



QUEEN VICTORIA PLACE  
RESTAURANT

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

## STARTERS

**Soup of the Day 13**  
chef's daily feature

 **Totchos 20**

fried tater tots, peppers, onions, cherry tomatoes, Ontario cheddar cheese, cheddar cheese sauce, salsa, sour cream

*Add chicken: \$9*

**Braised Beef Poutine 23**

Ontario AAA braised beef, Ontario cheese curds, fresh cut fries, beef gravy, horseradish aioli, green onions\*

**Philly Cheesesteak Sliders (3) 25**

seared shaved striploin, peppers, onions, provolone cheese, cheddar cheese sauce, brioche slider buns

 **Fried Cheese Curds 22**

breaded Ontario cheese curds, tomato bisque dip

**Lobster and Crab Dip 30**

Atlantic lobster, crab meat, cream cheese, sautéed peppers & onions, crispy pita chips

**Crispy Fried Cauliflower 18** 

tempura batter, gochujang sauce, house-pickled carrot & radish, sesame seeds

**Wagyu Beef Dumplings 20**

sesame seeds, shiitake mushrooms, bok choy, sesame soy dip

**Classic Shrimp Cocktail 25** 

four jumbo shrimp, house-made cocktail sauce

**Charcuterie Platter 45**

Niagara Specialty cured meats, Upper Canada cheeses, local jam & mustard, crostini

**Fungi Flatbread 23** 

sautéed mushrooms, garlic, truffle oil, caramelized onions, blue cheese, arugula\*

**Niagara Flatbread 26**

Pingue prosciutto, roasted red peppers, goat cheese, balsamic drizzle, arugula\*

## SALADS

**QVP Caesar 19**

Ontario romaine, bacon, focaccia croutons, parmesan, classic Caesar dressing

  **Asian Noodle 19**

vermicelli noodles, broccoli, radish, Napa cabbage, cherry tomatoes, cucumber, red onion, mandarin oranges, almonds, sesame ginger dressing

**Wedge Salad 21** 

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

**Summer Berry 19** 

Niagara mixed greens\*, seasonal berries, candied pecans, Gunn's Hill brie, smoked honey, focaccia crisp, strawberry vinaigrette

*Add Ons chicken \$15 • shrimp \$20 • salmon \$15*

 VEGETARIAN

 GLUTEN FREE

 VEGAN

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

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES



# QUEEN VICTORIA PLACE

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## HANDHELDS & ENTRÉES

### Shaved Beef Dip 28

shaved AAA Canadian beef, Swiss cheese, caramelized onions, horseradish mayo, baguette, au jus, fresh cut fries

### Turkey Club Sandwich 25

roasted turkey breast, bacon, Boston lettuce, tomato, provolone cheese, Dijon mustard aioli, multigrain bread, fresh cut fries

### Buffalo Chicken Sandwich 25

fried chicken thigh, buffalo sauce, blue cheese, Boston lettuce, tomato, brioche bun, fresh cut fries

### Chicken Fajita Sandwich 25

shredded chicken, peppers, onions, fajita sauce, provolone cheese, onion baguette, fresh cut fries

### Atlantic Lobster Roll 45

herbed lobster salad, fennel\* & cucumber salad, Boston lettuce, brioche roll, fresh cut fries

### Fish and Chips 28

battered Lake Erie perch, fresh cut fries, tangy coleslaw, tartar sauce

### Mushroom Swiss Burger 25

grilled 8oz ground chuck patty, sautéed mushrooms, Swiss cheese, roasted garlic aioli, lettuce, tomato, onion, brioche bun, fresh cut fries

### Bacon Cheddar Burger 25

grilled 8oz ground chuck patty, bacon, Ontario cheddar cheese, house-made burger sauce, lettuce, pickle, brioche bun, fresh cut fries

### Black Bean Burger 22

black bean patty, grilled portobello mushroom, green goddess vegan mayo, Boston lettuce, tomato, pickle, red onion, vegan brioche bun, fresh cut fries

### Surf & Turf Burger 40

grilled 8oz ground chuck patty, butter braised Atlantic lobster, Béarnaise sauce, arugula\*, black garlic aioli, brioche bun, fresh cut fries

### Chana Masala 27

chickpea & lentil curry, basmati rice, cilantro\* lime yogurt, naan bread

### SUBSTITUTE SIDES

caesar salad 5 tater tots 7

## DESSERTS

### Key Lime Cheesecake 17

graham cracker base, creamy key lime cheesecake filling, tangy lime curd, toasted coconut, lime whipped cream

### Strawberry Tart 17

buttery pastry shell, fresh strawberry filling, Strawberry mousse, white chocolate ganache, strawberry crumble



**Double Chocolate Brownie 15**  
rich chocolate brownie, Maldon sea salt, raspberry coulis, fresh fruit

### Maple Pecan Butter Tart 16

flaky pastry shell, pecans, rich brown sugar & maple filling, vanilla ice cream, candied bacon

### Assorted Ice Cream 12

chocolate, French vanilla, strawberry, sugar cookie

### Seasonal Sorbet 12

locally made, sugar cookie



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