



• 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

Prosciutto Melon Salad

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

Fried Mozzarella Ravioli

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

Summer Berry Salad

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

ENTRÉES

Stuffed Chicken Breast

Pingue prosciutto and Dark Side of the Moo cheese stuffing, panko-parmesan and herb crusted, roasted garlic jus, buttermilk mashed potatoes, seasonal vegetables

Roast Chimichurri Salmon Fillet

romesco sauce, roasted potatoes, seasonal vegetables

Ricotta Cheese and Spinach Cannelloni

spinach, asparagus, roasted red peppers, parmesan, pesto cream sauce

Cabernet Braised Short Rib

red wine jus, buttermilk mashed potatoes, seasonal vegetables

DESSERTS

Chocolate Cheesecake

white chocolate sauce, raspberry coulis

Assorted Ice Cream

chocolate, french vanilla, strawberry

Seasonal Dessert Feature

ask your server what's baking today!

Key Lime Pie

made in house, graham crust, fresh berry coulis, seasonal fruit



VEGETARIAN



VEGAN



GLUTEN FREE



ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS

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



NIAGARA
PARKS

• 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

 **Spicy Ganoush 16**

eggplant purée, guajillo pepper sauce, dukkah, pita chips

 **Fried Dill Pickle Chips 18**

pickled cream cheese dip

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

Heirloom Caprese Burrata 24 

white balsamic marinated heirloom tomatoes, micro basil, arugula, balsamic reduction, focaccia crisps

Charcuterie Platter 40

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

• ENTRÉES •

 **Cabernet Braised Short Rib 48**

red wine jus, buttermilk mashed potatoes, seasonal vegetables

 **Grilled Berkshire Pork Chop 40**

pork belly honey mustard sauce, buttermilk mashed potatoes, seasonal vegetables

Stuffed Chicken Breast 38

Pingue prosciutto and Dark Side of the Moo cheese stuffing, panko-parmesan and herb crusted, roasted garlic jus, buttermilk mashed potatoes, seasonal vegetables

Roast Chimichurri Salmon Fillet 42 

romesco sauce, roasted potatoes, seasonal vegetables

Striped Lobster Ravioli 45

baby shrimp, crab, arugula, roasted red peppers, lemon and dill cream

Ricotta Cheese and Spinach Cannelloni 35 

spinach, asparagus, roasted red peppers, parmesan, pesto cream sauce

Fried Vegetable Samosas 35 

seasonal vegetable and lentil salad, peach chutney, mint raita

• DESSERTS •

 **Chocolate Cheesecake 13**

white chocolate sauce, raspberry coulis

 **Italian Lemon Meringue Tart 16**

raspberry coulis

Seasonal Dessert Feature 13

ask your server what's baking today!

Assorted Ice Cream 10 

chocolate, french vanilla, strawberry

Seasonal Sorbet 10 

Key Lime Pie 16 

made in house, graham crust, fresh berry coulis, seasonal fruit



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