

..... BY NIAGARA PARKS

STARTERS

ARTISAN BREAD BASKET • 8

olive oil, white balsamic and sundried tomato dip

CHEF'S FEATURE SOUP • 10

created fresh daily

ATLANTIC SMOKED SALMON • 18 \$

dill and grapeseed oil vinaigrette, quinoa and edamame salad

THE FALLS SALAD • 16 🛇

Sleger's butter lettuces, green asparagus, new potatoes, boiled egg, maple vidal vinaigrette

ROSEMARY GARLIC FLATBREAD • 18

sun-dried tomato pesto, smoked chicken breast, artichokes, Ferrante ricotta cheese, shaved gouda

ST. DAVID'S ROASTED RED PEPPER DIP • 18 ⋈

sun-dried tomatoes, kalamata olives, Bright's Havarti and cream cheese, artisan breads

MAPLE MARINATED WATERMELON & PINGUE PROSCIUTTO SALAD • 19 \$

double cream brie, warm marinated vegetables, butter lettuces

DESSERTS

DAILY FEATURE • 13

your server will be pleased to advise of the daily selection

TRIO OF NIAGARA ICE GELATO • 13

seasonal fruit, ice wine syrup drizzle

CHOCOLATE CHEESECAKE • 13

Niagara seasonal fruit compote, white chocolate shavings

Prices in Canadian funds exclusive of tax and service fee









ENTRÉES

BALSAMIC & ROSEMARY CHICKEN • 28 &

St. David's red pepper & San Marzano tomato sauce, celery root potato mash, locally sourced vegetables

OVEN BAKED GEORGIAN BAY PICKEREL & MANITOULIN ISLAND RAINBOW TROUT FRITTER • 33

lobster cream sauce, Shoal Lake wild rice pilaf, locally sourced vegetables, fennel seed dusting

BUTTERNUT SQUASH & GOAT CHEESE BAULETTI PASTA • 26 \lozenge

forest mushrooms, edamame, chardonnay and spinach cream sauce ADD CHAR-GRILLED CHICKEN BREAST 8

GRILLED CANADIAN 8 OZ AAA STRIPLOIN STEAK • 33 %

double smoked bacon, pearl onion and merlot glaze, celery root potato mash, locally sourced vegetables

VEGAN POWER BOWL • 25 $\stackrel{\sim}{\circ}$

crisp lettuce, quinoa, seven grain salad, tofu, roasted red pepper hummus, pickled beets, green beans, hemp seeds, sun-dried tomato vinaigrette

BURGERS

ALL-NATURAL SMOKED ONTARIO TURKEY SANDWICH • 24

Seed To Sausage Farm dry-cured bacon, crisp lettuce, steak tomato, Bright's havarti, garlic aioli, croissant bun, side of butter lettuces salad with ice wine vinaigrette

CANADIAN PRIME RIB BURGER • 24

Forty Creek BBQ sauce, double cream brie, crispy onions, crisp lettuce, steak tomato, brioche bun, dill pickle spear, side of creamy kale slaw

COHO SALMON & POTATO SALAD SANDWICH • 24

crisp lettuce, steak tomato, boiled egg, tartare fennel cream cheese, leek & parmesan bun, side of butter lettuces salad with ice wine vinaigrette

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SUBSTITUTE:

fresh-cut fries 3 sweet potato fries 4 caesar salad 3

SIDES:

fresh-cut fries with garlic aioli 7 • sweet potato fries with garlic aioli 8 • locally sourced vegetables 5

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