



# 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 Courses

##### 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 **Add Chicken for \$8**

##### 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 or a Bottle for \$40)*

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

Available at Noble Restaurant every Sunday thru Thursday in March of 2026 from 12pm to 2:30pm  
Menu is subject to change



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## March to the Table 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 \$40)

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