

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

DATE NIGHT

CHOOSE A STARTER, ENTRÉE • 99 PER COUPLE

SPARKLING WINE COCKTAIL

SELECTION OF ARTISAN BREADS

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

THE FALLS SALAD

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

ATLANTIC SMOKED SALMON

dill and grapeseed oil vinaigrette, quinoa and edamame salad

ROSEMARY GARLIC FLATBREAD 3

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

ENTRÉE

BALSAMIC ROSEMARY CHICKEN

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

OVEN BAKED MANITOULIN ISLAND RAINBOW TROUT FILLET

lemon pepper crust, lobster cream sauce, Shoal Lake wild rice pilaf, locally sourced vegetables

SUBSTITUTE: SALMON FILET 5

GRILLED CANADIAN 8OZ AAA STRIPLOIN STEAK

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

SUBSTITUTE: 12oz RIBEYE STEAK 11

BUTTERNUT SQUASH & GOAT CHEESE BAULETTI PASTA

forest mushrooms, edamame, chardonnay & spinach cream sauce

ADD CHAR-GRILLED CHICKEN BREAST 8

DESSERT PLATTER

serves two

PEACH CRÈME BRÛLÉE

COFFEE CRUNCH SQUARE

MAPLE MOUSSE FILLED CHOCOLATE CUP

RASPBERRY GELATO

Prices in Canadian funds exclusive of tax and service fee

Each Date Night dinner comes with two \$10 OFF vouchers for Currents: Niagara's Transformed. Ask your server about this nightly event inside the Niagara Parks Power Station