



..... BY NIAGARA PARKS

• STARTERS •

Soup of the Day 13

chef's daily feature

Meatball Sliders (3) 19

marinara braised beef meatballs, sautéed peppers and onions, smoked provolone, brioche buns

Whipped Feta 20

whipped Ontario feta, herb emulsion, jalapeno honey, crostini

Calamari 22

crispy fried calamari, hot peppers, olives, lemon-basil aioli

Fried Mozzarella Ravioli 18

crispy herb crusted ravioli, walnut pesto, roasted cherry tomatoes, parmesan, micro basil*

South Western Poutine 22

fresh cut fries, cheese curds, gravy, braised Ontario pulled pork in Forty Creek whisky BBQ sauce, cajun spiced corn, peppers & black beans, cheddar

Charcuterie Platter 40

Niagara Specialty cured meats, Upper Canada cheeses, grilled vegetable salad, local jam, maple mustard, crostini

• SALADS •

Summer Berry Salad 19

Niagara mixed greens*, seasonal berries, candied pecans, Gunn's Hill brie, smoked honey, focaccia crisp, strawberry vinaigrette

Heirloom Caprese 22

sliced heirloom tomatoes, fresh Buffalo mozzarella, balsamic reduction, basil cress*, parmesan, white balsamic vinaigrette

QVP Caesar 19

Ontario romaine, bacon, focaccia croutons, parmesan, house-made yogurt Caesar dressing

Cobb Salad 23

roasted chicken breast, bacon, Glengarry Celtic blue cheese, hardboiled egg, avocado, cherry tomatoes, tarragon ranch dressing

Add chicken to any salad \$10



VEGETARIAN



VEGAN



GLUTEN FREE



**NIAGARA
PARKS**

• ENTRÉES •

Great Lakes Pickerel Tacos (3) 27

battered and fried pickerel, mango jalapeno salsa, lemon caper aioli, flour tortilla shells

Roasted Ontario Chicken Supreme 30 🌿

chimichurri, romesco sauce, buttermilk mashed potatoes, Niagara seasonal vegetables

Truffle Sacchetti Pasta 30 🍄

ricotta, mozzarella, pecorino, parmesan and black truffle stuffing, roasted garlic cream sauce, arugula, parmesan cheese, micro basil*

• HANDHELDS •

Spicy Fried Chicken Sandwich 25

crispy spicy chicken thigh, lettuce, tomato, pickle, ghost pepper mayonnaise, brioche bun

Short Rib Sandwich 27

braised beef short rib, provolone cheese, peppers, onions, cheddar cheese sauce, potato scallion bun

🥙 **Falafel Pita 24**

fried falafel, white bean purée, pickled eggplant, artichokes, red onion, harissa tomato sauce, cilantro cress*

Butcher Burger 26

8oz ground chuck, Niagara Gold cheese, bacon, black garlic aioli, lettuce, tomato, red onion, pickle, brioche bun

Chopped Deli Sandwich 25

julienned local charcuterie meats, Ontario cheeses, olive salad, pickled vegetables, herbed mayonnaise, crusty bun

All handhelds are served with fresh cut french fries

• DESSERTS •

Black Forest Cake 17

layered chocolate cake, Chantilly cream, black cherries, sour cherry compote

House-made Key Lime Pie 15

traditional rich & fresh key lime custard, graham cracker crust, whipped cream

Assorted Ice Cream 12

chocolate, French vanilla or strawberry, sugar cookie garnish

S'mores Square 15

hand-made marshmallows, graham cracker crust, chocolate coating, caramel drizzle

Strawberry Cheesecake 15

Niagara strawberry baked cheesecake, fresh berries, strawberry coulis

Seasonal Sorbet 12

locally made, sugar cookie garnish

*grown by the Niagara Parks School of Horticulture in our Botanical Gardens.
PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES