

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

PRIX FIXE MENU

\$70

Choose a starter, entrée and dessert. Substitutions available for an additional charge.

STARTERS

CHEF’S FEATURE SOUP

created fresh daily



TABLE ROCK HOUSE SALAD

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

CRISPY BRUSSEL SPROUTS



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

GRILLED PEAR & PINGUE PROSCIUTTO



arugula, pickled onion, maple pecans, Upper Canada smoked cheese

WEDGE SALAD



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

UPGRADE YOUR STARTER

GRILLED TIGER PRAWNS **ADD 7**

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

BEETS & SMOKED SALMON **ADD 7**



smoked salmon, beets carpaccio, snow goat cheese, cranberries, watercress, fried caper berry, dill vinaigrette

ONTARIO BURRATA **ADD 7**



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

ENTRÉES

SMOKED BEEF SHORT RIB

garlic butter mashed potatoes, pearl onions, grilled broccolini, chimichurri, red wine jus



MAPLE & APRICOT BUTTERNUT SQUASH

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

APRICOT GLAZED RAINBOW TROUT



parsnip & apple purée, braised carrots & beets, bell pepper jam, fresh herb oil

GRILLED ONTARIO PORK CHOP



garlic butter mashed potatoes, corn and squash succotash, apple walnut raisin compote, truffle jus

BUTTER VEGETABLE CURRY



crispy chickpeas, rice pilaf, vegetable chutney, pita bread
add chicken 9

UPGRADE YOUR ENTRÉE

LOBSTER TAGLIATELLE **ADD 10**

squid ink tagliatelle pasta, PEI lobster meat, lobster pomodoro tomato sauce, farm basil, Bomba hot pepper and shrimp paste

12OZ NEW YORK STRIPLOIN **ADD 12**



garlic butter mashed potatoes, honey-roasted carrots, grilled broccolini, creamy forest mushroom sauce

DESSERTS

APPLE CINNAMON CHEESECAKE

sea salt caramel



CHOCOLATE DOME

mixed berry coulis

PECAN TART

pecan cranberry dust, berry liqueur mascarpone

TRIO OF NIAGARA ICE GELATO



seasonal fruit



VEGETARIAN



VEGAN



GLUTEN FREE


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STARTERS


ARTISAN BREAD BASKET 9
chef's feature butter

 **BEETS & SMOKED SALMON 24**
smoked salmon, beets carpaccio, snow goat cheese, cranberries, watercress, fried caper berry, dill vinaigrette



 **CRISPY BRUSSEL SPROUTS 18**
maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

 **WEDGE SALAD 20**
crisp iceberg lettuce, bacon jam, blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

CHEF'S FEATURE SOUP 13
created fresh daily

ONTARIO BURRATA 24 
Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia


GRILLED TIGER PRAWNS 23
yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

TABLE ROCK HOUSE SALAD 19  
local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnuts, creamy onion dressing

GRILLED PEAR & PINGUE PROSCIUTTO 22 
arugula, pickled onion, maple pecans, Upper Canada smoked cheese


ENTRÉES

SMOKED BEEF SHORT RIB 49
garlic butter mashed potatoes, pearl onions, grilled broccolini, chimichurri, red wine jus

 **GRILLED ONTARIO PORK CHOP 47**
garlic butter mashed potatoes, corn and squash succotash, apple walnut raisin compote, truffle jus


  **MAPLE & APRICOT BUTTERNUT SQUASH 37**
braised carrots, quinoa kale cranberry salad, cherry tomatoes, pickled onions

LOBSTER TAGLIATELLE 54
squid ink tagliatelle pasta, PEI lobster meat, lobster pomodoro tomato sauce, farm basil, Bomba hot pepper and shrimp paste

APRICOT GLAZED RAINBOW TROUT 44 
parsnip & apple purée, braised carrots & beets, bell pepper jam, fresh herb oil

BUTTER VEGETABLE CURRY 37 
crispy chickpeas, rice pilaf, vegetable chutney, pita bread
add chicken 9

12OZ NEW YORK STRIPLOIN 59 
garlic butter mashed potatoes, honey roasted carrots, grilled broccolini, creamy forest mushroom sauce

24OZ T-BONE STEAK FOR TWO 115 
truffle mashed potatoes, grilled broccolini, parsnips, red wine jus
**subject to availability*

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

 VEGETARIAN  VEGAN  GLUTEN FREE