TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

3 COURSE

\$65

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

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

THE FALLS SALAD

butter blend lettuce, hardboiled egg, Pingue prosciutto, baby cucumber, heirloom cherry tomatoes, radish, maple vinaigrette

FRIED VEGETABLE DUMPLINGS Č

kimchi, gochujang, sesame seeds, scallions

ENDIVE AND PEAR SALAD & 5

Belgian endive, arugula, poached pears, crumbled blue cheese, Rosewood honey, walnuts, red pearl onions, frisée, blueberry baco noir vinaigrette

UPGRADE YOUR STARTER

ONTARIO BURRATA ADD 7

basil pesto, heirloom tomatoes, pickled egaplant, toasted pine nuts. balsamic reduction, artisan bread

BACON-WRAPPED SCALLOPS ADD 9 smoked heirloom tomato jam, horseradish aioli, lemon

GRILLED OCTOPUS ADD 9

Pingue chorizo sausage, salsa verde, roasted fingerling potato, harissa

ENTRÉES

B DUCK LEG CONFIT

braised red cabbage, crushed celery root, brussel sprouts, Jordan cherry jus

ALMOND CRUSTED RAINBOW TROUT

roasted fingerling potato, green and yellow string beans, toasted almonds, brown butter, verjus

MOROCCAN FALAFEL TAGINE 💍 🕸

stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio

GRILLED BERKSHIRE PORK CHOP &

maple-brined Ontario pork chop, summer heirloom bean cassoulet, ham hock, Kozlik's triple crunch mustard jus

WILD MUSHROOM CANNELLONI

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

UPGRADE YOUR ENTRÉE

potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus

potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus

DESSERTS

TRIPLE CHOCOLATE MOUSSE

raspberry, white chocolate shavings

Å ↑ NUTTY CARROT CAKE

sweet coconut, walnuts, toasted almonds

TRIO OF NIAGARA ICE GELATO

seasonal fruit

CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline







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STARTERS

⊘ ONTARIO BURRATA 25

basil pesto, heirloom tomatoes, pickled eggplant, toasted pine nuts, balsamic reduction, artisan bread

ARTISAN BREAD BASKET 8

Niagara honey butter

GRILLED OCTOPUS 25

Pingue chorizo sausage, salsa verde, roasted fingerling potato, harissa

B THE FALLS SALAD 18

butter blend lettuce, hardboiled egg, Pingue prosciutto, baby cucumber, heirloom cherry tomatoes, radish, maple vinaigrette

CHEF'S FEATURE SOUP 13

created fresh daily

FRIED VEGETABLE DUMPLINGS 18 🖰

kimchi, gochujang, sesame seeds, scallions

BACON-WRAPPED SCALLOPS 24 &

smoked heirloom tomato jam, horseradish aioli, lemon

ENDIVE AND PEAR SALAD 18 & 5

Belgian endive, arugula, poached pears, crumbled blue cheese, Rosewood honey, walnuts, red pearl onions, frisée, blueberry baco noir vinaigrette

CHARCUTERIE BOARD 42

artisanal cured meats and Ontario cheeses, pickles, jams, nuts, crackers • serves two

ENTRÉES

BACK SOLUTION SOLUTION 65 € SERVICE SOLUTION 65

potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine ius

♦ ○ MOROCCAN FALAFEL TAGINE 37

stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio

♯ GRILLED 12oz RIB EYE STEAK 55

potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus

DUCK LEG CONFIT 46 \$

braised red cabbage, crushed celery root. brussel sprouts, Jordan cherry jus

ALMOND CRUSTED RAINBOW TROUT 44

roasted fingerling potato, green and yellow string beans, toasted almonds, brown butter, verjus

GRILLED BERKSHIRE PORK CHOP 45 \$

maple-brined Ontario pork chop, summer heirloom bean cassoulet, ham hock, Kozlik's triple crunch mustard jus

WILD MUSHROOM CANNELLONI 39 5

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

..... SIDES

fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10

DESSERTS

TRIPLE CHOCOLATE MOUSSE 14

raspberry, white chocolate shavings

♦ ○ NUTTY CARROT CAKE 14

sweet coconut, walnuts, toasted almonds

TRIO OF NIAGARA ICE GELATO 14

seasonal fruit

CARAMEL APPLE CHEESECAKE 14

salted caramel, hazelnut praline





