

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

3 COURSE MEAL 79

STARTERS

DAILY FEATURE SOUP

Chef created, farm driven

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 8 • Scallop crudo 10

ENTRÉES

BRAISED ONTARIO AAA BEEF SHORT RIB

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

ONTARIO CHICKEN SUPREME

crispy Pingu prosciutto, peach chutney, asparagus, warm fingerling potato & corn salad, garlic jus

ARCTIC CHAR CHERMOULA

pancetta & summer squash fregula pasta, corn purée, chermoula herb sauce

MEDITERRANEAN FALAFEL

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

Add seared chicken 13 • Add seared salmon 15

GREEN GODDESS ORECCHIETTE PASTA

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

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

MAPLE PECAN CHEESECAKE

caramel, toasted pecans

SALTED CARAMEL CHOCOLATE TART

*salted caramel, mint**

STRAWBERRY & RHUBARB PIE

*strawberry mousse, mint**

TRIO OF NIAGARA GELATO

seasonal fruit

 VEGETARIAN

 VEGAN

 GLUTEN FREE



**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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STARTERS

ARTISAN BREAD 9

feature flavoured butter

DAILY FEATURE SOUP 14

Chef created, farm driven

MEDITERRANEAN NOSH 18

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

CRISPY MAPLE & MISO BRUSSEL SPROUTS 19

confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

ONTARIO BURRATA 24

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

CHIPOTLE CRAB CAKES 22

fennel & arugula salad, chipotle aioli, tomato chutney

SCALLOP CRUDO 26

Ontario peach & lime dressing, red chilies, toasted almonds, shiso

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

PANZANELLA SALAD 21

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

SALAD ADD-ONS

seared chicken 13 • seared salmon 15

ENTRÉES

BRAISED ONTARIO AAA BEEF SHORT RIB 51

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

ARCTIC CHAR CHERMOULA 47

pancetta & summer squash fregula pasta, corn purée, chermoula herb sauce

MEDITERRANEAN FALAFEL 36

smoked paprika ratatouille, almond & date saffron basmati rice, falafel, spiced tahini sauce
add seared chicken 13 • add seared salmon 15

SHRIMP MAC AND CHEESE 45

Fogo Island shrimp, cavatappi pasta, Upper Canada truffle cheese sauce, caramelized onions, rosemary pangrattato

ONTARIO CHICKEN SUPREME 44

crispy Pingu prosciutto, peach chutney, asparagus, warm fingerling potato & corn salad, garlic jus

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

FROM THE GRILL

- 14oz Ontario Berkshire Pork Chop 50
- 12oz Ontario AAA Striploin Steak 58
- 16oz Ontario AAA Cowboy Ribeye Steak 70
 - 8oz Ontario AAA Filet Mignon 71
 - 14oz Provimi Veal Chop 89

SAUCES 4

- Barnburner whisky peppercorn 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 20

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

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



VEGETARIAN



VEGAN



GLUTEN FREE



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