

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

FRIED VEGETABLE SAMOSAS

apricot chutney, tamarind, minted coconut yogurt

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

FRIED CALAMARI **ADD 6**

salt and pepper dusted calamari, spicy Old Bay aioli

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

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

ENTRÉES

BRAISED BEEF SHORT RIB

buttermilk mashed potato, roasted carrots, red onion marmalade, forest mushrooms, red wine jus

BRAISED LAMB SHANK

fire-roasted tomato and chickpea ragout, zucchini, roasted peppers, soybeans, lamb jus, feta cheese, pistachio

PORK MELTING POT

grilled maple-brined Ontario pork tenderloin, slow-braised cider pork belly, grilled Oktoberfest sausage, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, Kozlik's triple crunch mustard jus

SUMAC CAULIFLOWER BOWL

saffron-scented basmati rice, fried cauliflower, za'atar, garlic whipped tahini, house pickles, fresh herbs

ROASTED ATLANTIC SALMON

buttermilk mashed potato, buttered leeks, chardonnay horseradish cream, trout roe and dill vinaigrette

WILD MUSHROOM CANNELLONI

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

UPGRADE YOUR ENTRÉE

12OZ NEW YORK STRIPLOIN **ADD 12**

buttermilk mashed potato, roasted carrots, red onion marmalade, forest mushrooms, 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

TABLE ROCK HOUSE

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STARTERS

ARTISAN BREAD BASKET 8

Niagara honey butter

FRIED CALAMARI 22

salt and pepper dusted calamari, spicy Old Bay aioli

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE 24

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

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

CHEF'S FEATURE SOUP 13

created fresh daily

FRIED VEGETABLE SAMOSAS 18

apricot chutney, tamarind, minted coconut yogurt

SPINACH & RICOTTA ARANCINI 20

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

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

12oz NEW YORK STRIPLOIN 59

buttermilk mashed potato, roasted carrots, red onion marmalade, forest mushrooms, red wine jus

SUMAC CAULIFLOWER BOWL 37

saffron-scented basmati rice, fried cauliflower, za'atar, garlic whipped tahini, house pickles, fresh herbs

WILD MUSHROOM CANNELLONI 40

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

BRAISED LAMB SHANK 46

fire-roasted tomato and chickpea ragout, zucchini, roasted peppers, soybeans, lamb jus, feta cheese, pistachio

BRAISED BEEF SHORT RIB 48

buttermilk mashed potato, roasted carrots, red onion marmalade, forest mushrooms, red wine jus

ROASTED ATLANTIC SALMON 44

buttermilk mashed potato, buttered leeks, chardonnay horseradish cream, trout roe and dill vinaigrette

PORK MELTING POT 46

grilled maple-brined Ontario pork tenderloin, slow-braised cider pork belly, grilled Oktoberfest sausage, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, Kozlik's triple crunch mustard jus

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

 VEGETARIAN

 VEGAN

 GLUTEN FREE