

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTERS

ARTISAN BREAD BASKET 8

Niagara honey butter

🍷 FRIED VEGETABLE SAMOSAS 18

apricot chutney, tamarind, minted coconut yogurt

FRIED CALAMARI 22

salt and pepper dusted calamari, spicy Old Bay aioli

FLATBREAD 22

roasted garlic bechamel, Pingue guanciale, poached pears, blue cheese, arugula

🌿 WEDGE SALAD 18

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

CHEF'S FEATURE SOUP 13

created fresh daily

SPICY GREEK YOGURT & HARISSA DIP 18

pressed Greek yogurt, spicy harissa, Rosewood honey, crispy onions, fresh herbs, warm pita

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, spiced granola, dried cherries, Gunn's hill brie, toasted walnuts, edible flowers, Niagara cherry vinaigrette

add char-grilled chicken breast 9

CHARCUTERIE BOARD 42

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

SANDWICHES & BURGERS

CANADIAN "BLT" 25

Pingue Canadian back bacon, garlic aioli, lettuce, tomato, smoked white cheddar, everything sourdough bread, served with seven grain salad with cotija cheese

CHICKEN SCHNITZEL 25

breaded chicken cutlet, onion kaiser, Kozlik's honey mustard, sauerkraut, pickles, Swiss cheese, side of seven grain salad with cotija cheese

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 cotija cheese

SUBSTITUTE SIDES

*fresh-cut fries 5 • sweet potato fries 6 • parmesan-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-dusted fries, horseradish aioli,
chimichurri, red wine jus*

**ROASTED ONTARIO
CHICKEN BREAST 34** 

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

 **FRIED CAULIFLOWER DONAIRE 26**

*tempura fried cauliflower, Donaire sauce, leaf
lettuce, warm pita, house pickles, fresh herbs*

**ROASTED GARLIC AND
WHITE BEAN RAVIOLI 29** 

*roasted vegetable broth, braised kale, white bean,
artichoke, tomato*

LAKE ERIE PICKEREL FRITTERS 34

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

ADD CHAR-GRILLED CHICKEN BREAST 9

SIDES

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