

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