

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

3 COURSE MEAL 75

STARTERS

CHEF’S FEATURE SOUP

created fresh daily



TABLE ROCK HOUSE SALAD

local kale, mixed greens*, candied peacans, shaved carrot, cherry tomatoes, radish, orange citrus dressing

CRISPY BRUSSEL SPROUTS



maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

FRIED CRAB CAKES

fennel and arugula salad, chipotle aioli, tomato chutney

WEDGE SALAD



iceberg lettuce, crumbled blue cheese, bacon jam, cherry tomatoes, pickled red onion, buttermilk dressing

UPGRADE YOUR STARTERS

prosciutto & poached pear 4 • Ontario burrata 7 • honey garlic tiger prawns 8

ENTRÉES



BRAISED BEEF SHORT RIB

garlic butter mashed potatoes, grilled broccolini, pearl onions, chimichurri, Niagara red wine jus



ROASTED CAULIFLOWER WEDGE

maple harissa glaze, fingerling potatoes, roasted peppers, asparagus, artichokes, olives, pine nuts, pickled red cabbage

ROASTED ONTARIO CHICKEN SUPREME

spinach and sundried tomato stuffing, creamy mushroom sauce, barley risotto, braised rainbow carrots, baby bok choy

COCONUT VEGETABLE CURRY



Thai massaman curry sauce, fingerling potatoes, turnips, Ontario carrots, squash, rice pilaf

Add baked chicken 13 • Add baked salmon 15

MISO GLAZED RAINBOW TROUT



roasted parsnip purée, roasted squash, braised rainbow carrots

BLACK TRUFFLE, HONEY & WHIPPED RICOTTA CANNELLONI



smoked cauliflower purée, truffled enoki mushroom, spicy Bomba creamy tomato sauce, herb oil, micro basil*

UPGRADE YOUR ENTRÉES

14OZ BERKSHIRE PORK CHOP 10

garlic butter mashed potatoes, seasonal vegetables, Niagara red wine jus

12OZ STRIPLOIN STEAK 15

garlic butter mashed potatoes, seasonal vegetables, Niagara red wine jus

DESSERTS

BLACK FOREST CAKE

Niagara cherry compote, whipped cream

MAPLE PECAN CHEESECAKE

caramel, toasted pecans

LEMON MERINGUE TART

graham crust, tart lemon curd, torched meringue topping

TRIPLE CHOCOLATE MOUSSE



blueberry dust, seasonal fruit coulis

TRIO OF NIAGARA ICE GELATO



seasonal fruit



NIAGARA
PARKS



VEGETARIAN



VEGAN



GLUTEN FREE

*Grown by the Niagara Parks School of Horticulture in our Botanical Gardens.
PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

STARTERS

ARTISAN BREAD BASKET 9
chef's choice butter

FRIED CRAB CAKES 20
fennel and arugula salad, chipotle aioli, tomato chutney

 **CRISPY BRUSSEL SPROUTS 18**
maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

HONEY GARLIC TIGER PRAWNS 25
red curry sauce, mussel meat, confit heirloom cherry tomatoes, herb oil, Thai basil, crostini*

 **WEDGE SALAD 20**
iceberg lettuce, crumbled blue cheese, bacon jam, cherry tomatoes, pickled red onion, buttermilk dressing

CHEF'S FEATURE SOUP 14
created fresh daily

ONTARIO BURRATA 24 
apple compote, maple roasted squash agrodolce, frisée, pickled turnip, herb oil, balsamic fig vinaigrette, pea shoots, grilled focaccia*

PINGUE PROSCIUTTO & MULLED WINE POACHED PEAR 22  

TABLE ROCK HOUSE SALAD 19  
local kale, mixed greens, candied pecans, shaved carrot, cherry tomatoes, radish, orange citrus dressing*
Add baked chicken 13 • Add baked salmon 15

ENTRÉES

 **BRAISED BEEF SHORT RIB 51**
garlic butter mashed potatoes, grilled broccolini, pearl onions, chimichurri, Niagara red wine jus

  **ROASTED CAULIFLOWER WEDGE 39**
maple harissa glaze, fingerling potatoes, roasted peppers, asparagus, artichokes, olives, pine nuts, pickled red cabbage

 **COCONUT VEGETABLE CURRY 39**
Thai massaman curry sauce, fingerling potatoes, turnips, Ontario carrots, squash, rice pilaf
Add baked chicken 13 • Add baked salmon 15

ROASTED ONTARIO CHICKEN SUPREME 44
spinach and sundried tomato stuffing, creamy mushroom sauce, barley risotto, braised rainbow carrots, baby bok choy

MISO GLAZED RAINBOW TROUT 44 
roasted parsnip purée, roasted squash, braised rainbow carrots

BLACK TRUFFLE, HONEY, & WHIPPED RICOTTA CANNELLONI 46 
*smoked cauliflower purée, truffled enoki mushroom, spicy Bomba creamy tomato sauce, herb oil, micro basil**

FROM THE GRILL

- 14oz Berkshire Pork Chop **50**
- 12oz Striploin Steak **58**
- 16oz Cowboy Ribeye Steak **70**
- 24oz T-Bone Steak **116**

SAUCES 3

- Creamy Mushroom Sauce
- Niagara Red Wine Jus
- Chimichurri

BLUE CHEESE CRUMBLE 6

SIDES 14

- grilled broccolini with chimichurri
- maple glazed rainbow carrots
- roasted squash
- crispy miso glazed brussel sprouts
- garlic butter mashed potatoes
- roasted rosemary fingerling potatoes
- truffle parmesan french fries

DESSERTS

BLACK FOREST CAKE 17
Niagara cherry compote, whipped cream

MAPLE PECAN CHEESECAKE 16
caramel, toasted pecans

TRIO OF NIAGARA ICE GELATO 15 
seasonal fruit

LEMON MERINGUE TART 17
graham crust, tart lemon curd, torched meringue topping

TRIPLE CHOCOLATE MOUSSE 16 
blueberry dust, seasonal fruit



**NIAGARA
PARKS**



VEGETARIAN



VEGAN



GLUTEN FREE

**Grown by the Niagara Parks School of Horticulture in our Botanical Gardens.*
PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES