

QUEEN VICTORIA PLACE

RESTAURANT

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, artisan bread

 **Cheesy Garlic Bread 20**
pull apart bread, garlic butter, aged cheddar cheese, marinara dipping sauce
- Fried Mozzarella Ravioli 18** 
crispy herb crusted ravioli, walnut pesto, roasted cherry tomatoes, parmesan, micro basil*

Shrimp Cocktail 26
five jumbo shrimp, house-made cocktail sauce

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

SALADS

-  **Summer Berry Salad 19**
Niagara mixed greens*, seasonal berries, candied pecans, Gunn's Hill brie, smoked honey, focaccia crisp, strawberry vinaigrette

QVP Caesar 19
Ontario romaine, bacon, focaccia croutons, parmesan, house-made yogurt Caesar dressing
- Prosciutto Melon Salad 20**
Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint*, Rosewood honey lemon vinaigrette

Add chicken to any salad 12
Add salmon to any salad 15

ENTRÉES

- Surf and Turf Burger 40**
8oz ground chuck, butter braised Atlantic lobster, Béarnaise sauce, arugula, black garlic aioli, brioche bun, parmesan truffle fries

Cabernet Braised Short Rib 48
herb crusted beef short rib, mushrooms, wilted greens*, buttermilk mashed potatoes

Grilled Ontario Lamb Loin 50
black garlic jus, feta & mint* pesto, oven roasted tomatoes, olives, roasted potatoes, seasonal vegetables

Coq Au Vin 36
Niagara Cabernet braised chicken breast and drumstick, bacon lardon, mushrooms, pearl onions, roasted fingerling potatoes
- 12oz New York Striploin 59** 
chimichurri, red wine jus, parmesan truffle fries

Gremolata Glazed Salmon 42 
saffron creamed corn, roasted red pepper relish, lyonnaise fingerling potatoes

Falafel Platter 33 
sumac grilled eggplant, fried falafel, white bean hummus, pickled eggplant, artichokes, pickled red onion, harissa tomato sauce, cilantro cress*, grilled pita

Truffle Sacchetti Pasta 35 
ricotta, mozzarella, pecorino, parmesan and black truffle stuffing, roasted garlic cream sauce, arugula, parmesan cheese, micro basil*

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

