



QUEEN VICTORIA PLACE
RESTAURANT

• P R I X F I X E •

3 COURSE

\$65

- Please choose one item from each category •
- Includes assorted bread, rolls and butter •

STARTERS

Soup of the Day

chef's daily feature



Summer Berry Salad

Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, smoked Rosewood honey, strawberry vinaigrette

Seasonal Gazpacho

chilled soup, Niagara seasonal produce

Prosciutto Melon Salad

Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint, Rosewood honey lemon vinaigrette

ENTRÉES



Stuffed Chicken Supreme

fig, pine nut & goat cheese stuffing, roasted garlic chicken jus, buttermilk mashed potatoes, seasonal vegetables

Super Grain Stuffed Pepper

quinoa, black bean & lentil stuffed, roasted potatoes, wilted greens, saffron fennel purée, herb emulsion



Cabernet Braised Short Rib

red wine jus, foie gras torchon, buttermilk mashed potatoes, seasonal vegetables

House-Made Gnocchi with Shrimp

grilled garlic shrimp, arugula, cherry tomatoes, mushrooms, goat cheese, parmesan, smoked tomato-basil cream sauce

DESSERTS



Chocolate Cheesecake

white chocolate sauce, raspberry coulis

Seasonal Dessert Feature

ask your server what's baking today!



Assorted Ice Cream

chocolate, french vanilla, strawberry

Strawberry Shortcake

house made buttermilk biscuit, macerated strawberries, Chantilly cream, strawberry coulis



VEGETARIAN



VEGAN



GLUTEN FREE



ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS



QUEEN VICTORIA PLACE
RESTAURANT

• STARTERS •

Soup of the Day 13
chef's daily feature

 **Prosciutto Melon Salad 19**

Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint, Rosewood honey lemon vinaigrette

  **Summer Berry Salad 17**

Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, smoked Rosewood honey, strawberry vinaigrette

 **Three Sisters Burrata 24**

roasted butternut squash, green bean almondine, saffron creamed corn, Niagara herbs, artisan breads

 **Spicy Ganoush 16**

eggplant purée, guajillo pepper sauce, dukkah, pita chips

Seasonal Gazpacho 13  

chilled soup, Niagara seasonal produce

Fried Mozzarella Ravioli 16 

herb-breaded, basil walnut pesto, roasted cherry tomatoes, parmesan, fresh basil

Chicken Slider Burgers 19

Forty Creek BBQ sauce, bacon, lettuce, tomato, ranch sauce, brioche slider bun

Charcuterie Platter 40

selection of local meats & cheeses, grilled vegetables, arugula, local jam & maple mustard, crostini

Niagara Cheese Plate 19 

selection of local cheeses, candied pecans, apple-cherry jelly, crackers

• ENTRÉES •

 **Cabernet Braised Short Rib 49**

red wine jus, foie gras torchon, buttermilk mashed potatoes, seasonal vegetables

 **Grilled Beef Tenderloin 58**

6 oz AAA beef, butter braised shrimp, hollandaise, buttermilk mashed potatoes, seasonal vegetables

 **Stuffed Chicken Supreme 38**

fig, pine nut & goat cheese stuffing, roasted garlic jus, buttermilk mashed potatoes, seasonal vegetables

Roast Chimichurri Salmon Fillet 42 

romesco, roasted potatoes, seasonal vegetables

House-Made Gnocchi with Shrimp 42

grilled garlic shrimp, arugula, cherry tomatoes, mushrooms, goat cheese, parmesan, smoked tomato-basil cream sauce

Super Grain Stuffed Pepper 30 

quinoa, black bean & lentil stuffed, roasted potatoes, wilted greens, saffron fennel purée, herb emulsion

• DESSERTS •

 **Chocolate Cheesecake 13**

white chocolate sauce, raspberry coulis

 **Italian Lemon Meringue Tart 16**

raspberry coulis

 **Strawberry Shortcake 14**

house made buttermilk biscuit, macerated strawberries, Chantilly cream, strawberry coulis

Assorted Ice Cream 10  

chocolate, french vanilla, strawberry

Seasonal Dessert Feature 13

ask your server what's baking today!

Seasonal Sorbet 10  



Prices are in Canadian funds & do not include applicable tax or service fee