

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

WELCOMES

TWILIGHT JAZZ & BLUES SERIES:
Celebrating Black History Month with Carlos Morgan

APPETIZERS

ONTARIO BURRATA 25

spaghetti squash, maple syrup, roasted chestnuts, cranberries, poached pears, toasted pumpkin seeds, fried sage

CHEF'S FEATURE SOUP 13

created fresh daily

ARTISAN BREAD BASKET 8

Niagara honey butter

FRIED VEGETABLE DUMPLINGS 18

kimchi, gochujang, sesame seeds, scallions

SPINACH & RICOTTA ARANCINI 20

fire-roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE 23

Old Bay aioli, pickled fennel, celery root slaw, frisée

WEDGE SALAD 18

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

THE FALLS SALAD 18

Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco noir vinaigrette

VEGETABLE SAMOSAS 18

tamarind, apricot chutney, coriander, minted coconut yogurt

PEI MUSSELS 21

white wine, garlic, herbs, butter, grilled baguette

ONTARIO DUCK CROQUETTES 23

cranberry aioli, pickled cranberries, micro greens

CHARCUTERIE BOARD 42

artisanal cured meats and Ontario cheeses, pickles, jams, nuts, crackers • serves two



VEGETARIAN



VEGAN



GLUTEN FREE

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

