

BISTRO BOARDS

all boards served with a selection of fruit, pickles, jams, nuts and crackers

CHARCUTERIE BOARD 44

three Ontario cured meats
and three Ontario cheeses

FISH BOARD 34

smoked trout, smoked salmon, seared orange
ponzu tuna, rainbow trout caviar

CHEESE BOARD 26

3 Ontario cheeses

MEAT BOARD 26

3 Ontario cured meats

STARTERS

CAPRESE SALAD 22

heirloom tomatoes, fresh Buffalo mozzarella,
basil* strawberry compote, pine nuts,
Rosewood smoked honey, citrus pesto

SALMON NIÇOISE SALAD 23

Atlantic salmon, Niagara mixed greens*, fingerling
potatoes, green beans, cherry tomatoes,
hard boiled egg, dill vinaigrette

PEAR AND PROSCIUTTO FLATBREAD 25

garlic and olive oil, mozzarella cheese,
Pingue prosciutto, Niagara pears, Gorgonzola
cheese, arugula*, balsamic drizzle

TABLE ROCK HOUSE SALAD 19

local kale, mixed greens*, Ontario strawberries,
cherry tomatoes, asparagus, watermelon radish,
citrus orange dressing

Add baked chicken \$12

BEET HUMMUS 18

crumbled feta, crispy peri-peri chickpeas,
garlic oil, grilled pita bread

MARGHERITA FLATBREAD 22

Fire-roasted tomato sauce, fresh Buffalo
mozzarella cheese, tomatoes, fresh basil*

**Grown by Niagara Parks School of Horticulture in our Botanical Gardens*

 VEGETARIAN  VEGAN  GLUTEN FREE

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

TABLE ROCK
BISTRO
+ WINE BAR

MAINS

MONTREAL SMOKED MEAT SANDWICH 25

spicy maple mustard, Emmental cheese,
pickled red cabbage, lettuce, everything sour
dough bread, served with kettle chips

OPEN-FACED AVOCADO TOAST 22

avocado, Ontario spring vegetables, pickled red
onion, crispy capers, dill aioli, everything sour
dough bread, served with seven grain salad

Add smoked salmon \$12

BISTRO BURGER 25

8oz grilled chuck patty, aged white cheddar, bacon jam,
lettuce, tomato, onion, garlic mayo, served with kettle chips

SMOKED PULLED PORK SLIDERS (3) 24

Niagara apple BBQ sauce, dijon mayo, arugula*,
dill pickles, brioche buns, served with seven grain salad

GRILLED LAMB KOFTA 27

seasoned ground lamb, couscous salad with golden
raisins, tomatoes, apricot, mint*, crumbled feta

VEGETABLE BURGER 23

quinoa and chickpea patty, aged white cheddar, caramelized onions, lettuce,
tomato, red pepper aioli, served with seven grain salad

KIDS' ITEMS

12 and under

GRILLED CHEESE 15

served with kettle chips

CLASSIC BURGER 16

served with kettle chips

DESSERTS

ONTARIO SASKATOON BERRY CHEESECAKE 16

berry coulis, blueberry dust

CHOCOLATE MOUSSE CAKE 16

whipped chocolate ganache

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