



Table Rock House Restaurant

welcomes

Jazz Music Night

Friday February 20th, 2026

Prix Fixe Menu

Choose one starter, entrée, and dessert

Starters

Lobster Bisque

fennel crème fraiche, truffle oil

Superfood Salad

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

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

Miso Glazed Atlantic Salmon

smoked cauliflower purée, fingerling potatoes, feta & mint*, confit cherry tomatoes

Mushroom Bolognaise

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

Desserts

Maple Pecan Cheesecake

caramel, toasted pecan

Tiramisu

coffee soaked genoise, mascarpone cream, cocoa powder

Prices in Canadian funds and exclusive of tax and service fees

**Grown by the Niagara Parks School of Horticulture in our Botanical Gardens*