



Noble

EXECUTIVE CHEF ~ J.P. Comte

'Using the finest local and regional ingredients'



March to the Table: Lunch Menu

Bright, seasonal fare thoughtfully prepared and graciously served

Choice of Two Course

Choice of Appetizer:

 [Winston's Soup of the Moment](#)

Inspired by the Niagara Region and its' seasons

[Winston's Caesar Salad](#)

Crisp romaine hearts, house dressing, double smoked bacon, parmesan cheese, garlic crumbs
lemon wedge

Choice of Entrée:

 [Fishwich Sandwich](#)

Crispy ale battered haddock, brioche bun, red cabbage slaw, sauce gribiche

[Churchill's Premium Ground Chuck Burger](#)

8-ounces premium ground chuck beef, vine ripened tomato, lettuce, red onion & dill pickle, roasted
garlic aioli. Choice of simple salad or hand-cut fries

Add smoked bacon, sautéed mushrooms or 3-year-old cheddar for \$4 each

Dessert:

[Pastry Chef Kim Feletar's Selection of Seasonal Dessert](#)

\$32 per person

(Add a 5 oz Glass of Sommelier Select Local VQA Wine for \$8)

Tax & Gratuity is not included. Beverages are not included.

Available at Noble Restaurant every Sunday thru Thursday in March of 2026 from 5pm to 9pm

Menu is subject to change



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March to the Table:

Date Night Dinner Menu

Get Warm & Cozy with Date Night Dinner at Noble Restaurant

Choice of Two Courses

Choice of Appetizer:

🌿 [Spring Leek & Potato Soup](#)

Crème fraîche & chives

🌿 [Stacked Butter Lettuce Salad](#)

Pickled pearl onion, tear drop tomatoes, pecan crumble, white wine vinaigrette

[Winston's Caesar Salad](#)

Crisp romaine hearts, house dressing, double smoked bacon, parmesan cheese, garlic crumbs
lemon wedge

Choice of Entrée:

🐟 [Rainbow Trout Niçoise](#)

Frisée, niçoise olives, hard cooked egg, cherry tomato, fingerling potato, haricot vert, preserved
lemon vinaigrette

[Pan Roasted Cornish Hen](#)

Sauté greens, charred heirloom carrots, cipollini onion, brown butter jus

🌿 [Chickpea Panisse](#)

Wild & cultivated mushrooms, tear drop tomatoes, kale, onion jam

Dessert:

[Pastry Chef Kim Feletar's Selection of Seasonal Dessert](#)

\$59 per person

(Add a Bottle of Sommelier Select Local VQA Wine for \$35)

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