



Queen Victoria Place

RESTAURANT

The stately building now known as Queen Victoria Place was constructed in 1904. Situated north of Table Rock and well back from the edge of the cliff, the structure features a distinctive green copper roof and walls of boulder stones that came from the riverbed just south of the Horseshoe Falls, in an area that had been dried off to allow for the construction of the Toronto Power House.

Over the decades, the structure of Queen Victoria Place was remodeled several times, but much of the original material still exists. The wall of boulder stones that existed as the exterior of the building in 1904 is now a unique feature in the dining room.

In 1948, the upper level was expanded and modernized to provide more suitable accommodations for the Commissioners of Niagara Parks, including an attractive lounge and a new board room. Known as the Commissioner's Quarters, this floor was "opened up" in 1993 to make it more convenient for larger groups to hold functions there.

Today, entering the 115th year in the heart of Queen Victoria Park. Queen Victoria Place Restaurant offers the very best of Niagara through a locally sourced menu, Niagara VQA wine list and a diverse craft beer menu.

CHEF SIDNEY KRICK

Born and raised in the Niagara Region, Chef Sidney's career began 30 years ago at the Prince of Wales Hotel in Niagara-on-the-Lake. Since receiving his Journeyman Cook (Red Seal) certification in 1991 from Niagara College, Chef Sid has worked in a variety of Niagara Area Restaurants ranging from casual dining to high volume restaurants to fine dining and banquet facilities.

Along with his passion for food, Chef Sidney also enjoys fine Niagara Wine and is working towards his Wine Maker Certificate and has recently completed his Master Taster Certification. He also had the experience of participating in the Wine Tasting Challenge along with 200 of Canada's top Sommeliers.

Chef Sidney brings to Niagara Parks a great passion for wine that will give a creative and unique flair to his work at Queen Victoria Place.

STARTERS

<p>Niagara Herb Flatbread 14</p> <p>king oyster mushroom bruschetta, spring onions, Woolwich goat cheese</p> <p>🍷 Chardonnay 🍺 Silversmith Black Lager</p>	<p>House-made Hummus 14</p> <p>duo of beet and roasted garlic hummus, spring vegetables, artisan crackers</p> <p>🍷 Chardonnay 🍺 Ironwood Hard Cider</p>
<p>Spicy Black Bean Bites 14</p> <p>fire-roasted tomato sauce, edamame yogurt drizzle</p> <p>🍷 Gewürztraminer 🍺 Brimstone Sinister Minister IPA</p>	<p>Asparagus Brie Arancini 14</p> <p>Dillon's vodka roma tomato cream, baby arugula drizzle</p> <p>🍷 Pinot Grigio 🍺 Collingwood Saison</p>
<p>Spicy Asiago Vegetable Dip 15</p> <p>broccoli, cauliflower, heirloom carrots blended with riesling & cream cheese, rosemary garlic flatbread</p> <p>🍷 Reisling 🍺 Lost Craft Crimzen Red Ale</p>	<p>Lager and Cheddar Soup 10</p> <p>vegetarian broth, Woodstock sharp cheddar, local Barking Squirrel craft lager, sun-dried tomato crostini</p> <p>🍷 Gewürztraminer 🍺 Barking Squirrel Lager</p>
<p>Artisan Charcuterie Platter for Two 26</p> <p>locally sourced cured deli meats and aged cheeses, grilled vegetable tapenade, artisan bread, spicy gherkins and olives</p> <p>add extra local cured meats 8</p> <p>add extra local aged cheeses 8</p> <p>🍷 Pinot Grigio 🍺 Steam Whistle Pilsner</p>	<p>Chef Sidney's Soup Creation 8</p> <p>daily seasonal creation</p>

