

QUEENSTON HEIGHTS
RESTAURANT | EST
1900

RESTAURANT MENU



Starters

Soup du Jour	8
Freshly made each day	
Smoked Tomato Bisque Soup	9
In-house smoked san marzano tomatoes, arugula drizzle and chives, artisan crostini	
Atlantic Seafood Chowder	10
Traditional creamy maritime chowder with cold water shrimp, baby clams, sautéed bacon, fresh thyme, baguette	
Caesar Salad	10
Fresh romaine, crispy prosciutto, grated parmesan, baked croutons, creamy garlic dressing	
Niagara Micro Greens	10
In filo pastry bowl, grape tomatoes, hot-house cucumbers, fresh field berries, raspberry, mint and maple vinaigrette	
Roasted Beet Salad	14
Slow roasted golden and burgundy beets, mesclun greens, crumbled goat's cheese, toasted pecans, sweet citrus vinaigrette	
Fusion Platter	19
Grilled ground lamb koftas, marinated vegetables, Thornloe goat's cheese croquette, prosciutto, hummus, tzatziki and naan bread	
Add chicken to any salad	9
Bread Basket	6
Garlic toast, naan bread	



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.

Patio Classics

Hennepin Stout Burger	19
8 oz house-made burger, cremini mushrooms, Hennepin dark stout bbq sauce, extra aged cheddar, dijon mayo, panko crusted vidalia onion, house fries	
Root Veggie Burger	18
8 oz house-made patty of yukon gold potato, leeks, carrots, thyme, shoestring onions, vine ripened tomatoes, siracha mayo, niagara greens and sweet potato fries	
Ontario Turkey Ciabatta	19
Turkey breast smoked in-house, Gunn's Hill Ontario Brie, Hothouse tomato, Niagara greens, Collingwood cranberry mustard, artisan ciabatta roll, house fries	
Butter-Poached Lobster Grilled Cheese	20
Artisan sourdough bread, Atlantic lobster, old cheddar, crispy root vegetable chips, house or caesar salad	
Fenian Chicken & Apple Stack Sandwich	19
Tender chicken breast, Niagara granny smith apple, swiss cheese, bacon, honey dijon, pepper greens, potato scallion bread. Choice of side.	
Lamb Burger	21
Ontario grass-fed lamb, Concord County blue cheese, tomato and onion relish, rocket lettuce, mint-chili mayo. Choice of side.	
Gnocchi Carbonara	19
House-made gnocchi, double-smoked bacon, cremini mushrooms shallots, baby arugula, pecorino-romano cream sauce, served with fresh bread	
Baked Ontario Rainbow Trout	21
Locally farmed, sundried tomato and garden pea risotto, oven roasted vegetables with basil and garlic, citrus scallion beurre blanc	
Prosciutto-wrapped Chicken	22
Stuffed with herbed cheese, St David's roasted pepper sauce, yukon gold mashed potato, sautéed local vegetables	
Beef Shank Osso Bucco	22
Slowly braised AAA Canadian beef shank, red wine reduction, parmesan-whipped potatoes, root vegetable ragout, crispy onions	
Vegan Plate	18
Pan-seared polenta with fire-roasted and wild mushroom ragoût, fresh asparagus, summer greens Soup of choice	
Chef's Signature Platter	19 - 24
Daily feature with summer greens and soup of the day	
Available 11am - 3pm	

From the Vine

WHITE	6 oz	9 oz	BOTTLE
Chateau Des Charmes Chardonnay	8.50	11	32
Hernder Estates Riesling	8.50	11	32
Reif Estate Pinot Grigio	10	13	38
Megalomaniac Homegrown Riesling	10	13	38
Jackson-Triggs Chardonnay	9	12	34
Inniskillin Pinot Grigio	10	13	38
Burnt Ship Bay Sauvignon Blanc	11	14	41
Konzelmann Sauvignon Blanc Reserve	12	16	47
Fielding Estate Bottled Chardonnay			58
ROSÉ			
Southbrook Pinot Noir/Viognier	11	14	41
RED			
Jackson-Triggs Cabernet Franc / Cabernet Sauvignon	9	12	34
Trius Merlot	11	14	41
Reif Estate Cabernet Sauvignon	10	13	38
Wayne Gretzky Estates Cabernet Merlot	11	14	41
Inniskillin Pinot Noir	10	13	38
Chateau Des Charmes Cabernet Merlot	9	12	34
Konzelmann Pinot Noir	10	13	38
East Dell Black Cab	10	13	38
Creekside Estate Syrah	10	13	38
Coloneri Corposo Ripaso Style			58
SPARKLING			
Colio Viva Spumante			34

Local Craft Beer

LOCAL TALL CAN (473 ML)

Side Launch Dark Lager	9	Niagara Oast House Barnraiser	9
Niagara Lager	9	Ironwood Hard Cider	9
Pick Up Truck No. 26 Pilsner	9	Thornbury Premium Craft Cider	9

LOCAL BEER (341 ML)

Hop City Barking Squirrel	6.50	Domestic Bottled Beer	6
Mill Street Organic	7	Coors Light, Bud Light, Labatts Blue, Molson Canadian	
Upper Canada Dark Ale	6.50	Imported Bottled Beer	7
Steam Whistle Pilsner	7	Stella Artois, Heineken, Corona	

Non-Alcoholic Beverages

Coffee		3.50
Decaffeinated Coffee		3.50
Orange Pekoe Tea		3.50
Herbal Teas		3.50
Earl Grey, Green Tea, Lemon, Mint Medley, Chamomile, English Breakfast or Decaffeinated		
Iced Tea		3.50
Sweet, Unsweetened		
Milk		3.50
White 2%		
Assorted Juices		3.50
Assorted Soft Drinks		3.50
Badoit Sparkling Water	400 ML	1000 ML
	4	7.50
O'Douls		4.50
Low Alcohol Beer 0.5%		

Dessert

Vanilla Crème Brûlé	9	Fresh Berry Crumble	9
With fresh berries, biscotti		Served warmed, fruit coulis and a la mode	
Caramel Apple			
Cheesecake Spring Rolls	9	Trio of Sorbets	9
Fresh chantilly cream, warm chocolate ganache, garden mint, fresh berries		Ask your server for today's selection	

* Ask your server for today's Gluten Free Option

CHEF BILL GREENAN

Born in Bowmanville, Ontario, Chef Bill Greenan studied at Niagara College, where he completed his apprenticeship program in 1987, and received his Journeyman's Red Seal in 1989. Chef Bill is now the Chef at Niagara Parks' picturesque Queenston Heights Restaurant, featuring a selection of local VQA wines and fresh farm fare.

Trained in classic French cuisine, Chef Bill Greenan has fused his creative style with an Asian flare and Latin influence. A big supporter of local suppliers and Niagara's fresh produce, you will see the attention to detail and "farm to table" attitude in Chef's new summer patio menus. His professional journey has taken him through many prestigious kitchens around the Niagara region, including the White Oaks Resort, Queen's Landing Inn, the Oban Inn, and the Niagara Falls Crowne Plaza Hotel. Chef Bill also organized and executed both of the Niagara Falls casino's grand openings. Chef Bill later chose to give back in a mentorship role as Chef Professor at the Niagara College Canadian Food and Wine Institute, where he originally studied.

