

..... BY NIAGARA PARKS

SOUPS, SALADS & STARTE

ARTISAN BREAD BASKET 9

feature flavoured butter

DAILY FEATURE SOUP 14

Chef created, farm driven

BAKED UPPER CANADA COMFORT CREAM 27

Camembert-style cheese, confit leeks, mushroom trio, crispy Pingue pancetta, maple gastrique, sourdough

BEEF SHORT RIB POUTINE 21

Ontario AAA braised beef, Upper Canada cheese curds, sautéed mushrooms, rich beef gravy, fresh cut fries

SWEET & SOUR CAULIFLOWER FRITTERS 18

Gochujang sauce, sesame aioli, nori sesame dust

HONEY GARLIC SHRIMP 25

red curry sauce, mussel meat, confit heirloom cherry tomatoes, Thai basil*, crostini

ONTARIO BURRATA 24

Granny Smith apple compote, maple roasted squash agrodolce, pickled turnip, balsamic fig vinaigrette, pea shoots*, grilled focaccia

BUTTERMILK & BLUE WEDGE SALAD 20 &

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

SUPERFOOD SALAD 19

spinach & kale*, pickled candy cane beets, oven dried tomatoes, carrots, spiced pumpkin seeds, dried cherries, Rosewood smoked honey vinaigrette

add seared chicken 13 • add seared salmon 15

SANDWICHES & RGER

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TABLE ROCK SMOKED CHEDDAR BURGER 28

8oz Ontario AAA ground chuck patty, house burger sauce, smoked Ontario cheddar, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

GRILLED ONTARIO LAMB BURGER 31

8oz ground lamb patty, tzatziki sauce, halloumi cheese, leaf lettuce, heirloom tomato, shaved onion, pickles, side of fresh cut fries

SOUTHERN CHICKEN SANDWICH 28

crispy chicken thigh, sweet & spicy maple aleppo sauce, garlic aioli, leaf lettuce, pickled red cabbage, side of fresh cut fries

EGGPLANT PARMESAN PANINI 28 🛇

breaded eggplant, sugo sauce, fresh mozzarella, parmesan, balsamic red onions, roasted red pepper, cashew pesto, side of fresh cut fries

SUBSTITUTE SIDES

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sweet potato fries 2 • truffle parmesan fries 4 • poutine 7









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ENTRÉES

B GRILLED 10oz ONTARIO AAA STRIPLOIN STEAK 48

parmesan dusted fries, mustard garlic aioli, chimichurri, Niagara red wine jus

SMOKED ONTARIO PORK BELLY 38 ★

apple compote, garlic butter mashed potatoes, fennel & frisée salad, braised carrots

Ö MEDITERRANEAN FALAFEL 32

smoked paprika ratatouille, almond & date saffron basmati rice, falafel, spiced tahini sauce

add seared chicken 13 • add seared salmon 15

ONTARIO CHICKEN SUPREME 38

apple cider glazed, garlic & rosemary* fingerling potatoes, cumin carrot purée, apple butter

MISO GLAZED ATLANTIC SALMON 38

smoked cauliflower purée, seven grain salad with squash, feta & mint*, confit cherry tomatoes

MUSHROOM BOLOGNAISE 40

mafalda noodles, portobello, cremini & shiitake mushrooms, sugo sauce, arugula pesto, Back Forty Pecorino Verona, crispy leeks, micro basil*

add seared chicken 13 • add seared salmon 15

SIDES

fresh-cut fries, garlic aioli 8 • sweet potato fries, garlic aioli 10 • truffle parmesan fries 12

DESSERTS

BLACK FOREST CAKE 17

Niagara cherry compote, whipped cream

MAPLE PECAN CHEESECAKE 16

caramel, toasted pecans

SALTED CARAMEL CHOCOLATE TART 17

salted caramel, mint

TRIO OF NIAGARA GELATO 15 &

seasonal fruit

TIRAMISU 16

coffee soaked genoise, mascarpone cream, cocoa powder





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