LOCAL INSPIRED SALADS

Our house-made dressings: blueberry baco noir, peach chardonnay, red wine vinaigrette or buttermilk ranch

add grilled chicken breast to any salad \$8

<p>Ontario Butter Lettuce 13</p> <p>local tender Slegers greens, tomatoes, carrots, cucumbers, choice of house-made dressing</p> <p>🍷 Chardonnay 🍺 Side Launch Wheat Beer</p>	<p>Niagara Harvest Salad 18</p> <p>local Slegers greens, Woolwich goat cheese, toasted northern pecans, roasted sunflower seeds, seasonal fruit</p> <p>🍷 Chardonnay 🍺 Niagara Brewing Honeymoon Peach Radler</p>
<p>Super Caesar Salad 18</p> <p>hearts of romaine, a variety of leafy baby kale, shaved parmesan, crisp bacon bits, herb croutons, creamy garlic dressing</p> <p>🍷 Pinot Grigio 🍺 Collingwood Saison</p>	<p>Heirloom Caprese Salad 14</p> <p>Ontario heirloom tomatoes, Woolwich goat cheese, basil sprouts, olive oil, herb balsamic reduction</p> <p>🍷 Riesling 🍺 Collingwood Saison</p>

DINNER ENTRÉES

START WITH A SALAD: ADD A STARTER SALAD TO ANY ENTRÉE

“Starter” Niagara Butter Lettuce Salad 8 “Starter” Super Caesar Salad 9

Baked Atlantic Salmon 37

Kozliks mustard, Ennis maple marinade, chardonnay tarragon cream, Shoal Lake wild rice pilaf, locally sourced seasonal vegetables

🍷 Sauvignon Blanc 🍺 Steam Whistle Pilsner

Queen’s Pasta Ravioli 30

goat cheese-stuffed, Dillon’s vodka and roma tomato cream sauce, duck confit

🍷 Pinot Grigio 🍺 Barking Squirrel Lager

Ontario Boneless Short Ribs 34

Thornbury Cider-braised, caramelized onion and spy apple demi glaze, horseradish mashed potato, locally sourced seasonal vegetables

🍷 Cabernet Sauvignon 🍺 Bench Ball’s Falls Session IPA

Roasted Chicken Breast 32

stuffed with Stonetown white wine-soaked cheese, red swiss chard, king mushrooms, double-smoked bacon pinot noir jus, locally sourced seasonal vegetables, buttercream mashed potatoes

🍷 Pinot Grigio 🍺 Table Rock 1885 Ale

Panko Porcini-crusted Lamb Chop 37

merlot-vineland Cherry Lane apple reduction, buttercream mashed, locally sourced vegetables

🍷 Merlot 🍺 Silversmith Black Lager

Queen’s Pasta Potato Gnocchi 23

wilted baby spinach, sun-dried tomato pesto cream, shaved Bright’s asiago

🍷 Rosé 🍺 Barking Squirrel Lager

Pan Seared Herbed Pork Tenderloin 30

fresh chimichurri, heirloom carrot purée, locally sourced seasonal vegetables

🍷 Cabernet Franc 🍺 Beer Devil IPA

Queen Victoria Place Signature Burger 27

hand-made Canadian beef patty, melted Woolwich goat cheese, St. David’s roasted red pepper, sage pesto, roasted garlic aioli on a brioche bun, fresh-cut seasoned french fries

🍷 Cabernet Sauvignon 🍺 Oast House Barn Raiser Ale

10oz Sirloin Steak Frites 36

grilled AAA New York steak, Costello blue cheese crust, red wine jus, crispy onions, fresh-cut seasoned french fries

🍷 Cabernet Sauvignon 🍺 Collective Arts Porter

CATCH OF THE DAY

Our chefs proudly source the freshest available fish from the great lakes of Ontario or the coastal waters of Canada, prepared with a local flair.

market priced daily

Niagara Fusion Noodle Bowl 24

local baby bok choy, scallions, bean sprouts, shaved carrots, shredded cabbage, ramen noodles, spicy chili-soya vegetable broth

🍷 Gewürztraminer 🍺 Collingwood Saison

DESSERT

Our desserts are expertly prepared fresh, in-house

New York Style Cheesecake	10	Individual Ennis Maple Mousse Cake	10
baked cheesecake, served with seasonal fruit coulis		white chocolate drizzle, icewine custard	
The Great One Crème Brûlée	10	Chocolate Brownie Butter Tart	10
rich Wayne Gretzky cream liqueur custard with caramelized maple sugar		caramel sauce, vanilla bean gelato	
Chocolate Thunder Explosion	10	Ice Cream or Seasonal Gelato	8
double chocolate brownie, vanilla bean ice cream, chocolate sauce, whipped cream		choose chocolate or vanilla ice cream, or locally made Niagara fruit gelato, served with fan wafer	
Seasonal Fresh Fruit Strudel	10		
light pastry jacket, seasonal fruit filling, cinnamon sugar, vanilla custard			

