



bar & bistro

Your home away from home
@NIAGARASBISTRO

ANTIPASTI

PAN-FRIED BRIE 14
Pan fried panko crusted brie served with greens, Niagara peach & cherry relish, toasted hazelnuts & pomegranates

BRUSCHETTA 14
Heirloom tomato, fresh basil, garlic, red onion & grilled focaccia

GRILLED GAMBERI 18
Tandoori grilled shrimp with cous cous salad, cucumber raita, & lime

TONNO CRUDO 18
Seared tuna, sliced orange served with spicy bean salad

VEAL POLPETTE 12
Nduja and veal meatballs served with marinara sauce & shaved parmesan

MANZO FRIES 12.5/17
Harissa glazed sirloin, parmesan cheese, fresh tomato, scallions, BBQ Demi, & truffle mayo

CALAMARI 16
House calamari made with fresh greens, spicy garlic ketchup & citrus aioli

INSALATA

CAESAR 12
Chopped romaine, grilled lemon, smoked bacon, parmesan crisp served with a roasted garlic dressing

SUMMER 12
Crisp greens, watermelon, balsamic berries, candied cashews, crumbled feta, served with a baco noir balsamic dressing

THE GRILL

LT BURGER 17
Our famous burger made with pancetta, provolone, truffle mayo, lettuce, tomato, onion on a sesame bun with fries

ROMA BURGER 17
A Club favourite with guacamole, smoked bacon, bruschetta, jalapeno havarti cheese on a sesame bun with fries

NONNA'S CUTLET 16
Chicken cutlet sandwich served with lettuce, tomato, chipotle aioli, boursin cheese on a herbed schiacciata bun with sweet potato fries

SUMMER PANINI 15
Strawberry & brie grilled cheese with roasted strawberries, brie cheese, arugula, fresh basil with home-made kettle chips

PASTA

GNOCCHI 16
Gnocchi pomodoro made with our famous Roma sauce, heirloom tomatoes, fresh basil & mozzarella

CALABRESE 18
Penne a la calabrese made with our house made tomato sauce, chorizo sausage, spicy nduja sausage & fresh shaved parmesan

PAPA PESCE 20
Pappardelle noodle paired with shrimp, scallops, mussels, lobster, red pepper, red onion, scallions & sambuca garlic cream sauce

SECONDI

CHICKEN CAPRESE 26
Chicken supreme with sundried tomato, fresh basil, boursin cheese, mozzarella, served with panko crusted risotto, seasonal vegetables & Roma tomato garlic saute

CHICKEN PICATTA 24
Chicken picatta served with fresh lemon, butter, capers, pine nuts, dauphinoise potato & seasonal vegetables

VEAL MILANAISE 35
Crusted veal chop, lemon beurre blanc, black pepper & arugula fingerling potatoes with seasonal vegetables

CAJUN SALMON 30
Cajun salmon with edamame & black bean relish, basmati rice, & pea tenders

BRANZINO 24
Pan seared branzino fish with basmati rice, seasonal vegetables with a ginger citrus compound butter

WEEKLY SPECIALS ON THE CHALKBOARD

All menu items are subject to tax. Parties of 8 or more are subject to an automatic 18% grat.

TUES - SPECIALITY LATE NIGHT MENUS
WED - WINE WEDNESDAY \$5 OFF BOTTLES
THURS - 1/2 OFF FISHBOWLS