

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTERS

ARTISAN BREAD BASKET 9

chef's feature butter

PUMPKIN FETA DIP 19

Ontario Rosewood honey, garlic oil, spiced pumpkin seeds, toasted baguette

BEEF SHORT RIB CROQUETTES 21

Upper Canada cheese, horseradish herb aioli, pickled farm vegetables

ONTARIO BURRATA 24

Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia

SEARED CAESAR SALAD 18

seared romaine, white anchovies, pine nuts, bacon crumble, Caesar dressing

CHEF'S FEATURE SOUP 13

created fresh daily

LOBSTER POUTINE 24

lobster meat, lobster bisque gravy, Upper Canada cheese curds

CRISPY BRUSSELS SPROUTS 18

maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

GRILLED TIGER PRAWNS 22

yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

TABLE ROCK FALL SALAD 19

local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnut, creamy onion dressing

SANDWICHES & BURGERS

TABLE ROCK BURGER 28

8oz ground chuck patty, house burger sauce, smoked cheddar, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

CRISPY CHICKEN SANDWICH 27

house-made sweet & spicy sauce, garlic aioli, leaf lettuce, heirloom tomato, pickled red onion, side of fresh cut fries

GRILLED LAMB BURGER 28

8oz ground lamb patty, tzatziki sauce, halloumi cheese, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

MUSHROOM SLIDERS 25

portobello mushroom, halloumi cheese, arugula, caramelized onions, herb aioli, three brioche slider buns, side of apple slaw

SUBSTITUTE SIDES

sweet potato fries 2 • truffle parmesan fries 4 • lobster poutine 12

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

 VEGETARIAN

 VEGAN

 GLUTEN FREE

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

ENTRÉES

 **GRILLED 6OZ FLAT IRON STEAK FRITES 42**

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

 **BUTTER VEGETABLE CURRY 31**

crispy chickpeas, rice pilaf, vegetable chutney, pita bread
ADD CHICKEN 9

LAKE ERIE PICKEREL FRITTERS 34

Table Rock Ale battered pickerel fillet, fresh cut fries, malt vinegar aioli, apple slaw

SMOKED ONTARIO PORK BELLY 36 

apple compote, garlic butter mashed potatoes, braised carrots

MAPLE & APRICOT BUTTERNUT SQUASH 31 

braised carrots, quinoa kale cranberry salad, cherry tomatoes, pickled onions

PAN SEARED RAINBOW TROUT 34 

carrot and apple purée, quinoa kale cranberry salad, cherry tomatoes, edamame beans

SIDES

fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10 • truffle parmesan fries 12

DESSERTS

APPLE CINNAMON CHEESECAKE 16

sea salt caramel

CHOCOLATE DOME 16 

mixed berry coulis

PECAN TART 14

pecan cranberry dust, berry liqueur mascarpone

TRIO OF NIAGARA ICE GELATO 14 

seasonal fruit

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

 VEGETARIAN

 VEGAN

 GLUTEN FREE