

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

PRIX FIXE MENU

3 COURSE

\$79

Choose a starter, entrée and dessert.

STARTERS

🍷 **FRIED VEGETABLE DUMPLINGS**

kimchi, gochujang, sesame seeds, scallions

SPINACH AND RICOTTA ARANCINI

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

WEDGE SALAD 🌿

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

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE

old bay aioli, pickled fennel, celery root slaw, frisée

ONTARIO BURRATA 🌿

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

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

GRILLED 12OZ NEW YORK STRIPLOIN STEAK 🌿

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

DESSERTS

paired and served with 1oz of Inniskillin Vidal Icewine

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

 VEGETARIAN  VEGAN  GLUTEN FREE