

..... BY NIAGARA PARKS

DATE NIGHT

CHOOSE A STARTER & ENTRÉE • 59 PER PERSON

SPARKLING WINE COCKTAIL

SELECTION OF ARTISAN BREADS

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

THE FALLS SALAD

Sleger's butter lettuces, green asparagus, heirloom cherry tomatoes, cucumbers, roasted red pepper hummus, hemp seeds, maple vidal vinaigrette

CAESAR SALAD

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

STARTER UPGRADES:

PANKO & HERB CRUSTED MOZZARELLA 3

SEAFOOD CAKE WITH GRAVLAX 3

SMOKED MUSCOVY DUCK CROQUETTE 3

ENTRÉES

BRIGHT'S HAVARTI & SPINACH STUFFED ONTARIO CHICKEN

black garlic sauce, celery root potato mash

OVEN-BAKED MANITOULIN ISLAND RAINBOW TROUT FILLET

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

GRILLED CANADIAN 802 AAA STRIPLOIN STEAK

double smoked bacon, pearl onion & merlot glaze, celery root potato mash

BUTTERNUT SQUASH & GOAT CHEESE BAULETTI PASTA

forest mushrooms, edamame, chardonnay & spinach cream sauce

ENTRÉE UPGRADES:

12oz RIBEYE STEAK 11 • SALMON FILLET 5

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DESSERT PLATTER

PEACH CRÈME BRÛLÉE

MAPLE MOUSSE FILLED CHOCOLATE CUP

COFFEE CRUNCH SQUARE

RASPBERRY GELATO

Prices are in Canadian funds and exclusive of tax and service fees