

Noble

'Using the finest local and regional ingredients'

STARTERS

(Add Seasoned Chicken Breast for \$7 or Poached Salmon for \$9)

Soup du Jour

Seasonal soup creations by our culinary team

-14-

Winter Salad

Kale, Spinach, Radicchio, Golden Raisins, Pecans, Roasted Heirloom Carrots, Buttermilk Vinaigrette

-17-

Local Niagara Greens

Tender Salad Greens, Hot House Tomatoes, Cucumber, Radish, Croutons & House Vinaigrette

-16-

Noble Caesar

Romaine Lettuce, Crispy Bacon, Parmesan Cheese, Garlic Croutons, Caesar Dressing

-19-

Oysters

½ Dozen Fresh, Shucked, East Coast Oysters, Horseradish, Mignonette

+Shuck & Sip (Ask you server about our Premium Vodka Selection)

-22-

MAINS

Steak Beef Burger

8oz of Beef, Vine Ripened Tomato, Lettuce, Onion & Pickle, Steak Burger Sauce

(Add Bacon, Mushrooms or 3 Year Old Cheddar for \$3 each)

-19-

Haddock & Chips

Oast Barnraiser Country Ale Battered Haddock with Housemade Tartar Sauces

-21-

Irish Boxty

Potato Pancakes, Pulled Roasted Chicken, Bacon, Leeks, White Mushrooms, Cabbage, Sage & Cream

-25-

Monte Cristo Sandwich

Egg-Dipped Sourdough, Shaved Virginia Ham, Smoked Turkey, Emmental Cheese, Triple Crunch Mayo

-23-

Poached Atlantic Salmon

Warm Potato Salad, Capers, Watercress, Cucumber, Dill Mayonnaise

-26-

Niagara White Wine Braised Clams & Pasta

Spaghetti Pasta, Olive Oil, Little Neck Clams, Garlic, Chilies, White Wine, Butter, Basil & Parsley

-23-

Harvest Bowl Salad

Marinated Ancient Grains, Kale, Beets, Carrots, Chickpeas, Avocado, Sprouts, Sunflower Seeds, Bocconcini, Sweet Chili

Vinaigrette (Add Grilled Chicken Breast for \$7 or Poached Salmon for \$9)

-24-

NOBLE SIDES

Cajun Fries with Garlic Aioli..... 8

Crispy Onion Rings 11

Bread & Butter Pickles..... 7

Salad Greens 8

Sweet Potato Fries..... 11

(With Green Onion Mayo)

"Where madness and charm coexist, WINE is never far away."

-Michael Karam