

# TABLE ROCK HOUSE

## RESTAURANT

..... BY NIAGARA PARKS .....

### SOUPS, SALADS & STARTERS

**ARTISAN BREAD BASKET 9**

*chef's feature butter*

**CHEF'S FEATURE SOUP 13**

*created fresh daily*

**BEEF SHORT RIB CROQUETTES 21**

*Upper Canada cheese, horseradish herb aioli, pickled farm vegetables*

**BRAISED ONTARIO SHORT RIB POUTINE 20**

*Upper Canada cheese curds, rich beef gravy, fresh cut fries*

 **CRISPY BRUSSEL SPROUTS 18**

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

**GRILLED TIGER PRAWNS 23**

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

 **WEDGE SALAD 20**

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

**ONTARIO BURRATA 24** 

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

**TABLE ROCK HOUSE SALAD 19**  

*local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnuts, 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 herb aioli, pickled farm vegetables*

**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 **ADD 2** • truffle parmesan fries **ADD 4** • poutine **ADD 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*

 **SMOKED ONTARIO PORK BELLY 36**

*apple compote, garlic butter  
mashed potatoes, braised carrots*

 **BUTTER VEGETABLE CURRY 31**

*crispy chickpeas, rice pilaf,  
vegetable chutney, pita bread*

**ADD CHICKEN 9**

**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*

**LAKE ERIE PICKEREL FRITTERS 34**

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

### 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*

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