

## A LA CARTE DINNER MENU

### *Chef's Suggested Wine Pairings*

#### STARTERS AND SALADS

##### Soup du Jour

Created Daily Using only the Freshest Ingredients.....\$ 9.00

##### Niagara Best Grown Baby Lettuces

Preserved Apricot Vinaigrette, Sun Dried Cherries, Green Pepitas,  
Crumbled Goat Cheese.....\$13.00

*Château des Charmes Sauvignon Blanc*

##### Romaine Salad

Parmesan Shards, Peppered Buttermilk Dressing,  
Crisp Double Smoked Bacon, Focaccia Croutons.....\$15.00

*Konzelmann Unoaked Chardonnay*

##### P.E.I Mussels

Steamed in Chardonnay, Cream and Garlic,  
Vine Ripe Tomato Salsa .....\$17.00

*Vintage Ink "Rite of Passage" Chardonnay*

##### Crab Cakes (A Cannery Signature Dish)

Blue Crab, Golden Mango Salsa and Smoked Jalapeno Aioli .....\$18.00

*John Howard Megalomaniac "Narcissist" Riesling*

##### Goat Cheese & Pistachio Soufflé

Preserved Niagara Peach Chutney and Baby Watercress .....\$18.00

*Château des Charmes Sauvignon Blanc*

##### Poached Pear and Cambozola Bruschetta

Toasted Walnut Crustini, Golden Frisée, Port Reduction .....\$18.00

*Konzelmann Unoaked Chadonnay*

##### Tiger Prawns

Lemon Garlic Glazed Jumbo Prawns,  
Greaves Cocktail Chili Sauce.....\$23.00

*John Howard Megalomaniac "Narcissist" Riesling*

##### Taster Platter (A Cannery Signature Dish)

Crab Cake, Poached Pear, Cambozola Bruchetta  
and Twice Baked Goat Cheese and Pistachio Soufflé .....\$24.00

*Château des Charmes Sauvignon Blanc*

#### STEAKS

##### Slow Roasted Prime Rib (A Cannery Tradition since 1970)

Baked Russet Potato, Garlic and Chive Yorkshire Pudding,  
Niagara's Best Locally Farmed Vegetables and Pan Drippings.....\$42.00

*Vintage Ink "Mark of Passion" Cabernet Merlot*

##### Braised Beef Short Rib

On Porcini Scone, Asparagus Duo, Candied Garlic Béarnaise Sauce.....\$37.00

*Vintage Ink "Mark of Passion" Cabernet Merlot*

##### Cajun Strip Loin

Cajun New York Strip Loin, Cured Lime Butter,  
Barbecued Red Onion.....\$39.00

*Reif Estates Cabernet Sauvignon Reserve*

### Ontario Lamb Shank

Braised on Buttermilk Whipped Potato, French Beans  
and Heirloom Tomato Gremolata .....\$43.00  
*Inniskillin "East West Series" Cabernet Shiraz*

### "Loaded" Beef Tenderloin

Double Smoked Bacon Wrapped, Stilton Top, Madeira Soaked Mushrooms,  
Tarragon Sauce .....\$46.00  
*Reif Estate Cabernet Sauvignon Reserve*

### Vintage Hotels Signature Rib Steak

Grilled 20oz Canadian Prime, Signature Country Dry Rub  
Duck Fat Roasted Fingerling Potato, Local Seasonal Jardinière  
Whiskey Butter .....\$69.00  
*Vintage Ink "Mark of Passion" Cabernet Merlot*  
*Dinner Packages are Subject to \$25 Surcharge*

## SEAFOOD

### Marrakech Salmon (Signature Dish)

Baked Atlantic Salmon, Sweet Moroccan Marrakech Spice,  
Pesto Mash, Beet Gaufrette .....\$34.00  
*John Howard Megalomaniac "Narcissist" Riesling*

### Mediterranean "Martini" Seafood Linguini

Blue Crab, Calamari, Prawns and Mussels, with Roasted Red Peppers,  
Artichoke Hearts, Jumbo Green Italian Spiced Olives,  
Vodka and Vermouth, Sun Dried Tomato and Basil Pesto .....\$36.00  
*House Vidal Muscato*

### Shrimp Jambalaya Risotto

Jumbo Tiger Prawns, Chorizo Sausage, Sweet Chilies, and Bell Peppers,  
with our House Cajun Blend, Vine Ripe Tomato's, Parmesan Cheese .....\$42.00  
*John Howard Megalomaniac "Narcissist" Riesling*

## ENTRÉES

### Pork Tenderloin Medallions

Oregano Marinated, Roasted with Asparagus Duo,  
Candied Onion Potatoes, Tzatziki .....\$32.00  
*Vintage Ink "Rite of Passage" Chardonnay*

### Roasted Chicken Supreme

Stuffed with Baby Spinach, Feta Cheese and Rosemary Velouté.....\$35.00  
*Inniskillin Pinot Grigio*

## SIDE DISHES

Red Wine Jus .....\$3.00  
Whiskey Butter.....\$4.00  
Roasted Root Vegetable .....\$4.00  
Baked Russet Potato .....\$4.00  
Whipped Gold Potato .....\$4.00  
Wild Mushroom Sauté.....\$7.00  
Winter Truffle Mash.....\$8.00  
Roasted Lobster Tail.....\$25.00