

welcome to

TABLE ROCK HOUSE

RESTAURANT



PRIX FIXE

MENU

3 COURSE

\$60

Choose a starter, entrée and dessert.
Substitutions available for an additional charge.

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



VEGETARIAN



VEGAN



GLUTEN FREE

PRIX FIXE

TABLE ROCK HOUSE

PRIX FIXE

Choose a starter, entrée and dessert **60**

STARTERS

CAESAR SALAD

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

THE FALLS SALAD 🌿

Sleger's butter lettuces, green asparagus, heirloom cherry tomatoes, cucumbers, pickled beets, hemp seeds, maple vidal vinaigrette

CHEF'S FEATURE SOUP

created fresh daily

TEMPURA VEGETABLES 🌿

battered cauliflower and green beans, soy ginger glaze

STARTER UPGRADES

Rosemary Flatbread **3** • Seafood Cake **3**

ENTRÉES

STUFFED ONTARIO CHICKEN BREAST 🌿

Bright's havarti and spinach filling, roasted garlic sauce, apple sage chicken sausage, celery root potato mash, seasonal vegetables

FALAFEL & VEGETABLE RATATOUILLE 🌿

sun-dried and oven-roasted tomato sauce, vegan cheddar and mozzarella

GOAT CHEESE PASTA 🌿

forest mushrooms, edamame, sun-dried tomatoes, cauliflower alfredo sauce

RAINBOW TROUT FRITTERS

lobster cream sauce, Shoal Lake wild rice, fennel seed dusting, seasonal vegetables

ADD CHAR-GRILLED CHICKEN BREAST **9**

GRILLED 8oz AAA STRIPLOIN STEAK 🌿

double-smoked bacon, pearl onion and merlot glaze, celery root potato mash, seasonal vegetables

ENTRÉE UPGRADES

Lemon Panko-Crusted Salmon **4** • Grilled 12oz Rib Eye Steak **12**

DESSERT

CHOCOLATE CHEESECAKE

Niagara seasonal fruit compote, white chocolate shavings

NUTTY CARROT CAKE 🌿

sweet coconut, walnuts, toasted almonds

TRIO OF NIAGARA ICE GELATO

seasonal fruit, ice wine syrup drizzle

VANILLA HONEY CAKE

Niagara seasonal fruit compote, white chocolate shavings

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



VEGETARIAN



VEGAN



GLUTEN FREE

SOUPS, SALADS & STARTERS

TEMPURA VEGETABLES 16

battered cauliflower and green beans, soy ginger glaze

CHEF'S FEATURE SOUP 11

created fresh daily

ARTISAN BREAD BASKET 8

olive oil, white balsamic and sun-dried tomato dip

SEAFOOD CAKE 18

*chardonnay lemongrass cream sauce,
Shoal Lake wild rice, gravlax*

ROSEMARY GARLIC FLATBREAD 18

*sun-dried tomato pesto, smoked chicken breast,
artichokes, arugula, Ferrante ricotta cheese,
shaved gouda, balsamic drizzle*

THE FALLS SALAD 16

*Sleger's butter lettuces, green asparagus,
cherry tomatoes, cucumbers, pickled beets,
hemp seeds, maple vidal vinaigrette*

ADD CHAR-GRILLED CHICKEN BREAST 9

CAESAR SALAD 16

*hearts of romaine, shaved Parmesan, bacon bits,
garlic croutons, creamy garlic dressing*

ADD CHAR-GRILLED CHICKEN BREAST 9

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



VEGETARIAN



VEGAN



GLUTEN FREE

ENTRÉES

GRILLED 8oz AAA STRIPLOIN STEAK 40

*double-smoked bacon, pearl onion
and merlot glaze, celery root
potato mash, seasonal vegetables*

GRILLED 12oz RIB EYE STEAK 49

*double-smoked bacon, pearl onion
and merlot glaze, celery root
potato mash, seasonal vegetables*

STUFFED ONTARIO CHICKEN BREAST 36

*Bright's havarti and spinach filling,
roasted garlic sauce, apple sage chicken sausage,
celery root potato mash, seasonal vegetables*

GOAT CHEESE PASTA 34

*forest mushrooms, edamame,
sun-dried tomatoes, cauliflower alfredo sauce*

ADD CHAR-GRILLED CHICKEN BREAST 9

FALAFEL AND VEGETABLE RATATOUILLE 32

*sun-dried and oven-roasted tomato sauce,
vegan cheddar and mozzarella*

RAINBOW TROUT FRITTERS 34

*lobster cream sauce, Shoal Lake wild rice,
fennel seed dusting, seasonal vegetables*

CEDAR PLANK SALMON 40

*lemon pepper crust, drawn maple butter,
Shoal Lake wild rice, seasonal vegetables*

SIDES

fresh-cut fries with garlic aioli 8

sweet potato fries with garlic aioli 9

seasonal vegetables 5

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



DESSERTS

CHOCOLATE CHEESECAKE 13

Niagara seasonal fruit compote,
white chocolate shavings

TRIO OF NIAGARA ICE GELATO 13

seasonal fruit, ice wine syrup drizzle

NUTTY CARROT CAKE 13

sweet coconut, walnuts, toasted almonds

VANILLA HONEY CAKE 13

Niagara seasonal fruit compote,
white chocolate shavings

HOT BEVERAGES

B-52 COFFEE 9

Wayne Gretzky cream, Grand Marnier, Kahlua

NUTTY NIAGARA 9

Wayne Gretzky cream, Frangelico

IRISH COFFEE 9

Jameson Irish whiskey, Bailey's Irish cream

SPANISH COFFEE 9

Brandy, Kahlua

NESPRESSO HOT BEVERAGES

espresso 4 • double espresso 6
americano 4 • café latte 5.50
cappuccino 5.50 • moccachino 5.50

FLAVOUR YOUR COFFEE WITH CARAMEL OR VANILLA 2

REFRESHMENTS 3.50

Coffee • Decaf Coffee • Hot Chocolate

SPECIALTY TEAS 3.50

Orange Pekoe • Decaf Orange Pekoe
Green • English Breakfast • Earl Grey
Chamomile • Peppermint • Cardamom Chai
Berry Vines • Treetop Lemon
Sunkissed Ginger

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



VEGETARIAN



VEGAN



GLUTEN FREE