

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTERS

ONTARIO BURRATA 25

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

HUMMUS DIP 18

caramelized onion, pomegranate seeds, za'atar, parsley, lemon, olive oil, warm pitas

ARTISAN BREAD BASKET 8

Niagara honey butter

WEDGE SALAD 18

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

FRIED VEGETABLE DUMPLINGS 18

kimchi, gochujang, sesame seeds, scallions

CHEF'S FEATURE SOUP 13

created fresh daily

BRAISED ONTARIO BEEF SHORT RIB POUTINE 18

Upper Canada cheese curds, Kozlik's triple crunch mustard gravy, fresh-cut fries

THE FALLS SALAD 18

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

ADD CHAR-GRILLED CHICKEN BREAST 9

CHARCUTERIE BOARD 42

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

SANDWICHES & BURGERS

NIAGARA PORCHETTA CUBANO 25

Pingue porchetta, Kozlik's sweet and smoky mustard, Swiss cheese, dill pickles, onion kaiser roll, side of seven grain salad with feta cheese

ATLANTIC LOBSTER GRILLED CHEESE 34

sourdough bread, Kozlik's triple crunch mustard, roasted garlic bechamel, pickled fennel, Gunn's Hill brie, side of butter lettuces with Ontario maple vinaigrette

CANADIAN PRIME RIB BURGER 25

6oz prime rib patty, house burger sauce, shaved onion, leaf lettuce, heirloom tomato, dill pickles, Thornloe smoked cheddar, side of seven grain salad with feta cheese

SUBSTITUTE SIDES

*fresh-cut fries 5 • sweet potato fries 6 • parmesan and porcini dusted fries 7
poutine with Upper Canada cheese curds and gravy 7*

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



VEGETARIAN



VEGAN



GLUTEN FREE

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ENTRÉES

GRILLED 6OZ FLAT IRON STEAK FRITES 42

*parmesan and porcini dusted fries, crumbled
blue cheese, truffle aioli, red wine jus*

GOCHUJANG TEMPEH TACOS 26

*kimchi, pickled radish, carrot, cucumber,
corn tortillas, coconut yogurt, cilantro*

LAKE ERIE PICKEREL FRITTERS 34

*Table Rock Ale battered pickerel filet, fresh-cut
fries, malt vinegar aioli, celery root slaw*

ROASTED ONTARIO CHICKEN BREAST 34

*mashed potatoes, double-smoked bacon,
forest mushrooms, pearl onions, red wine jus*

BUTTERNUT SQUASH RAVIOLI 29

*butternut squash purée, honey-poached cranberry,
diced butternut squash, pumpkin seeds, verjus,
brown butter, sage*

ADD CHAR-GRILLED CHICKEN BREAST 9

SIDES

*fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10
parmesan and porcini dusted fries with garlic aioli 12 • poutine with Upper Canada cheese curds and gravy 12*

DESSERTS

TRIPLE CHOCOLATE MOUSSE 16

Niagara seasonal fruit coulis

TRIO OF NIAGARA ICE GELATO 14

seasonal fruit

LEMON MERINGUE TART 16

almond crust, lemon curd, torched meringue

CARAMEL APPLE CHEESECAKE 14

salted caramel, hazelnut praline

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