

# TABLE ROCK HOUSE

RESTAURANT

## PRIX FIXE MENU

3 COURSE

**\$70**

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

*fried Ontario asparagus, black garlic aioli*

### WEDGE SALAD

*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, Pinguette 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*

## ENTRÉES

### BRAISED BEEF SHORT RIB

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

### GRILLED BERKSHIRE PORK CHOP

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

### DUMPLING BOWL

*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

*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 STRIPLIN **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*



VEGETARIAN



VEGAN



GLUTEN FREE

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

### DUMPLING BOWL 37

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

### GRILLED BERKSHIRE PORK CHOP 46

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

### SIDES

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 meringue

### TRIO OF NIAGARA ICE GELATO 14

seasonal fruit

### CARAMEL APPLE CHEESECAKE 14

salted caramel, hazelnut praline

 VEGETARIAN

 VEGAN

 GLUTEN FREE

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

