

ELEMENTS

ON THE FALLS RESTAURANT

NIAGARA PARKS CULINARY'S CHEF ELBERT WIERSEMA

Holland-born Executive Chef Elbert Wiersema C.F.B.E. graduated with a culinary degree in 1985. His journey began at the famous Chez Castel in Paris, France. He then went on to the 45 Park Lane Metropole Casino in London, United Kingdom and Horizons & Cottages, a Relais & Chateau property in Bermuda. During 15 years on the islands he worked for prestigious properties like Elbow Beach Hotel, a Mandarin Resort, Harmony Club and Ariel Sands Hotel. While in Bermuda he graduated as a designated Certified Food & Beverage Executive through the American Hotel & Motel Association.

Upon moving to Canada in 2002, Chef Elbert landed at Niagara Parks' picturesque Queenston Heights Restaurant, featuring a comprehensive selection of local VQA wines and fresh farm fare. He worked with local producers and has created signature dishes using Ontario, Canadian and local products. Chef Elbert is now bringing his unique culinary passion to Elements on the Falls Restaurant which features the freshest ingredients from local farms, where our award-winning Chef expertly prepares Niagara-inspired cuisine right before your eyes.

Chef Elbert has represented Canada at the Toronto Food & Wine Classic as well as many charity culinary events. Niagara Parks is delighted to have Chef Elbert serving you at Elements on the Falls Restaurant, dining as close as you can get to the falls.

PROUDLY FEAST ON CERTIFIED

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast On is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.

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

You can learn more about the Feast On program by visiting their website at feaston.ontarioculinary.com



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SOUPS & STARTERS

CHEF'S FEATURE SOUP	Created fresh daily	9
ROASTED BUTTERNUT SQUASH BISQUE	Baby arugula cream, flat parsley noodle, toasted sunflower seeds	10
VEGETABLES SAMOSAS	Aromatic, zesty vegetable filling, coriander dip	15
CHICKEN BRUSCHETTA WONTONS	Filled crispy wonton pastry, peach apricot chutney	15
ARTICHOKE & SPINACH DIP	With melted Asiago and Woolwich goat's cheese, hint of horseradish, St. David's roasted bell peppers	17
COHO SMOKED SALMON ROULADE	Cold Canadian smoked salmon rolled over a VQA Riesling wine cream cheese, butter lettuce, roasted Ontario garlic aioli	18
SMOKED MUSCOVY DUCK BREAST	On cognac and peppercorn pate, organic butter lettuce and artisan bread, white balsamic ice wine dressing	18

SALADS

ASPARAGUS, WOOLWICH GOAT'S CHEESE & PINGUE PROSCIUTTO SALAD	Organic butter lettuce, toasted sunflower seeds, maple vidal dressing	18
CAESAR SALAD	Hearts of romaine lettuce, shaved parmesan, bacon bits, croutons, creamy garlic dressing	15
ORGANIC NIAGARA BUTTER LETTUCE	Choice of vinaigrette dressing: blueberry baco noir, maple vidal, white balsamic ice wine, peach chardonnay, herb vinaigrette	13



At Niagara Parks Culinary, we're committed to supporting the many growers, producers and craftspeople that make up Ontario's strong food and agricultural sectors.

Ask your server about our selection of Niagara VQA wines, local craft beers, and the many purveyors who supply our fresh, local ingredients

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LUNCH ENTRÉES

All sandwiches and burgers are served with house-made kale slaw.

