



LEGENDS ON THE NIAGARA RESTAURANT

Legends on the Niagara is a one-of-a-kind facility with 1,000 acres of natural landscape that boasts two 18-hole championship courses, a 9-hole executive course, and an incredible 45-acre, 360-degree, driving range. This land surrounds the historic site of the Battle of Chippawa, fought on July 5th 1814, which was the opening engagement of the Niagara campaign of 1814, the longest and bloodiest campaign of the War of 1812.

The Battle of Chippawa took the lives of over 200 American, British, Canadian and Native warriors allied to both sides, most of whom are thought to be buried at the battle site. It marked the first time the American regular army troops faced British regulars in a stand-up military action fought in the open and many historians cite Chippawa as the birthplace of the professional United States army. Due to a shortage of cloth, the American force wore grey uniforms instead of the usual blue. To this day, tradition says that West Point cadets wear grey uniforms to honour those who fought in this battle.

A focal point of the Battlefield is the memorial cairn, dedicated to the regiments and First Nations warriors who fought in the battle and commemorating the peace that has prevailed between Canada and the United States since that time.

The Niagara Parks Commission acquired the site of the Battle of Chippawa in 1995 and has preserved 300 acres of this pristine battlefield, the last remaining site from the War of 1812. A self-guided walking tour helps retrace the events of the battle. A memorial service is held on July 5th each year to commemorate the fallen of all the nations involved in this pivotal battle.

Legends have been host to the LPGA Canadian Women's Open, and the Canadian Boys Junior Championship Tournament and two Canadian Women's Junior Tours all played on our imposing link style Battlefield course designed by Golf Architect Douglas Carrick. Our beautiful stone and timber Clubhouse with panoramic lakeside views of our Battlefield course, was designed by architect Peter Berton, son of famous Canadian author Pierre Berton.

CHEF CHRIS BROWN

A Niagara Falls local, Chef Chris Brown started his career as a student cook at Whirlpool Restaurant in 1989. It was here that his passion for food began, so he became an Apprentice Cook in 1991 and received his Chef Certification in 1994 from Niagara College.

Trained in classic French cuisine, Chef Chris uses local ingredients to create a modern, rustic flare. He is an advocate of locally sourced products and supporting local growers because of the freshness, quality and variety offered.

His culinary journey has taken him through many Niagara Parks kitchens, allowing him to hone a diverse range of talents, from fine dining to fast-paced a la carte service. But Chef Chris says he most enjoys preparing special menus for weddings at the beautiful Legends on the Niagara Restaurant.

Chef Chris has been an integral part of many prestigious events during his career at Niagara Parks, including BMO Ladies Canadian Open Championship and Canadian Junior Boys National Championship. He has also prepared meals for celebrities David Suzuki, Jean Claude Van Damme, John Travolta, and volunteers his time at charity events within the Niagara Region.

"Locally-inspired dishes, a passion for great tasting food and a breathtaking atmosphere any time of year. That's what makes Legends on the Niagara Restaurant a perfect fit for the Niagara Parks Culinary family of restaurants.



Legends on the Niagara 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 Legends on the Niagara Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.



STARTERS

Chef Chris' Feature Soup of the Day	6
Spicy Calamari	13
Crispy Banana Peppers, Homemade Rémooulade	
Hot Kettle Chips	8
Kozlik's Tangy Mustard BBQ Sauce	
Spicy Asiago Flatbread	14
Chicken, Three Cheese Blend, Hot Peppers	
Spiked Crab Cakes	11
Vodka, Pineapple, Bell Peppers and Sweet Onion Chutney	
Chicken Wings	15
1lb Buffalo Style Hot, Medium or Mild, Celery, Carrots and Blue Cheese Dressing	
Crispy Wontons	11
Seasoned Pork Dumplings, Spicy Thai Sauce	
Sweet Potato Fries	8
Curry Mayonnaise	

SALADS

House Salad	11
Niagara Greens, Garnished with Farm Fresh Vegetables Chick Peas, Hemp Seed	
Caesar Salad	12
Chopped Romaine, Bacon, Croutons, Creamy Garlic Parmesan Dressing	
Pan-seared Perch Salad	16
Lake Erie Perch, Niagara Greens, Blueberries, Ontario Raspberry vinaigrette	
Southern Ontario Steak Salad	16
Striploin Steak, Niagara Greens, Ontario Three-Cheese Blend, Pepperoncini, Crispy Onions, Spicy Ranch Dressing	
Rustic Caprese Salad	15
Local Tomatoes, Fresh Mozzarella Cheese, Rosemary Focaccia Crispy Garden Basil, Baby Arugula, House Honey Balsamic	
Add Grilled Chicken	4



BURGERS

delicious & tasty burgers

All Burgers are served on a Brioche Bun with French Fries. Substitute a Veggie Patty for any Burger.

