seeds, House Made Woodrose Honey Balsamic Vinaigrette		Ontario Cheese Blend, Pepperoncini's, Crispy Onions, Spicy Ranch Dressing	
Caesar Salad	12.95	Rustic Caprese Salad	15.95
Romaine, Bacon, House Made Croutons, Creamy Garlic Parmesan Dressing		Local Tomatoes, Fresh Bocconcini, Garden Basil, Baby Arugula, Balsamic Olive Oil, Schiachatta Flatbread	
Pan Seared Yellow Perch Salad	17.95	Add chicken to any salad	5
Lake Erie Perch, Local Blueberries, Raspberry Vinaigrette			

ALL BEEF BURGERS

Hand made, Brioche bun, Fresh cut fries.
Substitute a "Beyond Meat" Veggie Patty for any Burger

Pub Burger	15.95	Surf & Turf	17.95
Lettuce, Tomato, Red Onion		Fried Calamari, Spicy Garlic Aioli, Lettuce, Tomato, Red Onion	
Grey Coat	16.95	Campfire Burger	17.95
Bright's Mozzarella, Crispy Onions, Banana Peppers, 40 Creek BBQ Sauce		Beef Brisket, Red Onion, Thornloe Cheddar, Kozlik's Mustard BBQ Sauce	
Blue Coat	18.95		
Devil's Rock Blue Cheese, Sautéed Mushrooms, Caramelized Onions, Smoked Bacon			



SANDWICHES

All sandwiches served with fresh cut fries.

Clubhouse 15.95
Triple Decker, Hand Carved White Turkey Breast, Thornloe Cheddar Cheese, Smoked Bacon, Lettuce, Local Tomatoes, Mayonnaise

Reuben 15.95
Corned Beef, Sauerkraut, House Made 1000 island, Woolwich Swiss Cheese, Grilled Marble Rye

Pesto Feta Wrap 13.95
Grilled Vegetables, Feta Cheese, Pesto Aioli, Tomato Basil Wrap
*Add Grilled Chicken 5

The Hero 17.95
Ontario Shaved Prime Rib, Bright's Mozzarella, Crispy Onions, Toasted Sub Bun

Niagara Melt 14.95
Spy Apples, Dried Cranberries, Brie, Maple Sriracha Mayo on Grilled Twelve Grain

Crabby Grilled Cheese 16.95
Maritime Crab Cakes, Ontario Cheese Blend, Lemon Aioli, Local Tomatoes, Grilled Marble Rye

The Battlefield 16.95
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 or Salad** 2.25 :
: **Caesar Salad** 3.25 :
: **Parmesan Garlic Hot Chips** 3.25 :
: **Sweet Potato Fries** 3.25 :
: **Feature Side** 3.25 :
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CLUBHOUSE FEATURES

Buffalo Mac Attack 14.95
Homemade Mac and Cheese, with Spicy Breaded Chicken, Garlic Toasted Flatbread

Sesame Ginger Noodle Bowl 14.95
Rice Noodles, St. David's Bell Pepper, Bean Sprouts, Egg, Cilantro, Lime, Peanuts
*Add Grilled Chicken 5

Fish & Chips 1 pc 14.95 / 2 pc 17.95
Haddock in Silversmith Beer Batter or Pan Fried, Fresh Cut Fries, Roasted Corn Coleslaw

Campfire Poutine 15.95
Slow Roasted House Beef Brisket, Ontario Cheese Curds, Fresh Cut Fries, Rich Beef Gravy

Legendary Pub Platter 27.95
(Serves 2-4)
1 lb. Buffalo Chicken Wings, Potato Skins (4), Pork Wontons, Fresh Cut Fries, Celery, Carrots, and Blue Cheese, Sour Cream, Spicy Thai Dip

Chippawa Flatbread 16.95
Garlic Olive Oil, Spicy Sausage, Diced Local Tomatoes, Ontario Cheese Blend, House Garden Basil

Nachos 15.95
Slow Roasted House Made Beef Brisket, Tri-Coloured Corn Chips, Local Tomatoes, Red Onions, Lettuce, Black Olives, Banana Peppers, Cheese, Salsa, Sour Cream

Baby Back Ribs **Half Rack** 20.95
Full Rack 29.95
Wayne Gretzky Red Cask Whisky BBQ Sauce, Roasted Corn Coleslaw, Fresh Cut Fries



DESSERT

Niagara Gelato

Ask Your Server for our seasonal selections available

8.95

Hot Brownie Bottom Pie

Salted Caramel, Vanilla Bean Ice Cream, Whipped Cream

8.95

Seasonal Pie

Local Fruit Pie Served with Ice Cream

7.95

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.

Slegers 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 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

Wonton Crunch

Smith Falls Ontario company, family operated has seen their business explode after their appearance on Dragon's Den

Woolwich Dairy Inc.

Woolwich Goat Cheese is produced in Orangeville, Ontario by Woolwich Dairy Inc. with all-natural ingredients.



LOCAL BREWERY & DISTILLERY PURVEYORS

Niagara College Voyageur Ale

Voyageur Ale brewed by Niagara College Teaching Brewery, this traditional recipe, light bodied, smooth drinking, English style ale has a copper brown colouring, a floral/roasted malt scent and a taste of rye bread and black coffee.

Hop City Brewing Company

Hop city is a Brampton Ontario based craft brewery. Their focus is to create and sell premium-quality draft beer to the licensee and hospitality industry. Hop City's brew master is Kevin Gray, who was born and raised right here in Niagara Falls, and has created their biggest selling beer "Barking Squirrel" Lager.

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.

Thornbury Pickup Truck Pilsner

Brewed in Nobelton Ontario, an authentic Czech-style Pilsner, Pickup Truck Pilsner was the gold medal winner at the 2016 Ontario Brewing Awards, and is brewed with 100% imported Bohemian malts, Saaz hops and genuine Czech yeast. With bright golden colour, this full-bodied beer delivers a soft texture complimented by the perfect balance of malt and hops. Its flavour begins with a soft malty taste, imparts a dry bitter tang, and finishes cleanly. Astute beer drinkers often describe it as the only beer of its kind in Canada that rivals true European Pilsners in quality and taste

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