



OUR STORY

The stately building now known as Queen Victoria Place was constructed in 1904. Situated north of Table Rock and well back from the edge of the cliff, the structure features a distinctive green copper roof and walls of boulder stones that came from the riverbed just south of the Horseshoe Falls, in an area that had been dried off to allow for the construction of the Toronto Power House.

Over the decades, the structure of Queen Victoria Place was remodeled several times, but much of the original material still exists. The wall of boulder stones that existed as the exterior of the building in 1904 is now a unique feature in the dining room.

In 1948, the upper level was expanded and modernized to provide more suitable accommodations for the Commissioners of Niagara Parks, including an attractive lounge and a new board room. Known as the Commissioner's Quarters, this floor was "opened up" in 1993 to make it more convenient for larger groups to hold functions there.

Today, entering the 113th year in the heart of Queen Victoria Park. Queen Victoria Place Restaurant offers the very best of Niagara through a locally sourced menu, Niagara VQA wine list and a diverse craft beer menu.

CHEF SIDNEY KRICK

Born and raised in the Niagara Region, Chef Sidney's career began 30 years ago in the Prince of Wales Hotel in Niagara-on-the-Lake. He received his Red Seal certification in 1991 from Niagara College.

Chef Sid brings not only a passion for food but also a love and appreciation of wine. Working toward his Wine Maker Certificate, he has recently completed his Master Taster Certification and has participated in the Wine Tasting Challenge along with 200 of Canada's top Sommeliers.



NIAGARA HERB FLATBREAD 13

diced heirloom tomatoes, sweet red onions, local spinach, baby arugula pesto and melted Woolwich goat cheese

Chardonnay Oast House Barn Raiser Ale

ARTISAN CHARCUTERIE PLATTER FOR TWO 24

locally sourced, cured deli meats and aged cheese, grilled vegetable tapenade, artisan bread, spicy gherkins and pickled olives

Pinot Grigio Steam Whistle Pilsner

CANADIAN BAKED BRIE 13

baked brie, served with Vineland sour cherry apricot preserve and sliced baguette

Chardonnay Side Launch Wheat Beer

FORTY CREEK BBQ BEEF BRISKET TACOS 16

mini soft taco shells, Forty Creek BBQ Canadian beef brisket, shredded lettuce, vine-ripened tomato salsa, crispy onions and cilantro yogurt drizzle

Syrah/Shiraz Silversmith Black Lager

QUEEN VICTORIA PLACE DIP TRIO 15

vegetable tapenade, smoked trout fine herb cream cheese and roasted garlic hummus with English cucumbers and sliced baguette for dipping

Gewürztraminer Collingwood Saison

BREADED NORTH ATLANTIC SCALLOPS 19

dipped in Thornbury Pickup Truck Pilsner and cornmeal, served on a bed of zucchini and roasted corn and roma tomato salsa, tarragon shallot aioli

Sauvignon Blanc Pickup Truck Pilsner

CHEDDAR & LAGER SOUP 9

vegetarian broth, Ontario sharp cheddar and local Barking Squirrel lager

Gewürztraminer Barking Squirrel Lager

CHEF SIDNEY'S SOUP CREATION 8

daily seasonal creation

LOCAL INSPIRED SALADS

Choice of vinaigrette dressing: blueberry baco noir, peach chardonnay or red wine

Add grilled chicken breast to any salad: \$7

SLEGERS ONTARIO BUTTER LETTUCE 12

local tender Slegers Greens, tomatoes, carrots and cucumbers with your choice of house-made dressing

Chardonnay Side Launch Wheat Beer

SUPER CAESAR SALAD 16

hearts of romaine, a variety of leafy baby kale, shaved parmesan, bacon bits, herb croutons and creamy garlic dressing

Pinot Grigio Collingwood Saison

NIAGARA HARVEST SALAD 16

local Slegers greens with Woolwich goat cheese, toasted northern pecans, roasted sunflower seeds and seasonal berries

Chardonnay Niagara Brewing Honeymoon Peach Radler

HEIRLOOM CAPRESE SALAD 14

Ontario heirloom tomatoes, fresh mozzarella cheese and pickled beets drizzled with olive oil, herbs and balsamic reduction

Riesling Side Launch Wheat Beer

CHOPPED COBB SALAD 18

romaine hearts, crispy bacon, chopped egg, tomato, cucumbers, sweet red onion and blue cheese red wine vinaigrette

Pinot Grigio Collingwood Saison

NIAGARA 7 GRAIN PROTEIN BOWL 18

spinach, Slegers Baby Greens, cilantro, diced tomato, cucumber, red onion, St David's roasted peppers, kalamata olives and feta cheese, on a seven grain rice mix, house made sun-dried tomato vinaigrette

Add beef brisket or chicken: 7

Chardonnay Thornbury Cider

Denotes recommended beverage pairing for an additional charge.

All prices are quoted in Canadian funds and do not include applicable tax or service fee.