Pub Burger	14
Handmade Beef Patty, Lettuce, Tomato and Red Onion	
Grey Coat	16
Handmade Beef Patty, Tavistock Cheddar, Crispy Onions, Banana Peppers, 40 Creek BBQ Sauce	
Surf & Turf	17
Handmade Beef Patty, Crispy Calamari, Spicy Garlic Aioli, Lettuce, Tomato and Red Onion	
Campfire Burger	17
Handmade Beef Patty, Beef Brisket, Red Onion, Tavistock Cheddar, Tangy BBQ Mustard	



SANDWICHES

All sandwiches served with French Fries

<p>Clubhouse 15 Triple Decker, White Turkey Breast, Cheese, Bacon, Lettuce, Local Tomatoes, Mayonnaise</p> <p>Reuben 15 Corn Beef, Sauerkraut, House Made 1000 Island, Swiss Cheese, Marble Rye</p> <p>Pesto Feta Wrap 13 Grilled Vegetables, Feta Cheese, Pesto Aioli, Tomato Basil Wrap Add Grilled Chicken 4</p> <p>The Hero 16 Shaved Beef, Ontario Mozzarella, Crispy Onions, Hero Bun</p>	<p>Niagara Melt 14 Spy Apples, Dried Cranberries and Brie, Maple Syrup, Siracha Mayo on Rye</p> <p>Crabby Grilled Cheese 16 Seafood Flakes, Ontario Three-Cheese Blend, Local Tomatoes, Marble Rye</p> <p>The Battlefield 15 Chicken Breast, Bacon, Caramelized Onions, Sriracha Blue Cheese Mayonnaise, Arugula, Local Tomato, Toasted Bun</p> <p>Substitutions for French Fries</p> <p>Soup or Salad 2</p> <p>Caesar Salad, Hot Kettle Chips or Sweet Potato Fries 3</p>
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CLUBHOUSE FEATURES

<p>Buffalo Mac Attack 14 Homemade Mac and Cheese, with Frank's Red Hot Chicken Bites, served with Garlic Bread</p> <p>Fish & Chips 16 Haddock (2 pc), Oast House Barnraiser Beer Batter, French Fries, Coleslaw</p> <p>Legendary Pub Platter 25 Buffalo Chicken Wings, Potato Skins, Pork Wontons, French Fries, Celery and Carrots, Blue Cheese Dip (Serves 2-4)</p> <p>Tuscan Flatbread 15 Garlic Olive Oil, Spicy Sausage, Diced Local Tomatoes, Ontario Three Cheese Blend, House Garden Basil</p> <p>Seasoned House Beef Brisket Nachos 15 Corn Chips, Hot Bell Peppers, Tomatoes, Onions, Black Olives, Cheese, Jalapeño Lime Aioli</p> <p>Campfire Poutine 15 Slow Roasted House Beef Brisket, Quebec Cheese Curds, French Fries, Rich Beef Gravy</p> <p>Curry Poutine 15 Chicken Curry, Quebec Cheese Curds, French Fries</p>
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SWEET ENDINGS

<p>Niagara Gelato 8 Your Server will be pleased to advise you of the seasonal selections available</p>	<p>Ice Cream Crepes 8 Seasonal Ontario Berry Coulis</p>
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All Prices are quoted in Canadian funds and do not include applicable tax or service fee.



LOCAL FOOD PURVEYORS

Ace Bakery

Flatbread is produced by Ace Bakery, Toronto, Ontario, Canada.

Kozlik's Mustard

Kozlik's Mustard Canadian Mustard was established in 1948 and has remained family owned and operated to this day, producing hand-made mustard in small batches.

Slegers Greens

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

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.

Yellow Perch

Yellow Perch is sourced from Lake Erie from the natural harbour created by the Grand River this has been a source of fresh fish for over 80 years. From the Lake to the plate; it doesn't get any fresher!

Produce

Farm fresh tomatoes and seasonal fruit and vegetables are sourced from local Niagara and Ontario growers.

Wonton Crunch

Smith Falls Ontario company, family operated has seen their business explode after their appearance on Dragon's Den.

LOCAL BREWERY & DISTILLERY PURVEYORS

Voyageur Canada 150

Brewed by Niagara College Teaching Brewery in celebration of Canada's 150TH birthday. This traditional recipe, light bodied, smooth drinking English style ale has a copper brown colour, a floral roasted malt scent and a taste of rye bread and black coffee.

Hop City Brewing Company

Hop city is a Brampton Ontario based craft brewery. Their focus is to create and sell premium-quality draft beer to the licensee and hospitality industry. Hop City's brew master is Kevin Gray, who was born and raised right here in Niagara Falls, and has created their biggest selling beer "Barking Squirrel" Lager.

Triple Bogey Brewing & Golf Co.

A light and refreshing premium lager dedicated to the great game of golf. Founded in 2013 and brewed in Toronto, Ontario, Canada, under the watchful eye of Geoff Tait (The guy that brought you the collections of Quagmire) and a few of his buddies.

Silversmith Brewing Company

Since 1859 countless thrill seekers have taken on the thundering waters of Niagara Falls with devilish style. Brewed by Niagara Falls Brew Pub, this IPA has a high hop aroma and caramel-like, toasted malt flavour. It's bold and bracing like the daredevils it honours, proving that the risk is definitely worth the reward.

Forty Creek Whiskey

Forty Creek Distillery 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.

Wayne Gretzky Red Cask

A remarkable blend produced from locally sourced grains and finished in red wine casks from the winery which impart a pale amber colour. Expect a smooth and refined flavour profile that includes notes of marzipan, light citrus, vanilla, oak and spice; the finish is long, warming and balanced.

Thornbury Pickup Truck Pilsner

Brewed in Nobelton Ontario, an authentic Czech-style Pilsner, Pickup Truck Pilsner was the gold medal winner at the 2016 Ontario Brewing Awards, and is brewed with 100% imported Bohemian malts, Saaz hops and genuine Czech yeast. With bright golden colour, this full-bodied beer delivers a soft texture complimented by the perfect balance of malt and hops. Its flavour begins with a soft malty taste, imparts a dry bitter tang, and finishes cleanly. Astute beer drinkers often describe it as the only beer of its kind in Canada that rivals true European Pilsners in quality and taste.