



..... BY NIAGARA PARKS .....

## • STARTERS •

### **Soup of the Day 13**

chef's daily feature

### **French Onion Soup 16**

aromatic beef stock, caramelized onions, crostinis, Swiss cheese

### **Meatball Sliders (3) 19**

marinara braised beef meatballs, sautéed peppers and onions, mozzarella cheese, brioche buns

### **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 •

### **Wedge Salad 20**

iceberg lettuce, crisp bacon, crumbled blue cheese, cherry tomatoes, blue cheese dressing

### **Beet Salad 20**

local beets, arugula, goat cheese, lemon truffle parmesan 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**

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## • ENTRÉES •

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### **Great Lakes Perch Tacos (3) 27**

battered and fried perch, Niagara pear slaw, Old Bay 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, roasted red peppers, arugula, parmesan cheese, micro basil\*

### **Pumpkin Ravioli 30** 🍠

spiced parsnip purée, crispy brussel sprouts, pickled cranberries, roasted pumpkin seeds

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## • HANDHELDS •

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### **Chicken Fajita Sandwich 25**

shredded chicken, fajita sauce, onions & peppers, mozzarella cheese, onion baguette

### **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

### **Fried Tomato Focaccia 24** 🍅

vine ripened tomato, buffalo mozzarella, arugula, balsamic, basil\* walnut pesto

### **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*

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## • DESSERTS •

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### **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