

ELEMENTS

ON THE FALLS RESTAURANT

PRIX FIXE MENU

Daily 4pm to close

\$45 per person

STARTER (CHOICE OF)

CHEF'S FEATURE SOUP

CAESAR SALAD

ORGANIC NIAGARA BUTTER LETTUCE

Choice of dressing: blueberry baco noir, maple vidal, white balsamic ice wine, herb vinaigrette

MAIN ENTRÉE (CHOICE OF)

CHAR-GRILLED AA STRIPLOIN STEAK 8 OZ.

Balsamic honey reduction, locally sourced vegetables and potato of the day

ONTARIO CHICKEN SUPREME

Stuffed with Thornloe goat's and Bright's havarti cheeses, Niagara chard, St. David's roasted red pepper sauce, locally sourced vegetables and potato of the day

BROILED MANITOULIN RAINBOW TROUT FILLET

Fennel root beurre blanc, Shoal Lake wild rice pilaf, locally sourced vegetables

BUTTERNUT SQUASH FILLED BAULETTI PASTA

St. David's roasted red pepper sauce, locally sourced vegetables

DESSERT (CHOICE OF)

SEASONAL DESSERT FEATURE

TRIO OF NIAGARA GELATO WITH FRESH FRUIT

Your server will be pleased to advise you of our daily selection

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

