TABLE ROCK HOUSE

RESTAURANT

PRIX FIXE MENU

3 COURSE

\$7()

Choose a starter, entrée and dessert. Substitutions available for an additional charge.

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

♦ THE FALLS SALAD

Niagara butter blend lettuce, asparagus, cucumber, strawberry, radish, cotija cheese, green goddess dressing

TEMPURA ASPARAGUS (S)

fried Ontario asparagus, black garlic aioli

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

N'DUJA SAUSAGE BRUSCHETTA TARTINE

charred focaccia, green olive and pine nut pesto, cherry tomato, marinated white anchovy

UPGRADE YOUR STARTER

FRIED CALAMARI ADD 5

salt and pepper dusted calamari, spicy Old Bay aioli

ONTARIO BURRATA ADD 7

pistachio butter, cherries, Pingue mortadella, cherry vinaigrette, toasted pistachios, artisanal bread, wildflower honey

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE ADD 7

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

BRAISED BEEF SHORT RIB

buttermilk mashed potatoes, honey roasted carrots, garlic rapini, chimichurri, red wine jus

BERKSHIRE PORK CHOP ★ GRILLED BERKSHIRE PORK CHOP

apricot truffle glaze, celery root purée, charred onion petals, apricot and pecan mostarda, garlic rapini, red wine jus

DUMPLING BOWL TO

vegetable dumplings, mushroom and gochujang broth, kimchi, bean sprouts, carrots, shiitake mushrooms

ROASTED SALMON FILLET &

buttermilk mashed potatoes, confit leeks, chardonnay horseradish cream, pickled radish and carrot, trout roe, dill vinaigrette

WILD MUSHROOM CANNELLONI S

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

..... UPGRADE YOUR ENTRÉE

LOBSTER TAGLIATELLE ADD 10

fresh tagliatelle, PEI lobster, DOP Pomodoro tomato sauce, fresh basil, stracciatella cheese, Bomba hot pepper paste

12oz NEW YORK STRIPLOIN ADD 12 👙

buttermilk mashed potatoes, honey roasted carrots, garlic rapini, chimichurri, red wine jus

DESSERTS

TRIPLE CHOCOLATE MOUSSE

Niagara seasonal fruit coulis

LEMON MERINGUE TART

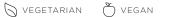
almond crust, lemon curd, torched meringue

TRIO OF NIAGARA ICE GELATO 💍

seasonal fruit

CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline







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



TABLE ROCK HOUSE

RESTAURANT

STARTERS

ARTISAN BREAD BASKET 8

Niagara honey butter

FRIED CALAMARI 22

salt and pepper dusted calamari, spicy Old Bay aioli

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE 25

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

♦ TEMPURA ASPARAGUS 19

fried Ontario asparagus, black garlic aioli

ONTARIO BURRATA 25

pistachio butter, cherries, Pingue mortadella, cherry vinaigrette, toasted pistachios, artisanal bread, wildflower honey

CHEF'S FEATURE SOUP 13

created fresh daily

N'DUJA SAUSAGE BRUSCHETTA TARTINE 21

charred focaccia, green olive and pine nut pesto, cherry tomato, marinated white anchovy

THE FALLS SALAD 18 \$

Niagara butter blend lettuce, asparagus, cucumber, strawberry, radish, cotija cheese, green goddess dressing

add char-grilled chicken breast 9

WEDGE SALAD 18 \$

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

ENTRÉES

⋬ 12oz NEW YORK STRIPLOIN 59

buttermilk mashed potatoes, honey roasted carrots, garlic rapini, chimichurri, red wine jus

Ö DUMPLING BOWL 37

vegetable dumplings, mushroom and gochujang broth, kimchi, bean sprouts, carrots, shiitake mushrooms

apricot truffle glaze, celery root purée, charred onion petals, apricot and pecan mostarda, garlic rapini, red wine jus

LOBSTER TAGLIATELLE 53

fresh tagliatelle, PEI lobster, DOP Pomodoro tomato sauce, fresh basil, stracciatella cheese, Bomba hot pepper paste

BRAISED BEEF SHORT RIB 48 \$

buttermilk mashed potatoes, honey roasted carrots, garlic rapini, chimichurri, red wine jus

ROASTED SALMON FILLET 46 &

buttermilk mashed potatoes, confit leeks, chardonnay horseradish cream, pickled radish and carrot, trout roe, dill vinaigrette

WILD MUSHROOM CANNELLONI 40

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

fresh-cut fries with garlic aioli 8 • sweet potato fries with garlic aioli 10

24oz COWBOY RIBEYE FOR TWO 118 🕸

buttermilk mashed potatoes, honey roasted carrots, garlic rapini, chimichurri, red wine jus *subject to availability

DESSERTS

TRIPLE CHOCOLATE MOUSSE 16

Niagara seasonal fruit coulis

LEMON MERINGUE TART 16

almond crust, lemon curd, torched merinque

TRIO OF NIAGARA ICE GELATO 14 💍

seasonal fruit

CARAMEL APPLE CHEESECAKE 14

salted caramel, hazelnut praline







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