

QUEENSTON HEIGHTS  
RESTAURANT | EST  
1900

# RESTAURANT MENU



**NIAGARA  
PARKS**

## Starters

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



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

<b>Niagara Stout Burger</b>	19
8 oz house-made burger, cremini mushrooms, Niagara dark stout bbq sauce, extra aged cheddar, dijon mayo, panko crusted vidalia onion, house fries	
<b>Root Veggie Burger</b>	18
8 oz house-made patty of yukon gold potato, leeks, carrots, thyme, shoestring onions, vine ripened tomatoes, sriracha mayo, niagara greens and sweet potato fries	
<b>Ontario Turkey Ciabatta</b>	19
turkey breast smoked in-house, Gunn's Hill Ontario brie, hothouse tomato, Niagara greens, Collingwood cranberry mustard, artisan ciabatta roll, house fries	
<b>Butter-Poached Lobster Grilled Cheese</b>	21
artisan sourdough bread, Atlantic lobster, old cheddar, crispy root vegetable chips, house or caesar salad	
<b>Fenian Chicken &amp; Apple Stack Sandwich</b>	19
tender chicken breast, Niagara granny smith apple, swiss cheese, bacon, honey dijon, pepper greens, potato scallion bread choice of side.	
<b>Lamb Burger</b>	21
Ontario grass-fed lamb, made in-house, topped with feta bruschetta, rocket lettuce, chipotle mayo choice of side.	
<b>Gnocchi Carbonara</b>	20
house-made gnocchi, double-smoked bacon, cremini mushrooms shallots, baby arugula, grana-padano cream sauce, served with fresh bread	
<b>Baked Ontario Rainbow Trout</b>	22
Locally farmed, sundried tomato and garden pea risotto, oven roasted vegetables with basil and garlic, citrus scallion beurre blanc	
<b>Queenston Stuffed Chicken Breast</b>	22
Ontario camembert, spinach, mushrooms, purple shallot jus, yukon gold mashed potato, sautéed local vegetables	
<b>Braised Beef Shortrib</b>	23
AAA Canadian beef shortrib, slow-cooked and fork tender , root vegetable ragout, yukon whipped potatoes, red wine reduction, crispy onions	
<b>Vegan Plate</b>	19
pan-seared polenta with fire-roasted and wild mushroom ragoût, fresh asparagus, sautéed vegetables with basil and garlic, summer greens, choice of soup	

### **Chef's Signature Platter**

20 - 25

Daily feature with summer greens and soup of the day

## From the Vine

<b>WHITE</b>		<b>6 oz</b>	<b>9 oz</b>	<b>BOTTLE</b>
<b>Vineland Estates</b>	Semi-dry Riesling	10	13	38
<b>Megalomaniac</b>	Homegrown Riesling	10	13	38
<b>Flat Rock Cellars</b>	Riesling	12	16	44
<b>Caroline Cellars</b>	Farmer's White	11	14	41
<b>Southbrook Vineyards</b>	Connect Organic White	11	14	41
<b>Queenston Mile</b>	White	15	19	58
<b>Reif Estate</b>	Pinot Grigio	10	13	38
<b>Inniskillin</b>	Pinot Grigio	10	13	38
<b>Burnt Ship Bay</b>	Sauvignon Blanc	11	14	41
<b>Jackson-Triggs</b>	Chardonnay	9	12	34
<b>Konzelmann Estate</b>	Reserve Chardonnay	9	12	34
<b>Château Des Charmes</b>	Chardonnay	9	12	34
<b>Strewn Winery</b>	Barrel-aged Chardonnay	10	13	38
<b>Fielding Estate Winery</b>	Estate-bottled Chardonnay	15	19	58

### ROSÉ

<b>Southbrook Vineyards</b>	Pinot Noir/Viognier	11	14	41
<b>Fielding Estate Winery</b>	Rosé	11	14	41

### RED

<b>Inniskillin</b>	Pinot Noir	10	13	38
<b>Konzelmann Estate</b>	Pinot Noir	10	13	38
<b>Calamus Winery</b>	Balls Falls Red	11	14	41
<b>Queenston Mile Vineyard</b>	Red	15	19	58
<b>Creekside Estate Winery</b>	Syrah	10	13	38
<b>Trius</b>	Merlot	11	14	41
<b>Château Des Charmes</b>	Cabernet Merlot	9	12	34
<b>Wayne Gretzky Estates</b>	Cabernet Merlot	11	14	41
<b>Ravine Vineyard</b>	Cabernet Franc	12	16	44
<b>Jackson-Triggs</b>	Cabernet Franc-Cabernet Sauvignon	9	12	34
<b>Between the Lines</b>	Cabernet Sauvignon	9	12	34
<b>Reif Estate</b>	Cabernet Sauvignon	10	13	38
<b>EastDell Estates</b>	Black Cabernet	10	13	38
<b>Perridiso Estate Winery</b>	Merlot			52
<b>Coloneri</b>	Corposo (Ripaso Style)			48

### SPARKLING

<b>Colio Viva Spumante</b>				34
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## Local Craft Beer

### LOCAL TALL CAN (473 ML)

Side Launch Dark Lager	9	Collingwood 3-point Saison	9
Niagara Lager	9	Niagara Oast House Barnraiser	9
Pick Up Truck No. 26 Pilsner	9	Rood Apples Hard Cider	9
Bench Balls Falls Session IPA	9	Thornbury Premium Craft Cider	9

### LOCAL BEER (341 ML)

Hop City Barking Squirrel	6.50	Steamwhistle Pilsner	7
Mill Street Organic	7	<b>Domestic Bottled Beer</b>	6
Thornbury Blue Mountain Light Lager	7	Coors Light, Bud Light, Labatts Blue, Molson Canadian	
Upper Canada Dark Ale	6.50	<b>Imported Bottled Beer</b>	7
		Stella Artois, Heineken, Corona	

## Non-Alcoholic Beverages

<b>Coffee</b>		3.50
<b>Decaffeinated Coffee</b>		3.50
<b>Orange Pekoe Tea</b>		3.50
<b>Herbal Teas</b>		3.50
Earl Grey, Green Tea, Lemon, Mint Medley, Chamomile, English Breakfast or Decaffeinated		
<b>Iced Tea</b>		3.50
Sweet, Unsweetened		
<b>Milk</b>		3.50
White 2%		
<b>Juice</b>		3.50
Apple, Clamato, Cranberry, Lemonade, Orange, Tomato		
<b>Soft Drinks</b>		3.50
Coca Cola, Diet Coca Cola, Ginger Ale, Sprite		
<b>Badoit Sparkling Water</b>	<b>330ML</b>	<b>750ML</b>
	4	8
<b>O'Douls</b>		4.50
Low Alcohol Beer 0.5%		

## Dessert

<b>Vanilla Crème Brûlée</b>	9	<b>Chocolate Mousse Torte</b>	9
with fresh berries, biscotti		with vanilla crème anglaise, chocolate shavings seasonal fruit	
<b>Caramel Apple</b>		<b>Trio of Sorbets</b>	9
<b>Cheesecake Spring Rolls</b>	9	ask your server for today's selection	
fresh chantilly cream, warm chocolate ganache, garden mint, fresh berries			
<b>Fresh Berry Crumble</b>	9		
served warmed, fruit coulis and a la mode			

\*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.

