

# TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS .....

## DINNER

### STARTERS

#### ARTISAN BREAD BASKET • 8

*olive oil, white balsamic and sundried tomato dip*

#### CHEF'S FEATURE SOUP • 10

*created fresh daily*

#### ATLANTIC SMOKED SALMON • 18

*dill and grapeseed oil vinaigrette,  
quinoa and edamame salad*

#### THE FALLS SALAD • 16

*Sleger's butter lettuces, green asparagus,  
new potatoes, boiled egg, maple vidal vinaigrette*

#### ROSEMARY GARLIC FLATBREAD • 18

*sun-dried tomato pesto,  
smoked chicken breast, artichokes,  
Ferrante ricotta cheese,  
shaved gouda*

#### ST. DAVID'S ROASTED RED PEPPER DIP • 18

*sun-dried tomatoes, kalamata olives,  
Bright's Havarti and cream cheese,  
artisan breads*

#### MAPLE MARINATED WATERMELON & PINGUE PROSCIUTTO SALAD • 19

*double cream brie, warm marinated vegetables,  
butter lettuces*

## DESSERTS

#### DAILY FEATURE • 13

*your server will be pleased to advise of the daily selection*

#### TRIO OF NIAGARA ICE GELATO • 13

*seasonal fruit, ice wine syrup drizzle*

#### CHOCOLATE CHEESECAKE • 13

*Niagara seasonal fruit compote, white chocolate shavings*

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*Prices in Canadian funds exclusive of tax and service fee*  
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 VEGETARIAN

 VEGAN

 GLUTEN FREE

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### ENTRÉES

#### BALSAMIC & ROSEMARY CHICKEN • 28

*St. David's red pepper & San Marzano tomato sauce, celery root potato mash, locally sourced vegetables*

#### OVEN-BAKED GEORGIAN BAY PICKEREL & MANITOULIN ISLAND RAINBOW TROUT FRITTER • 33

*lobster cream sauce, Shoal Lake wild rice pilaf, locally sourced vegetables, fennel seed dusting*

#### BUTTERNUT SQUASH & GOAT CHEESE BAULETTI PASTA • 26

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

ADD CHAR-GRILLED CHICKEN BREAST 8

#### VEGAN POWER BOWL • 25

*crisp lettuce, quinoa, seven grain salad, tofu, roasted red pepper hummus, pickled beets, green beans, hemp seeds, sun-dried tomato vinaigrette*

#### GRILLED CANADIAN 8 OZ AAA STRIPLOIN STEAK • 33

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

#### GRILLED 12 OZ RIB EYE STEAK • 45

*double smoked bacon, pearl onion and merlot jus, celery root potato mash, locally sourced vegetables*

#### GRILLED 8 OZ VEAL TENDERLOIN • 45

*Kozlik's mustard cream sauce, celery root potato mash, locally sourced vegetables*

#### CEDAR PLANK SALMON • 43

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

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#### SUBSTITUTE:

*fresh-cut fries 3*

*sweet potato fries 4*

*caesar salad 3*

#### SIDES:

*fresh-cut fries with garlic aioli 7 • sweet potato fries with garlic aioli 8 • locally sourced vegetables 5*

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