

TABLE ROCK HOUSE

RESTAURANT

SOUPS, SALADS & STARTERS

ARTISAN BREAD BASKET 8

Niagara honey butter

TEMPURA ASPARAGUS 19

fried Ontario asparagus, black garlic aioli

FRIED CALAMARI 22

salt and pepper dusted calamari, spicy Old Bay aioli

ONTARIO BURRATA 25

pistachio butter, cherries, Pingué mortadella, cherry vinaigrette, toasted pistachios, artisanal bread, wildflower honey

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

HUMMUS DIP 18

caramelized onion, pomegranate seeds, za'atar, parsley, lemon, olive oil, 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, asparagus, cucumber, strawberry, radish, cotija cheese, green goddess dressing

add char-grilled chicken breast 9

SANDWICHES & BURGERS

all sandwiches and burgers served with a side of seven grain salad with cotija cheese

VEAL PARMESAN 25

breaded and fried veal cutlet, tomato sauce, provolone cheese, pepperoncini

CHICKEN SCHNITZEL 25

breaded chicken cutlet, onion kaiser, buttermilk dressing, dill pickles, Swiss cheese

SEAFOOD PO'BOY 28

fried calamari, shrimp, scallops, remoulade, Old Bay aioli, pickled fennel

TABLE ROCK BURGER 25

8oz ground chuck patty, house burger sauce, shaved onion, leaf lettuce, heirloom tomato, dill pickles, smoked cheddar

SUBSTITUTE SIDES

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

 VEGETARIAN

 VEGAN

 GLUTEN FREE

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

ENTRÉES

GRILLED 6oz FLAT IRON STEAK FRITES 42

parmesan-dusted fries, horseradish aioli, chimichurri, red wine jus

BANGERS AND MASH 34

grilled honey garlic sausage, buttermilk mashed potatoes, bitter endive salad, prune jus

DUMPLING BOWL 32

vegetable dumplings, mushroom and gochujang broth, kimchi, bean sprouts, carrots, shiitake mushrooms

WILD MUSHROOM FETTUCCINE 32

fresh porcini fettuccine, assorted sautéed wild mushrooms, truffle cream sauce, parmesan cheese

ADD CHAR-GRILLED CHICKEN BREAST 9

LAKE ERIE PICKEREL FRITTERS 34

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

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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