Substitute fresh-cut seasoned French fries with roasted garlic aioli dip for 5

BUFFALO CHICKEN WRAP	Chicken tenders tossed in buffalo sauce, shredded lettuce three-cheese blend, Forty Creek Whisky BBQ ranch dressing	21
SMOKED TURKEY SANDWICH	All-natural smoked turkey on a fresh-baked seeded bun, St. David's roasted red pepper aioli, Bright's Havarti, steak tomato, crisp lettuce	21
GREAT LAKES FISH SANDWICH	Northern Ontario rainbow trout and smoked rainbow trout, steak tomato and green slaw on a brioche bun, Dijon mustard	22
GRILLED VEGETABLE GUNN'S HILL BRIE SANDWICH	Creamy brie with grilled marinated vegetables on a leek and parmesan bun	22
FOGO ISLAND SHRIMP CIABATTA	Multigrain ciabatta, Fogo Island shrimp, Wayne Gretzky whisky sauce, crisp lettuce	23
CHAR-GRILLED ELEMENTS BURGER	Hand-formed Canadian beef on a brioche bun with crisp lettuce, steak tomato, onions and pickle spear	22
NIAGARA BURGER	Hand-formed Canadian beef on a brioche bun with Portobello mushroom, Thornloe smoked mozzarella, crisp lettuce, onions and pickle spear, heirloom tomato jam	24
PARKS BURGER	Vegetarian burger on a brioche bun, guacamole, crisp lettuce, steak tomato, onions and pickle spear	20
ADD CHEESE OR BACON TO ANY SANDWICH OR BURGER		2
VEGETABLE STIR FRY	Medley of vegetables, Udon noodles, soya ginger glaze	26
GRILLED CANADIAN 8 oz AA STRIPLOIN STEAK	Sweet potato mash, locally sourced vegetables	32
GRAIN-FED CHICKEN BREAST PARMESAN	Butternut squash bauletti pasta, grilled eggplant, zucchini and peppers, locally sourced vegetables, roasted red pepper sauce	26
MAPLE LEAF RAVIOLI	Ricotta and spinach ravioli, Fogo Island shrimp, lobster cream sauce, locally sourced vegetables	28

Substitute kale slaw: sweet potato fries (6), Niagara butter lettuce salad (5) or caesar salad (5)

Sides: fresh-cut fries with garlic aioli (7), sweet potato fries (8), gravy (3), fresh vegetables (5)

All prices in Canadian dollars.
Applicable tax and service fee not included.



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SWEET ENDINGS

NIAGARA SPY APPLE BARGE	Warm cinnamon-scented apples, raisins, French vanilla ice cream, filo pastry basket, Chantilly cream	12
MEADOW FARM MAPLE CHEESECAKE	Cinnamon graham crust, glazed spiced northern pecans, drizzled with Canadian maple syrup	13
WHITE CHOCOLATE CRÈME BRÛLÉE	Synergy of cream, eggs, sugar and white chocolate	11
RED HAVEN PEACH BUTTER TART	Blackberry gelato	11
DOUBLE CHOCOLATE MOUSSE	Pastel chocolate tulip cup, chocolate mousse, Laura Secord chocolate cream liqueur, raspberries, sea buckthorn berry gelato	12
TRIO OF GELATO WITH FRUIT	Your server will be pleased to advise daily selections	10

LOCAL PURVEYORS

Here are some of the many local growers and producers that provide us with fresh Ontario ingredients:

ACE BAKERY

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

SLEGGERS GREENS

A family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London.

FORTY CREEK WHISKY

Forty Creek Distillery was started in Grimsby, Ontario in 1992.

NIAGARA VINEGAR

House-made vinaigrettes from Niagara Vinegar in St. Catharines, Ontario.

LA SALETTE NORFOLK COUNTY

Salad ingredients are sourced through La Salette Norfolk County.

ST. DAVID'S HYDROPONICS

St. David's Hydroponics has been growing peppers in Ontario since 1985.

THE BUTCHER SHOPPE

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor.

QUEENS PASTA

Pasta by Queens Pasta, from Toronto, Canada.

RAINBOW TROUT

Our Rainbow Trout is sourced from northern Lake Huron.

GUNN'S HILL ARTISAN CHEESE

A small artisan cheese plant in Oxford, Ontario.

FOGO ISLAND FISH

Fogo Island is a small island located off the Northeast coast of Newfoundland & Labrador.

ENVIRO MUSHROOM FARM

Grows, packs and markets varieties of specialty mushrooms.

ZEPHYR ORGANICS

Growing certified organic vegetables for 21 years, now on their third-generation family-owned farm.

SWEET & STICKY ICE SYRUP™

A natural, distinctive Canadian product derived from Vidal and Cabernet grapes varieties.

100KM FOODS

Sources local charcuterie cured meats and Ontario cheese.

NIAGARA FOOD SPECIALTIES

Local artisan producers of traditional hand crafted cured meats.

WOOLWICH DAIRY INC.

Woolwich Goat's Cheese is produced in Orangeville, Ontario.

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