



DINNER MENU

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

Starter

Sovereign Farms Tomato Gazpacho

Chili Crème Fraiche, Dill Oil

Heirloom Beet Salad

Soft Goats Cheese, Spiced Granola, Burnt honey Dressing

Caesar Salad

Crisp Romaine Hearts, Prosciutto, Blyth Farms Gouda, Creamy Dressing

PEI Mussels

White Wine, Fine Herbs, Grilled Garlic Ciabatta

Main Course

10 oz NY Strip Steak

Honey Roasted Heirloom Carrots, Buttermilk Whipped Potatoes, Café au Lait Sauce

Crispy Skin Chicken Breast

Goat Cheese Mashed Potatoes, Buttered Field Beans, Truffle Thyme Pan Jus

Pan Seared Arctic Char

Warm Potato Salad, Summer Succotash, Shrimp Aioli and Dill Oil

Seafood Pasta

Roasted Shrimp and Scallops, Confit Cherry Tomatoes, Fennel Pollen

Dessert

Seasonal Selection from the Pastry Kitchen



DINNER IN-ROOM DINING MENU

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

FIRST COURSE ~ STARTERS

✓ **Roasted Hot House Tomato Bisque**
Sweet Basil Pistou, Aged Pecorino Cheese

East Coast Seafood Chowder
Haddock, Sole, Scallops, Double Smoked Bacon, Pickled Leeks

Noble Caesar Salad
Tender Romaine Hearts, Prosciutto, Shaved Parmesan and Charred Lemon

✓ **Tender Lettuce, House Salad**
Toasted Pecans, Fresh Niagara Strawberries, Crumbled Chèvre, Red Wine and Green Peppercorn Vinaigrette

"Wine is the only art work you can drink."

~ Luis Fernando Olaverri

SECOND COURSE ~ ENTRÉES

Pan Roast Ontario Pork Tenderloin
Charred Peach Marmalade, Fried Rosemary, Warm Tender Skin Potato Salad

Grilled 8oz New York Striploin
Creamed Yellow Potato Purée, Summer Vegetables, Caramelized Onion Jus

Char Grilled Lamb Sirloin Medallions
Salsa Verde, White Beans, Confit Tomato, Roasted Baby Eggplant Ragout

Sage & Fennel Roasted Chicken
Wild Rice, Barley, Chorizo Sausage, Caperberries, Roasted Shallots, Sweet Pepper Purée

✓ **Toasted Sunflower Seed & Chili Crusted Tofu**
Organic Arugula Salad, Grilled Summer Vegetables, Lemon Thyme Dressing

THIRD COURSE ~ DESSERT

Chef's Choice of Daily Dessert or Seasonal Fruits & Berries

"You see? There are still faint glimmers of civilization"

~ Wes Anderson

Dinner is Served from 5pm to 9pm Daily

Please Call Extension 6530 to Place Order

HST Tax & Gratuity are Not Included. Menus subject to change.

Cannery

Since 1970

Niagara-on-the-Lake's only 4-Diamond Steak House

Executive Chef Mark Longster

STARTERS

SOUP DU JOUR

Created Daily using the Freshest Ingredients

NIAGARA'S BEST BABY LETTUCES (V)

Preserved Apricot Vinaigrette, Sun Dried Cherries,
Green Pepitas, Marinated Roasted Peppers,
Crumbled Goat Cheese

ROMAINE SALAD

Shaved Parmesan, Peppered Buttermilk Dressing,
Double Smoked Bacon, Focaccia Croutons,

ENTRÉES

BRAISED BEEF SHORT RIB

Caramelized Onion Mash, Asparagus, Candied Garlic Béarnaise Sauce

MARRAKECH SALMON

Baked Atlantic Salmon, Sweet Moroccan Marrakech Spice, Rocket Spinach, Pesto Mash, Beet Gaufrette

GREEN CURRY POWER BOWL (V)

Coconut Milk Steeped Wheat Berry, Lemon Grass, Lime Leaves, Bitter Greens, Rice Noodles, Pineapple Salsa
Taro Root Crisps

BRAISED PORK SHANK

Black Eyed Pea Cassoulet, Canadian Maple & Grainy Dijon Glaze, Collard Greens, Crispy Onion

STUFFED CHICKEN SUPREME

Pan Roasted, Spinach & Feta Filling, Basil Potato, Mediterranean Artichoke Salsa

DESSERT

CHEF'S CHOICE

(V) = Vegetarian

Dinner is served from 5pm – 8:30pm daily. Please call extension 7473 to place order. Menu subject to change.