

# QUEENSTON HEIGHTS RESTAURANT | EST 1900

## A FRESH START

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### SOUP DU JOUR

Freshly made each day 7

### SMOKED TOMATO BISQUE SOUP

In-house smoked san marzano tomatoes  
crème fraiche and chives, artisan crostini 8

### ATLANTIC SEAFOOD CHODER

Traditional creamy maritime chowder  
with cold water shrimp, baby clams,  
sautéed bacon, fresh thyme, baguette 9

### CAESAR SALAD

Fresh romaine, crispy prosciutto, grated  
parmesan crouton, creamy garlic  
dressing 9

### NIA ARA MICRO REENS

With raspberry-mint and maple  
vinaigrette in filo pastry bowl, grape  
tomatoes, hot-house cucumbers, fresh  
field berries 8

### ROASTED BEET SALAD

Slow roasted golden and burgundy  
beets with mesclun greens, crumbled  
goat cheese, toasted pecans, sweet  
citrus vinaigrette 13

### FUSION PLATTER

Bruschetta bread with grana pandano,  
in house smoked chicken spring rolls with  
sweet chili dip, prosciutto, marinated  
vegetables, tempura bacon 16

### BREAD BASKET

Garlic toast, naan bread 5

Add chicken to any salad 8

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Born in Bowmanville, Ontario, Chef Bill Greenan's culinary journey has taken him around the Niagara region and now to the picturesque Queenston Heights Restaurant with the Niagara Parks Culinary team. Classically trained in French cuisine, he combines an Asian flare and Latin elegance to the dishes he prepares. Chef Greenan is a firm supporter of local suppliers and Niagara's fresh produce, featured in our new summer patio menus. Look for new menus each season.

*Chef Greenan*

During your visit to Niagara parks be sure to explore The Niagara Parks Commissions' Botanical Gardens and School of Horticulture to learn more about the bounty of Niagara.



Our chefs celebrate Niagara's abundance and Ontario's bountiful harvest and seasonal farm-fresh ingredients.

Prices are in Canadian funds and do not include applicable tax or service fee.

The logo for 'Niagara Parks Culinary' features a green tree icon to the left of the text 'Niagara Parks Culinary', where 'Niagara Parks' is in green and 'Culinary' is in red.

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## PATIO CLASSICS

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### CANADA 150 HENNEPIN BURGER

8 oz. house-made burger with cremini mushrooms, Niagara Hennepin dark stout bbq sauce, extra aged cheddar, dijon mayo, panko crusted vidalia onion, served with house fries 18

### ROOT VE GIE BURGER

8 oz. housemade patty of yukon gold potato, leeks, carrots, thyme and shoestring onions, with tomato slices, Niagara greens, sriracha mayo and sweet potato fries 17

### BUTTER-POACHED LOBSTER GRILLED CHEESE

Served on artisan sourdough bread, old cheddar with crispy root vegetable chips, house or caesar salad 19

### BAKED ONTARIO RAINBOW TROUT

Locally farmed, served with sundried tomato and garden pea risotto, oven roasted basil and garlic vegetables, citrus scallion beurre blanc 19

### NIAGARA QUICHE

Green asparagus, bell peppers, smoked provolone, Niagara micro greens with baco noir blueberry vinaigrette 17

### NOCCHI CARBONARA

House-made gnocchi, double-smoked bacon, shallots, cremini mushrooms, baby arugula in a pecorino-romano cream sauce served with fresh bread 18

### PROSCIUTTO WRAPPED CHICKEN

Stuffed with herb cheese and garlic, yukon gold mashed potato, sautéed local vegetables, St. David's roasted pepper sauce 18

### RACK OF LAMB

Half rack, grilled and marinated in dijon and fresh rosemary, sautéed vegetable medley, potato of day, tomato and thyme jus 24

### TECUMSEH PLATTER

Seared Brome Lake duck breast, traditional stuffing fritter, three sisters vegetable ragout, local cranberry and roasted bosc pear chutney, natural pan jus, crispy onions 19

### FENIAN CHICKEN AND APPLE STACK SANDWICH

Tender chicken breast with Niagara granny smith apple, swiss cheese, bacon, honey dijon, pepper greens, served on potato scallion bread. Your choice of side 18

### CHIMICHURRI MARINATED SKIRT STEAK & GREENS

Grilled and served on napa cabbage, local greens, julienne carrot, red pepper, bean sprouts, sweet red onion with a canadian maple sesame dressing 18

### VEGETARIAN PLATE

Pan-seared polenta with fire-roasted and wild mushroom ragoût, fresh asparagus, summer greens, soup of choice 17

### CHEF'S SIGNATURE PLATE

daily feature with summer greens and soup of the day 17 - 22

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## FROM THE VINE NIA ARA VQA SELECTIONS

	60Z	90Z	BOTTLE 750ML
<b>HITE</b>			
<b>CHÂTEAU DES CHARMES</b> CHARDONNARY UNOAKED	7.5	9.5	29
<b>HERNDER ESTATE</b> RIESLING	7.5	9.5	29
<b>REIF ESTATE</b> PINOT GRIGIO	9.5	12.5	36
<b>PONDVIEW</b> LOT 74 CHARDONNAY-RIESLING	8.5	11	32
<b>JACKSON-TRIGGS</b> CHARDONNAY	8	10	30
<b>INNISKILLIN</b> PINOT GRIGIO	9	12	34
<b>BURNT SHIP BAY</b> SAUVIGNON BLANC	9.5	12.5	36
<b>ROSÉ</b>			
<b>SOUTHBROOK</b> PINOT NOIR/VIOGNIER	9.5	12.5	36
<b>RED</b>			
<b>JACKSON-TRIGGS</b> CABERNET FRANC / CABERNET SAUVIGNON	8	10	30
<b>TRIOUS</b> MERLOT	9.5	12.5	36
<b>REIF</b> CABERNET SAUVIGNON	9	12	34
<b>AYNE GRETZKY ESTATES</b> CABERNET MERLOT	9	12	34
<b>INNISKILLIN</b> CABERNET SHIRAZ	9	12	34
<b>CHÂTEAU DES CHARMES</b> CABERNET MERLOT	8.5	11	32
<b>MIKE EIR</b> PINOT NOIR	9	12	34
<b>PONDVIEW</b> LOT 74 CABERNET MERLOT	8.5	11	32



Queenston Heights Restaurant is proud to offer VQA wines grown right here in Ontario. VQA Ontario is a provincial regulatory authority that oversees Ontario's wine appellation system.

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Niagara Parks Culinary

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## SWEET ENDINGS

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### CLASSIC VANILLA CRÈME BRÛLÉE

With fresh berries, biscotti 8

### CHOCOLATE MOUSSE PÂTÉ

In house baked, crème anglaise  
seasonal fruit 8

### CARAMEL APPLE CHEESECAKE SPRING ROLLS

Served with fresh chantilly cream, warm  
chocolate ganache, garden mint,  
fresh berries 8

### FRESH BERRY CRUMBLE

Served warmed, fruit coulis and a la  
mode 8

### TRIO OF SORBETS

Ask your server for today's selection 8

\*Ask your server for today's gluten free  
option

## BREWED

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### FRESHLY BREWED COFFEE

(decaf or tea) 3.5

### HERBAL TEA

3.5

### SPECIALTY COFFEES

(irish, spanish, b-52, monte cristo) 8.5