NON-ALCOHOLIC BEVERAGES

ESPRESSO, CAPPUCINO & SIGNATURE COFFEES

Espresso	4	Cappuccino	5
Espresso Long	4	Café Latte	5
Double Espresso	6		

FROZEN DRINKS 6

Mango, strawberry, lime, piña colada, raspberry, or banana

ADDITIONAL SELECTIONS

Hot chocolate	3.50	Evian (flat)	4.50
Freshly brewed coffee	3.50	Assorted juice	3.50
Iced tea (sweetened or unsweetened)	3.50	Dasani water	3.50
Higgins & Burke Teas	3.50	Milk (white or chocolate)	3.50
english breakfast, decaffeinated orange pekoe, earl grey, green or peppermint herbal infusion		Molson Excel (0.5%)	3.50
Pluck Teas	3.50	Assorted soft drinks	GLASS 3.50 PITCHER 10
southbrook berry blend, after dinner mint or Canadian maple		Badoit (sparkling)	330 ML 4 750 ML 7



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.

LOCAL FOOD PURVEYORS

Niagara Parks chefs are proud to celebrate Niagara's abundance of Ontario's bountiful harvest and seasonal fresh-farm ingredients. Read on to learn more about the many growers and producers that help Niagara Parks Culinary deliver locally inspired dishes to visitors from around the world.

Ace Bakery

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

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.

Niagara Vinegar

House-made vinaigrettes are made with locally sourced fruits and flavoured vinegars from Niagara Vinegar in St. Catharines, Ontario.

La Salette Norfolk County

Salad ingredients are from locally sourced products through La Salette Norfolk County.

St. David's Hydroponics

St. David's Hydroponics has been growing peppers in Ontario since 1985; they believe that their carbon footprint should be as close to zero as possible.

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.

Queen's Pasta

The pasta is made by Queen's Pasta, from Toronto, Canada, with the finest ingredients available. For the last 20 years, Queen's Pasta has been committed to creating the best and freshest pasta products, using only Canadian flour and fillings.

Rainbow Trout

Sourced from northern Lake Huron one of Ontario's most picturesque settings. In a part of the lake that is both sheltered and still has the necessary cold-water flow.

Gunn's Hill Artisan Cheese

A small artisan cheese plant nestled within the rolling hills of Gunn's Hill Road in Oxford, Ontario. This small-scale artisan cheese plant is the result of years of dreaming and planning by owner, operator and cheese maker Shep Ysselstein.

Fogo Island Fish

Fogo Island is a small island located off the Northeast coast of Newfoundland & Labrador. The cod is cold (as in really cold) water fish - they are caught in the same currents that bring the icebergs in from Greenland. The cod is processed within hours of being caught by cooperatively owned processing facility on Fogo Island. These products are available to chefs only and come directly from Fogo Island and are known as the "Canadian fish for Canadians".

Enviro Mushroom Farm

Enviro grows, packs and markets varieties of specialty mushrooms in the most up-to-date and environmentally controlled facilities. The certified organic specialty mushrooms grown at the Enviro's hygienic computer-controlled growing and packing facilities ensure the mushrooms grow in ideal conditions and always stay fresh and clean.

Zephyr Organics

Zephyr has been growing certified organic vegetables for 21 years, now on their third-generation family-owned farm. Over 100 acres of certified organic vegetables, fruits and herbs are grown in their fields and greenhouses. Zephyr relies on crop rotation, covering crops, companion planting and composting to respect the environment, protect biodiversity, minimize waste, and keep their soil nutrient rich.

Sweet & Sticky Ice Syrup™

A wholly natural and distinctive Canadian product derived from Vidal and Cabernet grapes varieties. Ice Syrup is a unique, one-of-kind food product with unlimited versatility, endless applications and the ability to morph flavours and enhance foods both as a stand-alone food/beverage condiment or an ingredient in multiple food applications.

100km Foods

100km Foods sources local charcuterie cured meats and Ontario cheese including Thornloe Cheese and Bright Havarti Cheese.

Niagara Food Specialties

Niagara Food Specialties (Pingue Capicola) are local artisan producers of traditional hand-crafted cured meats. Niagara Food Specialties is in Queenston, Ontario.

Woolwich Dairy Inc.

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