

SAVOUR & SHARE

LIME & LAGER OYSTERS

east and west coast oysters paired with lime, cucumber and jalapeño granita, Stella Artois mignonette, freshly grated horseradish

HALF DOZEN..... **\$24**

DOZEN **\$46**

HERITAGE NACHOS **\$24**

baked tortilla chips, shredded lettuce, jalapeño, pico de gallo, salsa, shredded cheese, sour cream, guacamole

ADD GRILLED CHICKEN: **\$8**

ADD GRILLED AAA FLANK STEAK: **\$21**

UPPER CANADA FLATBREAD **\$24**

bianca sauce, spinach, guanciale, caramelized onion, sliced potatoes, Upper Canada Comfort cream cheese
vegetarian option available

CAPONATA BRUSCHETTA **\$18**

roasted garlic labneh, red pepper, eggplant, tomato caponata, pine nuts, mint

PARMA STROMBOLI **\$18**

salami, pepperoni, provolone, mozzarella, sundried tomato pesto, parma tomato sauce baked in crisp rosemary dough

NIAGARA BOUNTY BOARD **\$32**

locally sourced prosciutto, capocollo, spicy sausage, black truffle gouda, heritage cheddar, herb & garlic focaccia with flatbread crisps, olive tapenade, apple butter, serves two

ADDITIONAL PERSON: **\$16**

STELLA WINGS **\$23**

Stella Artois brined chicken wings served with blue cheese dressing

SERVED IN YOUR CHOICE OF SAUCE OR RUB:

mild • medium • hot • honey-bourbon
bbq • cajun dust • lime salt • forestberry
lemon myrtle • curry dust

TERRACE SIGNATURES

MIN 2 PEOPLE PER ORDER

STELLA FONDUE \$16/PERSON

Stella Artois and cheddar fondue with a spread of smashed crispy garlic potatoes, roasted cauliflower, grilled asparagus, roasted portobello mushroom, mini pretzel bites, and gala apples for dipping

ADD GRILLED AAA FLANK STEAK: \$8

ADD GRILLED CHICKEN: \$21

TRIPLE CROWN

SEAFOOD TOWER MP

east and west coast oysters, grilled and chilled shrimp, lobster cold rolls, cod ceviche, lager steamed & chilled mussels, Stella Artois mignonette, cocktail sauce, lime and chili sauce, grilled lemon

SALADS

CAESAR SALAD \$18

little gem lettuce, maple bacon, pancetta crisp, asiago crisp, smoked paprika garlic crouton, garlic lemon dressing

COMPRESSED

WATERMELON SALAD \$20

vodka-compressed watermelon and feta, pickled shallot, sunflower microgreens, avocado, with pulsed mint, shallots, mustard, and orange zest

CAPRESE CARPACCIO \$18

thinly sliced Brandywine and dwarf tomato, arugula, house-made mozzarella, basil cress, truffle honey vinaigrette

MEDITERRANEAN FATTOUSH \$16

romaine, cucumber, yellow cherry tomato, sweet and sour onion, spiced chickpeas, grilled halloumi, crispy pita, sumac dressing

HANDHELDS

all handhelds are served with choice of
thyme fries or **summer salad**
substitute caesar salad **\$5**

LAMB & ROMESCO

BOCCADILLO \$32

lamb meatballs, romesco sauce, Crosswind Farm goat feta, grilled fennel, arugula on an Ace baguette

HOT HONEY FRIED

MUSHROOM SANDWICH \$19

buttermilk marinated oyster mushrooms, smoked paprika crust, hot honey syrup, roasted garlic aioli

THE 1881 BURGER..... \$25

6 oz Ontario brisket burger with maple pepper bacon, leaf lettuce, house-made tomato jam

ACADIAN PO' BOY \$30

crusted shrimp and lobster, Acadian remoulade, heirloom tomato, pickled cucumber, brown butter potato roll

ENTRÉES

STEAK FRITES \$39

Stella Artois, shallot, and thyme-marinated local AAA 6oz steak, with chimichurri, Pont-Neuf fries, dried porcini aioli

GREEN GODDESS

SPAGHETTI ALLA CHITARRA \$34

spaghetti alla chitarra, grilled brown butter shrimp, asparagus, cremini mushrooms, green goddess sauce

ROSTI & RATATOUILLE VEGAN..... \$24

brown butter and chive potato rosti, roasted eggplant, yellow and green zucchini, tomato, crispy tofu

BEER-BATTERED FISH & CHIPS ... \$29

Mill St. Organic battered cod, thyme fries, apple and fennel coleslaw, tartar sauce, lemon

APPLE CIDER

BBQ CHICKEN THIGHS \$34

grilled apple cider bbq chicken, fingerling potato salad, grilled and maple-glazed carrot, pomegranate bbq sauce

SIDES

TRUFFLE FRIES & AIOLI..... \$13

ACADIAN RICE..... \$6

SWEET POTATO FRIES & AIOLI \$9

CAESAR SALAD..... \$8