

# A LA CARTE DINNER MENU

## *Chef's Suggested Wine Pairings*

### STARTERS AND SALADS

#### Soup du Jour

Created Daily Using only the Freshest Ingredients.....\$ 10.00

#### Niagara Baby Lettuces (v)

Sun-dried Cherries, Green Pepitas, Crumbled Goat Cheese,  
Preserved Apricot and Grainy Dijon Vinaigrette .....\$14.00  
*Château des Charmes Sauvignon Blanc*

#### Romaine Salad

Parmesan Shards, Crisp Double Smoked Bacon,  
Focaccia Croutons, Peppered Buttermilk Dressing. ....\$16.00  
*Inniskillin Pinot Grigio*

#### P.E.I Mussels

Steamed in Chardonnay, Cream and Garlic,  
Vine Ripened Tomato Salsa.....\$18.00  
*Konzelmann Unoaked Chardonnay*

#### Crab Cakes (Cannery Signature Dish)

Blue Crab, Golden Mango Salsa and Smoked Jalapeño Aioli .....\$19.00  
*Cave Springs Dolomite Riesling*

#### Twice-Baked Goat Cheese & Pistachio Soufflé

Preserved Niagara Peach Chutney, Baby Watercress .....\$19.00  
*Château des Charmes Sauvignon Blanc or Jackson Triggs Cuve Close Sparkling*

#### Poached Pear and Cambozola Bruschetta

Toasted Walnut Crostini, Golden Frisée, Port Reduction .....\$19.00  
*Vintage Ink "Rite of Passion" Chardonnay*

#### Tiger Prawns

Lemon Garlic Glazed Jumbo Prawns,  
Greaves Cocktail Chili Sauce.....\$24.00  
*Cave Springs Dolomite Riesling*

#### Taster Platter (Cannery Signature Dish)

Crab Cake, Poached Pear and Cambozola Bruschetta,  
Twice-baked Goat Cheese and Pistachio Soufflé .....\$26.00  
*Jackson Triggs Cuvee Clos Sparkling*

### 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 .....\$44.00  
*Vintage Ink "Mark of Passion" Cabernet Merlot*

#### Braised Beef Short Rib

Porcini Scone, Asparagus Duo, Candied Garlic Béarnaise Sauce .....\$39.00  
*Cave Springs Dolomite Cabernet Franc*

#### Cajun Strip Loin

New York Strip Loin, House Cajun Blend, Cured Lime Butter,  
Grilled Red Onion, Seasonal Vegetables .....\$40.00  
*Inniskillin "East West Series" Cabernet Shiraz*

**Vintage Hotels Signature Rib Steak** ☆  
 Grilled 20oz Canadian Prime, Signature Country Dry Rub  
 Duck Fat Roasted Fingerling Potato, Local Seasonal Jardinière  
 Whiskey Butter ..... \$70.00

*Reif Estate Cabernet Sauvignon Reserve*  
 ☆ *Dinner Packages Subject to \$25 Surcharge*

**Ontario Lamb Shank**  
 Braised, Buttermilk Whipped Potato, French Beans  
 Heirloom Tomato Gremolata ..... \$45.00  
*Inniskillin Pinot Noir*

**Beef Tenderloin**  
 Double Smoked Bacon Wrap, Stilton Top, Madeira Soaked Mushrooms,  
 Tarragon Sauce ..... \$48.00  
*Cave Springs Dolomite Cabernet Franc*

**ENTRÉES**

**Marrakech Salmon (Signature Dish)**  
 Baked Atlantic Salmon, Sweet Moroccan Marrakech Spice,  
 Pesto Mash, Beet Gaufrette ..... \$38.00  
*Vintage Ink "Rite of Passage" Chardonnay*

**Shrimp Jambalaya Risotto**  
 Jumbo Tiger Prawns, Chorizo Sausage, Sweet Chilies, Bell Peppers,  
 Vine Ripened Tomatoes, House Cajun Blend, Parmesan ..... \$45.00  
*Cave Springs Dolomite Riesling*

**Pork Tenderloin Medallions**  
 Oregano Marinated, Asparagus Duo,  
 Candied Onion Potatoes, Tzatziki ..... \$35.00  
*John Howard Megalomaniac "Narcissist" Riesling or Inniskillin Pinot Noir*

**Roasted Chicken Supreme**  
 Stuffed with Baby Spinach, Feta Cheese and Rosemary Velouté..... \$36.00  
*Henry of Pelham Baco Noir*

**Mediterranean "Martini" Linguini (v)**  
 Roasted Red Peppers, Rocket Spinach, Artichoke Hearts, Jumbo Green  
 Italian Spiced Olives  
 Maritini Sauce: Vodka, Vermouth, Sun Dried Tomatoes, Basil Pesto ..... \$38.00  
*Inniskillin Pinot Grigio*

**ADDITIONAL SIDES**

Roasted Root Vegetables ..... \$6.00  
 Baked Russet Potato ..... \$6.00  
 Whipped Gold Potato ..... \$6.00  
 Wild Mushroom Sauté..... \$8.00  
 Truffle Mash ..... \$10.00  
 Roasted Lobster Tail ..... \$26.00