GRILLED PORTOBELLO NAAN WRAP 19

St. David's roasted red peppers, swiss cheese and tzatziki, served with french fries

Merlot Side Launch Wheat Beer

NAAN SIRLOIN STEAK CLUB 22

grilled Canadian beef, aged Ontario cheddar, shredded lettuce, vine-ripened tomato, sautéed green peppers and onions, roasted garlic aioli on naan served with french fries

Chardonnay Niagara Brewing Beer Devil IPA

GRILLED REUBEN MELT 20

Ontario corned beef, Swiss cheese, sauerkraut and house-made dressing on marble rye, served with Slegers butter lettuce, choice of dressing

Riesling Nickel Brook Head Stock IPA

OPEN-FACED SIRLOIN STEAK SANDWICH 23

Queen Victoria's best-selling grilled New York steak on a garlic crostini, Castello crumbled blue cheese, red wine jus and crispy onions, served with french fries

Cabernet Sauvignon Clifford Brewing Co. Porter

STRIPED SPINACH RAVIOLI 23

ricotta cheese-stuffed ravioli, tossed in sun-dried tomato pesto on a bed of roasted garlic and buttered rapini, tossed with shaved asiago

Pinot Grigio Barking Squirrel Lager

MANITOULIN ISLAND RAINBOW TROUT 22

baked with a pepper-berry rub and finished with a Riesling tarragon drizzle, served with local seasonal vegetables and potato of the day

Sauvignon Blanc Steam Whistle Pilsner



Queen Victoria Place Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast ON is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Queen Victoria Place Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.

SEARED BUTCHER BURGER 20

hand-made Canadian beef patty, crisp lettuce, vine-ripened tomato, sweet shaved red onions and brine dill pickle on a brioche bun, served with french fries

Cabernet Sauvignon Oast House Barn Raiser Ale

VEGGIE BURGER 19

grilled vegetarian burger, zucchini relish, baby arugula, shaved red onion and vine-ripened tomato on a brioche bun, served with french fries

Cabernet Sauvignon Collingwood Saison

QUEEN VICTORIA PLACE SIGNATURE CANADA 150 BURGER 23

hand created Canadian beef patty, melted Woolwich goat cheese, St David's roasted pepper, sage pesto and roasted garlic aioli on a brioche bun, served with french fries

Cabernet Sauvignon Oast House Barn Raiser Ale

ONTARIO FUSION NOODLE BOWL 22

using local Ontario produce, bok choy, scallions, bean sprouts and shaved carrots with rice noodles in a soya vegetable broth

Add beef brisket or chicken: 7

Gewürztraminer Collingwood Saison

FOREST MUSHROOM CHICKEN 23

pan-seared chicken supreme, Ontario forest mushroom, roasted garlic sauce, topped with fried leeks, served with local seasonal vegetables and potato of the day

Pinot Grigio Pickup Truck Pilsner

ADDITIONS & SUBSTITUTIONS

Make any burger a "doubly patty" \$7

Add to any burger or sandwich \$3

cheddar cheese, swiss cheese,
double-smoked bacon or blue cheese crumble

Substitute salad for french fries:

House Salad \$5 Caesar Salad \$6

ADD ONS

French Fries \$5 Gravy \$3

Fresh Seasonal Vegetables \$4



All desserts made fresh, in-house

NEW YORK CHEESECAKE 10

baked cheesecake, served with seasonal fruit coulis

MAPLE CREME BRÛLÉE 10

rich maple custard with caramelized burnt sugar

CHOCOLATE THUNDER EXPLOSION 10

Queen Victoria's signature created, baked chocolate brownie, topped with vanilla bean ice cream and chocolate sauce

INDIVIDUAL SEASONAL PIE 10

local fruit pie served with ice cream

PEACH GELATO & RICOTTA CHEESE CREPES 10

served with raspberry coulis

ICE CREAM OR SEASONAL GELATO 8

choose from chocolate or vanilla ice cream or locally made Niagara fruit gelato, served with fan wafer

LOCAL FOOD PURVEYORS

Niagara Parks chefs are proud to celebrate Niagara's abundance of Ontario's bountiful harvest and seasonal fresh-farm ingredients. Read on to learn more about the many growers and producers that help Niagara Parks Culinary deliver locally inspired dishes to visitors from around the world.

ACE BAKERY

Flatbread is produced in Toronto, Ontario, Canada.

SLEGGERS GREENS

Slegers Greens is a family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London, and has been producing greens since 1987. They grow their greens with the roots attached for the freshest raw food available.

FORTY CREEK WHISKEY

Forty Creek Whiskey was started in Grimsby Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whiskey and has a rich, bold flavour that harbours flavours of honey, vanilla and toasty oak.

NIAGARA VINEGAR

House-made vinaigrettes are made with locally sourced fruits and flavoured vinegars from Niagara Vinegar in St. Catharines, Ontario.

LA SALETTE NORFOLK COUNTY

Salad ingredients are from locally sourced products through La Salette Norfolk County.



WOOLWICH DAIRY INC.

Woolwich Goat Cheese is produced in Orangeville, Ontario by Woolwich Dairy Inc. with all natural ingredients.

ST. DAVID'S HYDROPONICS

St. David's Hydroponics has been growing peppers in Ontario since 1985; they believe that their carbon footprint should be as close to zero as possible.

THE BUTCHER SHOPPE

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

QUEEN'S PASTA

Our pasta is made by Queen's Pasta, from Toronto, Canada, with the finest ingredients available. For the last 20 years, Queen's Pasta has been committed to creating the best and freshest pasta products, using only Canadian flour and fillings.

RAINBOW TROUT

Our trout is sourced from northern Lake Huron, one of Ontario's most picturesque settings, in a part of the lake that is both sheltered and still has the necessary cold water flow.

GUNN'S HILL ARTISAN CHEESE

A small artisan cheese plant nestled within the rolling hills of Gunn's Hill Road in Oxford, Ontario. This small scale artisan cheese plant is the result of years of dreaming and planning by owner, operator and cheese maker Shep Ysselstein.

100KM FOODS INC.

100KM Foods Inc. mission is to establish a viable, dynamic and sustainable local food economy whereby chefs have access to the freshest and best products Ontario has to offer.