

# TABLE ROCK HOUSE

## RESTAURANT

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

### SOUPS, SALADS & STARTERS

#### ARTISAN BREAD 9

*feature flavoured butter*

#### DAILY FEATURE SOUP 14

*Chef created, farm driven*

#### MEDITERRANEAN NOSH 18

*whipped lemon ricotta cheese, pomegranate seeds, pistachios, Niagara honey, chervil, za'atar spice, grilled naan bread*

#### SWEET & SOUR CAULIFLOWER FRITTERS 18

*Gochujang sauce, sesame aioli, nori sesame dust*

#### ONTARIO BURRATA 24

*blueberry agrodolce, roasted walnuts, lemon, basil\*, olive oil, arugula\*, grilled focaccia bread*

#### BEEF SHORT RIB POUTINE 21

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

#### BEER & BUTTER SHRIMP 26

*Oast House Brewers Barn Raiser country ale, brown butter, shallots, garlic, thyme\*, oyster mushrooms, crostini*

#### BUTTERMILK & BLUE WEDGE SALAD 20

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

#### PANZANELLA SALAD 21

*heirloom tomatoes, summer squash, shallots, focaccia bread, Castelvetrano olives, stracciatella cheese, white balsamic vinaigrette*

#### SUPERFOOD SALAD 19

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

#### SALAD ADD-ONS

*seared chicken 15 • seared salmon 15*

### SANDWICHES & BURGERS

#### 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, brioche bun, side of fresh cut fries*

#### SOUTHERN CHICKEN SANDWICH 28

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

#### SPANISH LAMB SANDWICH 34

*smoked paprika rubbed braised lamb leg, goat's milk Manchego style cheese, roasted red pepper, arugula\*, saffron aioli, demi baguette, side of fresh cut fries*

#### EGGPLANT PARMESAN PANINI 28

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

#### FOGO ISLAND SHRIMP ROLL 34

*lemon mayonnaise, shallots, celery, dill\*, apple & fennel slaw, brioche bun, side of fresh cut fries*

#### SUBSTITUTE SIDES

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



VEGETARIAN



VEGAN



GLUTEN FREE

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## ENTRÉES

 **GRILLED 10oz ONTARIO AAA STRIPLOIN STEAK 48**

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

 **SMOKED ONTARIO PORK BELLY 38**

*rhubarb compote, garlic butter mashed potatoes, braised carrots, garlic green beans*

 **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** 

*peach chutney, asparagus, warm fingerling potato & corn salad, garlic jus*

**MISO GLAZED ATLANTIC SALMON 38**

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

**GREEN GODDESS ORECCHIETTE PASTA 38** 

*asparagus, confit yellow cherry tomatoes, brown butter cremini mushrooms, green goddess sauce, fresh mozzarella, cashew pesto*

**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 17**

*caramel, toasted pecans*

**STRAWBERRY & RHUBARB PIE 17**

*strawberry mousse, mint\**

**BLUEBERRY & LEMON CURD CHEESECAKE 17**

*shortbread crust, Ontario blueberries*

**SALTED CARAMEL CHOCOLATE TART 17**

*salted caramel, mint*

**TRIO OF NIAGARA GELATO 15** 

*seasonal fruit*



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

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