

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

VALENTINE'S DAY

PRIX FIXE

Choose one starter, entrée and dessert **59**

assorted artisan bread, rolls and butter

STARTER

CHICKEN AND CORN CHOWDER

roasted red pepper drizzle

BOSC PEAR AND PARSNIP BISQUE

roasted corn, toasted sunflower seeds



ROMAINE WEDGE SALAD

*double smoked bacon, shaved parmesan, garlic croutons,
toasted sunflower seeds, Casey blue cheese caesar dressing*

CRISPY CAPRESE SALAD

herb crusted mozzarella, heirloom tomatoes, balsamic glaze



SPICED ROSEWOOD HONEY CHICKEN LOLLIPOPS

marinated lentil salad, roasted garlic drizzle



CURED ATLANTIC SALMON

dill and grapeseed oil vinaigrette, Quinta quinoa and edamame salad



.....
Prices in Canadian funds exclusive of tax and service fee
.....

 VEGETARIAN

 VEGAN

 GLUTEN FREE

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ENTRÉE

ARCTIC CHAR FILLET WRAPPED IN PUFF PASTRY

*lobster & Fogo Island shrimp mousse,
Niagara riesling sauce, locally
sourced vegetables, wild rice pilaf*

STUFFED ONTARIO CHICKEN BREAST

*filled with smoked gouda, Bright's
havarti and spinach, Kozlik's mustard
cream sauce, locally sourced
vegetables, Bright's white cheddar
and sage mashed potatoes*

VEGETABLE STIR-FRY

*sautéed mixed vegetables over
couscous, soya ginger glaze,
toasted sesame seeds*

HEART-SHAPED RICOTTA & SPINACH RAVIOLI

*roasted butternut squash and San
Marzano tomato sauce, ratatouille,
broccolini, basil pesto drizzle*



IRONWOOD APPLE CIDER BRAISED SHORT RIBS

*pickled purple cabbage, Bright's
white cheddar and sage mashed
potatoes*

GRILLED CANADIAN AAA 8OZ STRIPLOIN STEAK

*double smoked bacon, pearl onion
and merlot glaze, locally sourced
vegetables, Bright's white cheddar and
sage mashed potatoes*



DESSERT

TRIPLE CHOCOLATE CHEESECAKE

*Wayne Gretzky's whisky crème
anglaise, raspberry coulis*

ENNIS FARMS MAPLE CRÈME BRÛLÉE

*vanilla sugar crust,
house-made raspberry biscotti*

1918 SHIPWRECK APPLE BARGE

*warm cinnamon-scented Niagara
spy apples, raisins, vanilla gelato, filo
pastry basket, chantilly cream*

DEEP FRIED CHERRY AMARETTO ICE CREAM

warm peach and strawberry compote

fresh brewed coffee • decaffeinated coffee or herbal tea

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