

STARTERS & LOCALLY INSPIRED SALADS

add grilled chicken to any salad for \$9 or steak for \$12

Artisan Bread, Rolls & Butter	6	Soup of the Day	9
		ask about our daily seasonal feature	
Summer Berry Harvest Salad	16	Blackburn Old Scow Lager & Three Cheese Dip	10
romaine wedges, in season berries, honey crisp apples, cherry tomatoes, diced cucumbers, toasted sunflower seeds, Woolwich goat cheese, blueberry Baco noir vinaigrette dressing		Bright's cheddar, parmesan, mozzarella, mini pretzel twists	
Plant-based Snack Platter	18	Vegetable Ratatouille Flatbread	16
roasted garlic hummus, St. David's grilled vegetable tapenade, mini pita chips, garden vegetables		San Marzano tomato sauce, marinated eggplant, zucchini, red onion, mozzarella, Bright's asiago, basil, balsamic drizzle	
Super Caesar Salad	16	Canadian Bacon Sliders	16
hearts of romaine, leafy baby kale, shaved parmesan, crisp bacon bits, herb croutons, creamy garlic dressing		smoked bacon, Woodstock cheddar, crispy onions, Rosewood honey mustard glaze on mini ciabatta rolls	

BURGERS, SANDWICHES & ENTRÉES

*All burgers and sandwiches served with house made kale slaw.

Substitute side salad: \$5 / Caesar salad: \$5 / Fresh-cut French fries with ranch dipping sauce: \$5

Veggie Burger	20	Grilled Chicken Pesto Sandwich	25
100% plant-based patty, pickled cucumbers, house-made roasted garlic hummus, brioche bun		toasted ciabatta, Woolwich goat cheese, roasted red peppers, heirloom tomatoes	
Queen Victoria Place Burger	23	Crispy Fried Chicken Thighs	26
hand-made Canadian beef patty, Bright's cheddar cheese, smoked bacon, house-made tomato jam, crisp lettuce, steak tomato, dill pickle, brioche bun		butter milk battered chicken, mini red mashed potatoes, kale slaw, cheddar biscuit, creamy chicken gravy	
Lake Erie Yellow Perch Tacos	20	Grilled Vegetable Fettuccini	23
panko crusted, vine-ripened tomato salsa, guacamole, cilantro cream, mini soft taco shells, broccoli fennel slaw		St David's roasted peppers, eggplant, zucchini, red onions, Brant County black garlic, basil pesto, sliced kalamata olives, crumbled Mariposa feta cheese, spinach fettuccini	
Open-faced Steak Sandwich	27	Vegan Forest Mushroom Tourtiere	26
AAA sirloin, garlic crostini, Castello crumbled blue cheese, red wine jus, crispy onions		herb and garlic infused, topped with a light pastry, salad with choice of house made dressing	

DESSERT

Seasonal Dessert Feature	10	Triple Chocolate Cheesecake	10
ask about our daily seasonal feature		Oreo cookie graham crust, chocolate filling, chocolate ganache, Wayne Gretzky whisky cream, wild berry coulis	
Niagara Flavored Ice Cream or Gelato	10		
whipped cream and rolled wafer			



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.