



..... 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, artisan bread

### **Shrimp Cocktail 26**

five jumbo shrimp, house-made cocktail sauce

### **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

### **Cheesy Garlic Bread 20**

pull apart bread, garlic butter, aged cheddar cheese, marinara dipping sauce

## • SALADS •

### **Summer Berry Salad 19**

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

### **Prosciutto Melon Salad 20**

Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint\*, Rosewood honey lemon 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, cucumbers, tarragon ranch dressing

*Add chicken to any salad \$12*



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, Piri Piri mayonnaise, buttermilk slaw, brioche bun

### Short Rib Sandwich 27

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

### Seafood Croissant 25

baby shrimp and crab salad, avocado, arugula, croissant bun

### Falafel Pita 24

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

### Butcher Burger 27

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