

QUEEN VICTORIA PLACE
RESTAURANT


• P R I X F I X E •


3 COURSE
\$65

- Please choose one item from each category •
- Includes assorted bread, rolls & butter •

STARTERS

Soup of the Day
chef's daily feature


 **Wedge Salad**
iceberg lettuce, crisp bacon, crumbled blue cheese, cherry tomatoes, blue cheese dressing

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


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

ENTRÉES

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

 **Stuffed Ontario Chicken Supreme**
goat cheese, balsamic and sundried tomato stuffing, pesto cream sauce, seasonal vegetables, buttermilk mashed potatoes

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

Truffle Sacchetti Pasta 
ricotta, mozzarella, pecorino, parmesan & black truffle stuffed, roasted red peppers, arugula, parmesan cheese, truffled mushrooms, micro basil*, roasted garlic cream sauce

DESSERTS

House-made Key Lime Pie
traditional rich & fresh key lime custard, graham cracker crust, whipped cream

Assorted Ice Cream
chocolate, French vanilla or strawberry, sugar cookie garnish

Strawberry Cheesecake
Niagara strawberry baked cheesecake, fresh berries, strawberry coulis

Seasonal Sorbet
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