

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

SWEET & SOUR CAULIFLOWER FRITTERS 18

Gochujang sauce, sesame aioli, nori sesame dust

ONTARIO BURRATA 24

*muhammara, pistachios, pomegranate seeds, balsamic
glaze, basil*, 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*

WEDGE SALAD 20

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

FARRO GREEK SALAD 22

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

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*

FRENCH ONION PRIME RIB BURGER 28

*8oz Ontario AAA prime rib patty, caramelized onions,
Swiss cheese, truffle aioli, leaf lettuce, heirloom tomato,
shaved onion, pickles, brioche bun, 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*

MORTADELLA PANINO 34

*pistachio pesto cream, stracciatella cheese, oven dried
tomatoes, basil*, panuozzo bread, arugula*, balsamic
glaze, 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

cranberry & raisin compote, garlic butter mashed potatoes, maple carrots, broccolini

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

Forty Creek whisky and apple gastrique, parsnip purée, brussel sprout and potato hash, garlic jus

MISO GLAZED ATLANTIC SALMON 38

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

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

SIDES

fresh-cut fries, garlic aioli 8 • sweet potato fries, garlic aioli 10 • truffle parmesan fries 12

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

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

