

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

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

Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco noir vinaigrette

FRIED VEGETABLE DUMPLINGS

kimchi, gochujang, sesame seeds, scallions

WEDGE SALAD

crisp iceberg lettuce, bacon jam, crumbled blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

SPINACH & RICOTTA ARANCINI

fire-roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction

UPGRADE YOUR STARTER

ONTARIO BURRATA **ADD 7**

spaghetti squash, maple syrup, roasted chestnuts, cranberries, poached pears, toasted pumpkin seeds, fried sage

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE **ADD 7**

Old Bay aioli, pickled fennel, celery root slaw, frisée

ENTRÉES

BRAISED BEEF SHORT RIB

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

DUCK LEG CONFIT

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

ROSEWOOD SMOKED HONEY & ROSEMARY GLAZED SALMON

butternut squash ratatouille, chestnut, honey-poached cranberries, pumpkin seeds

MOROCCAN FALAFEL TAGINE

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

GRILLED BERKSHIRE PORK CHOP

maple-brined Ontario pork chop, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, calvados jus

WILD MUSHROOM CANNELLONI

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

UPGRADE YOUR ENTRÉE

GRILLED 12oz NEW YORK STRIPLOIN **ADD 12**

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

DESSERTS

TRIPLE CHOCOLATE MOUSSE

Niagara seasonal fruit coulis

LEMON MERINGUE TART

almond crust, lemon curd, torched meringue

TRIO OF NIAGARA ICE GELATO

seasonal fruit

CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline

 VEGETARIAN

 VEGAN

 GLUTEN FREE

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STARTERS

ONTARIO BURRATA 25

spaghetti squash, maple syrup, roasted chestnuts, cranberries, poached pears, toasted pumpkin seeds, fried sage

ARTISAN BREAD BASKET 8

Niagara honey butter

SPINACH & RICOTTA ARANCINI 20

fire-roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction

THE FALLS SALAD 18

Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco noir vinaigrette

CHEF'S FEATURE SOUP 13

created fresh daily

FRIED VEGETABLE DUMPLINGS 18

kimchi, gochujang, sesame seeds, scallions

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE 23

Old Bay aioli, pickled fennel, celery root slaw, frisée

WEDGE SALAD 18

crisp iceberg lettuce, bacon jam, crumbled blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

CHARCUTERIE BOARD 42

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

ENTRÉES

GRILLED 12oz NEW YORK STRIPLOIN 59

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

MOROCCAN FALAFEL TAGINE 37

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

BRAISED BEEF SHORT RIB 48

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

ROSEWOOD SMOKED HONEY & ROSEMARY GLAZED SALMON 44

butternut squash ratatouille, chestnut, honey-poached cranberries, pumpkin seeds

GRILLED BERKSHIRE PORK CHOP 45

maple-brined Ontario pork chop, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, calvados jus

WILD MUSHROOM CANNELLONI 39

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 16

Niagara seasonal fruit coulis

LEMON MERINGUE TART 16

almond crust, lemon curd, torched meringue

TRIO OF NIAGARA ICE GELATO 14

seasonal fruit

CARAMEL APPLE CHEESECAKE 14

salted caramel, hazelnut praline

