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*

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

UPGRADE YOUR STARTERS

Ontario burrata 8 • Beef carpaccio 15

ENTRÉES

BRAISED ONTARIO AAA BEEF SHORT RIB
garlic butter mashed potatoes, grilled broccolini, pearl onions, chimichurri, Niagara red wine jus

ONTARIO CHICKEN SUPREME
crispy Pingue prosciutto, Forty Creek whisky and apple gastrique, parsnip purée, brussel sprout and potato hash, garlic jus

ARCTIC CHAR CASSOULET
chorizo, ham hock, navy beans, cranberry beans, collard greens, roasted carrots

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

GNOCCHI
Mountain Oak smoked gouda & Niagara chardonnay sauce, brown butter mushrooms, butternut squash, walnuts, basil pistou*

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

CHOCOLATE ALMOND GENOISE CAKE
toasted almonds, berries

APPLE & FRANGIPANE TART
*berries, mint**

CHOCOLATE HAZELNUT CREMEUX
chocolate mousse, toasted hazelnuts

TRIO OF NIAGARA SORBETS
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

NIAGARA PARKS

CERTIFIED TASTE FEAST ON OF ONTARIO

TABLE ROCK HOUSE

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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, dates, toasted almonds, Niagara honey, chervil, sumac spice, grilled naan bread

CRISPY MAPLE & MISO BRUSSEL SPROUTS 19
confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

ONTARIO BURRATA 24
muhammara, pistachios, pomegranate seeds, balsamic glaze, basil, arugula*, grilled focaccia bread*

CHIPOTLE CRAB CAKES 22
fennel & arugula salad, chipotle aioli, tomato chutney

ONTARIO AAA BEEF CARPACCIO 31
*horseradish crema, shaved Niagara Gold cheese, brown butter sour dough crisps, arugula**

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*

FARRO GREEK SALAD 22
heirloom tomatoes, cucumbers, shallots, kalamata olives, Bright's feta cheese, arugula, lemon & oregano dressing*

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 CASSOULET 45
chorizo, ham hock, navy beans, cranberry beans, collard greens, roasted carrots

MEDITERRANEAN FALAFEL 36
smoked paprika ratatouille, almond & date saffron basmati rice, falafel, spiced tahini sauce
add seared chicken 13 • add seared salmon 15

ONTARIO CHICKEN SUPREME 44
crispy Pingue prosciutto, Forty Creek whisky and apple gastrique, parsnip purée, brussel sprout and potato hash, garlic jus

ONTARIO LAMB RAGU 44
radiatori pasta, caramelized fennel, Back Forty Bonnechere cheese, rosemary pangrattato, mint pesto*

GNOCCHI 38
Mountain Oak smoked gouda & Niagara chardonnay sauce, brown butter mushrooms, butternut squash, walnuts, basil pistou*
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, Pingue pancetta*
- *Roasted mushrooms, truffle cheese, rosemary pangrattato*

DESSERTS

MAPLE PECAN CHEESECAKE 17
caramel, toasted pecans

CHOCOLATE ALMOND GENOISE CAKE 17
toasted almonds, berries

APPLE & FRANGIPANE TART 17
*berries, mint**

CHOCOLATE HAZELNUT CREMEUX 17
chocolate mousse, toasted hazelnuts

TRIO OF NIAGARA SORBETS 15
seasonal fruit

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