## TABLE ROCK HOUSE

RESTAURANT

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

# PRIX FIXE MENU

**3 COURSE MEAL 75** 

# **STARTERS**

#### DAILY FEATURE SOUP

Chef created, farm driven

### Č CRISPY MAPLE & MISO BRUSSEL SPROUTS

confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

#### CHIPOTLE CRAB CAKES

fennel & arugula salad, chipotle aioli, tomato chutney

#### SUPERFOOD SALAD 🔊

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

### BUTTERMILK & BLUE WEDGE SALAD &

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

#### **UPGRADE YOUR STARTERS**

Ontario burrata 10 • baked Comfort Cream 13 • sumac seared scallops 15

# ENTRÉES

### **BRAISED ONTARIO AAA BEEF SHORT RIB**

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

#### **ONTARIO CHICKEN SUPREME**

ice cider glazed, garlic & rosemary\* fingerling potatoes, Pingue pancetta, cumin carrot purée, apple butter

#### SMOKED MUSHROOM ARCTIC CHAR

smoked mushroom broth, clams, mussels, fingerling potatoes, celeriac purée, fennel & dill\* salad

#### 

fingerling potatoes, asparagus, artichokes, roasted pepper romesco sauce, pickled red cabbage

#### **MUSHROOM BOLOGNAISE**

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

#### UPGRADE YOUR ENTRÉES

14oz ONTARIO BERKSHIRE PORK CHOP 12

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

### 12oz ONTARIO AAA STRIPLOIN STEAK 18

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

coffee soaked genoise, mascarpone cream, cocoa powder

### SALTED CARAMEL CHOCOLATE TART

salted caramel, mint

#### TRIO OF NIAGARA ICE GELATO 🕏

seasonal fruit











# TABLE ROCK HOUSE

#### RESTAURANT

BY NIAGARA PARKS

# **STARTERS**

#### 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

#### Č CRISPY MAPLE & MISO BRUSSEL SPROUTS 19

confit heirloom cherry tomatoes, golden raisins, pomegranate

### **○ ONTARIO BURRATA 24**

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

#### CHIPOTLE CRAB CAKES 22

fennel & arugula salad, chipotle aioli, tomato chutney

#### TWISS FARMS SUMAC SEARED SCALLOPS 29

sweet potato purée, pomegranate molasses, chili, pear & arugula\* salad

#### 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

# ENTRÉES

#### BRAISED ONTARIO AAA BEEF SHORT RIB 51

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

#### SMOKED MUSHROOM ARCTIC CHAR 47

smoked mushroom broth clams mussels fingerling potatoes, celeriac purée, fennel & dill\* salad

### **Ö MEDITERRANEAN FALAFEL 36**

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

add seared chicken 13 • add seared salmon 15

### ROASTED CAULIFLOWER WEDGE 39 Ŭ ₩

fingerling potatoes, asparagus, artichokes, roasted pepper romesco sauce, pickled red cabbage

#### **ONTARIO CHICKEN SUPREME 44**

ice cider glazed, garlic & rosemary\* fingerling potatoes. Pingue pancetta, cumin carrot purée, apple butter

### 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

#### FROM THE GRILL

- 14oz Ontario Berkshire Pork Chop 50
- 12oz Ontario AAA Striploin Steak 58
- 16oz Ontario AAA Cowboy Ribeye Steak 70
  - 20oz Ontario AAA T-Bone Steak 99

## SAUCES 3

- creamy mushroom sauce
  - Niagara red wine jus
    - chimichurri

BLUE CHEESE CRUMBLE 6 .....

#### SIDES 14

• grilled broccolini, chimichurri

.....

- maple glazed rainbow carrots
- crispy miso glazed brussel sprouts
- garlic butter mashed potatoes
- truffle parmesan french fries

#### PREMIUM SIDES 22

- Raclette fingerling potatoes, raclette cheese, Pingue pancetta
  - Upper Canada truffle mac & cheese. rosemary pangrattato

# **DESSERTS**

#### **BLACK FOREST CAKE 17**

Niagara cherry compote, whipped cream

#### MAPLE PECAN CHEESECAKE 16

caramel, toasted pecans

coffee soaked genoise, mascarpone cream, cocoa powder

#### SALTED CARAMEL CHOCOLATE TART 17

salted caramel, mint

TRIO OF NIAGARA ICE GELATO 15 &

seasonal fruit









