

# CULINARY EXCELLENCE AT FLAVOURS OF NIAGARA FALLS

*\$59* per person

## Choice of 1 App, 1 Main & 1 Dessert

BAKED ONION SOUP   FRESH GREENS **V** **GFA**   GARLIC CAESAR

### BABY BACK RIBS

Choice of sauce, fries, coleslaw.  
(Full rack)

### TOP SIRLOIN 8oz **GFA**

Centre cut and served with a baked potato, vegetables and onion straws.

### RIB & WING

Half rack of ribs, four roaster wings,  
choice of sauce, fries, coleslaw.

### YELLOW COCONUT CURRY BOWL **V** **GFA**

Peppers, onion, carrots, bok choy,  
celery, snow peas, coconut rice,  
peanuts, cilantro, black  
sesame seeds.



### BISON MEATLOAF

Bacon, demi-glace, onion straws,  
Yukon mashed potatoes,  
vegetables.

### CHICKEN PARMESAN

Pomodoro sauce, mozzarella,  
pappardelle, tomato pesto  
cream sauce.



### 4 CHEESE CAJUN CHICKEN PENNE

Blackened chicken, spinach,  
roasted red peppers, Creole  
alfredo, cheddar, mozzarella,  
feta, asiago.

*Add garlic toast \$2 / with cheese \$3*

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### PINEAPPLE MANGO SALMON **GFA**

Coconut rice, vegetables,  
pineapple mango salsa.

*Add Shrimp Steak Topper \$9.95*

*Add Peppercorn Topper \$5.95*

*Add Lobster Tail \$22.95*

*Add Chimi Chorri Topping \$5*

### LAKE ROSSEAU BUTTER TART

Fresh, flaky pastry with a deliciously rich filling of pur.  
butter & sweet brown sugar

### TURTLE PIE (GF)

Heavenly brownie with walnuts & chocolate flakes, covered with  
a layer of caramel & chocolate mousse

### STICKY TOFFEE PUDDING

Layers of lightly spiced sponge cake glazed with whipped  
cream & rich buttery golden toffee sauce, topped with vanilla  
ice cream & caramel drizzle

*Complement your dessert with a glass of  
Peller Estates Cabernet Franc Icewine  
\$12.75 2oz glass*



**GFA** Gluten-free option available

**V** Vegetarian-friendly

Signature item

VQA BY THE BOTTLE  
**FOR ANY OCCASION**

**SPARKLING** 5oz 8oz 10oz 750ml

SECCO BUBBLES, PELLER  
 ESTATES FAMILY RESERVE - - - 34

**ROSÉ** 5oz 8oz 10oz 750ml

ROSÉ, TRIUS 12 16 18.5 42

**WHITES** 5oz 8oz 10oz 750ml

PINOT GRIGIO,  
 WAYNE GRETZKY 10.99 14.99 17.49 41

SAUVIGNON BLANC, TRIUS 11.5 15.5 18 39

BARREL FERMENTED  
 CHARDONNAY, TRIUS  
 DISTINCTION 12 16 18.5 45

REISLING, THIRTY BENCH 15 19 21.5 51

**REDS** 5oz 8oz 10oz 750ml

PINOT NOIR, TRIUS  
 DISNTINCTION 12 16 18.5 46

CABERNET,  
 SAUVIGNON TRIUS 11.5 15.5 18 39

RED BLEND,  
 THIRTY BENCH 15.5 19.5 23 56

