

welcome to

TABLE  
ROCK  
HOUSE

RESTAURANT



PRIX FIXE  
MENU

3 COURSE

**\$60**

Choose a starter, entrée and dessert.  
Substitutions available for an additional charge.

# TABLE ROCK HOUSE

# PRIX FIXE

## STARTERS

### TEMPURA VEGETABLES

battered cauliflower and green beans, apricot and Dijon dip

### CHEF'S FEATURE SOUP

created fresh daily

### THE FALLS SALAD

Sleger's butter lettuces, green asparagus, heirloom cherry tomatoes, cucumbers, pickled beets, hemp seeds, maple vidal vinaigrette

### CAESAR SALAD

hearts of romaine, shaved Parmesan, bacon bits, garlic croutons, creamy garlic dressing

## STARTER UPGRADES

Fried Mozzarella Caprese **3** • Seafood Cake **3** • Smoked Muscovy Duck **3**

## ENTRÉES

### STUFFED ONTARIO CHICKEN BREAST

Bright's havarti and spinach filling, roasted garlic sauce, apple sage chicken sausage, celery root potato mash, seasonal vegetables

### BAKED GEORGIAN BAY PICKEREL

lobster cream sauce, Shoal Lake wild rice, fennel seed dusting, seasonal vegetables

### HERBED GNOCCHI TAGINE

forest mushrooms, edamame, seasonal vegetables, roasted red pepper sauce

### EGGPLANT AND RICOTTA AGNOLOTTI PASTA

forest mushrooms, edamame, chardonnay and spinach cream sauce

ADD CHAR-GRILLED CHICKEN BREAST **9**

### GRILLED BERKSHIRE PORK CHOP

apple calvados sauce, celery root potato mash, seasonal vegetables

### GRILLED 8OZ AAA STRIPLOIN STEAK

double smoked bacon, pearl onion and merlot glaze, celery root potato mash, seasonal vegetables

## ENTRÉES UPGRADES

Lemon Panko Crusted Salmon **6** • Grilled 12oz Rib Eye Steak **12**

## DESSERTS

### CHOCOLATE CHEESECAKE

Niagara seasonal fruit compote, white chocolate shavings

### TRIO OF NIAGARA ICE GELATO

seasonal fruit, ice wine syrup drizzle

### APPLE CUSTARD PIE

coconut strudel topping, vanilla anglaise

### VANILLA HONEY CAKE

Niagara seasonal fruit compote, white chocolate shavings



VEGETARIAN



VEGAN



GLUTEN FREE

# STARTERS

## TEMPURA VEGETABLES 16

*battered cauliflower and green beans, apricot and Dijon dip*

## FRIED MOZZARELLA CAPRESE 18

*panko and herb crusted mozzarella, heirloom tomatoes, balsamic glaze*

## CHEF'S FEATURE SOUP 11

*created fresh daily*

## ARTISAN BREAD BASKET 8

*olive oil, white balsamic and sundried tomato dip*

## SEAFOOD CAKE 18

*chardonnay lemon grass cream sauce, Shoal Lake wild rice, gravlax*

## SMOKED MUSCOVY DUCK CROQUETTE 18

*pea puree, Jordan cherry & anise reduction*

## THE FALLS SALAD 16

*Sleger's butter lettuces, green asparagus, heirloom cherry tomatoes, cucumbers, pickled beets, hemp seeds, maple vidal vinaigrette*

## CAESAR SALAD 16

*hearts of romaine, shaved Parmesan, bacon bits, garlic croutons, creamy garlic dressing*

# ENTRÉES

## GRILLED 8OZ AAA STRIPLOIN STEAK 38

*double smoked bacon, pearl onion and merlot glaze, celery root potato mash, seasonal vegetables*

## STUFFED ONTARIO CHICKEN BREAST 36

*Bright's havarti and spinach, roasted garlic sauce, apple sage chicken sausage, celery root potato mash, seasonal vegetables*

## HERBED GNOCCHI TAGINE 36

*forest mushrooms, edamame, seasonal vegetables, roasted red pepper sauce*

## BAKED GEORGIAN BAY PICKEREL 37

*lobster cream sauce, Shoal Lake wild rice, fennel seed dusting, seasonal vegetables*

## GRILLED 12OZ RIB EYE STEAK 49

*double smoked bacon, pearl onion and merlot glaze, celery root potato mash, seasonal vegetables*

## GRILLED BERKSHIRE PORK CHOP 38

*apple calvados sauce, celery root potato mash, seasonal vegetables*

## EGGPLANT AND RICOTTA AGNOLOTTI PASTA 36

*forest mushrooms, edamame, chardonnay and spinach cream sauce*

**ADD CHAR-GRILLED CHICKEN BREAST 8**

## CEDAR PLANK SALMON 43

*lemon pepper crust, drawn maple butter, Shoal Lake wild rice, seasonal vegetables*

## SIDES

*fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 9 • locally sourced vegetables 5*



VEGETARIAN



VEGAN



GLUTEN FREE

# DESSERTS

## CHOCOLATE CHEESECAKE 13

*Niagara seasonal fruit compote,  
white chocolate shavings*

## TRIO OF NIAGARA ICE GELATO 13

*seasonal fruit, ice wine syrup drizzle*

## APPLE CUSTARD PIE 13

*coconut strudel topping, vanilla anglaise*

## VANILLA HONEY CAKE 13

*Niagara seasonal fruit compote,  
white chocolate shavings*

# HOT BEVERAGES

## B-52 COFFEE 9

*Wayne Gretzky cream,  
Grand Marnier, Kahlua*

## NUTTY NIAGARA 9

*Wayne Gretzky cream, Frangelico*

## IRISH COFFEE 9

*Jameson Irish whiskey,  
Bailey's Irish cream*

## SPANISH COFFEE 9

*Brandy, Kahlua*

## NESPRESSO HOT BEVERAGES

*espresso 4 • double espresso 6*

*americano 4 • café latte 5.50*

*cappuccino 5.50 • moccachino 5.50*

**FLAVOUR YOUR COFFEE WITH CARAMEL OR VANILLA 2**

## REFRESHMENTS 3.50

*Coffee • Decaf Coffee • Hot Chocolate*

## SPECIALTY TEAS 3.50

*Orange Pekoe • Decaf Orange Pekoe  
Green • English Breakfast • Earl Grey  
Chamomile • Peppermint • Cardamom Chai  
Berry Vines • Treetop Lemon  
Sunkissed Ginger*

