

Dinner Menu

Glass of Ravine Vineyard Sand & Gravel Red or White

Appetizer

SEASONAL HARVEST SOUP

Created using Ravine grown vegetables and garnish.

CHARRED CABBAGE CAESAR

Charred savoy cabbage, baby kale, white anchovy caesar dressing, pecorino cheese, garlic breadcrumb

**Can be prepared gluten free*

Entree Choice

ASPARAGUS | V | GF

Niagara asparagus, miso braised shitake mushrooms, pickled honey mushrooms, pickled shallot, parsley caper sauce, white beans, hazelnuts

SHORT RIB

Slow braised AAA Canadian beef short rib, bulgogi sauce, crispy garlic and scallion turnip pancake, charred broccoli and sesame seeds.

STEELHEAD TROUT | GF

Pan-seared steelhead trout, Ravine potato salad, fennel shallot pickle, tarragon green goddess, smoked almonds, pickled chillies

Dessert

RHUBARB CAKE

Ontario rhubarb vanilla cake, sour cream and vanilla panna cotta, poached rhubarb, strawberry crumble

**vegan and gluten-free options available*

Tea or Coffee Included

Other Beverages Available for Purchase



CAMM-ROYAL

NIAGARA TAPAS BAR & RESTAURANT

Enhance Your Experience...Add a Charcuterie Board! \$24 per 2 people

Dinner Menu

Appetizer Choice

Chef Inspired Soup of the Day

CAMM Kitchen Thrives on Creativity. Our Soups are Always Made from Scratch by One of Our Talented Chefs. Your Server will be Happy to Introduce Today's Offering.

Mediterranean Salad

Cherry Tomatoes, Olives, Cucumbers, Sweet Peppers, Red Onions, Artichokes, Feta. Our Greek Sauce made with Garlic EVOO

Entrée Choice

Lobster Fettuccine

Atlantic Lobster with the Shell Removed and Poached in EVOO and White Wine, Tossed with our Fresh Made Fettuccine Pasta and pieces of fresh blanched Asparagus in a Light and Creamy Lobster Stock and Wine Sauce.

Braised Filet Mignon Stroganoff

Tender Seared Cubes of Filet Mignon, Sauteéd Quartered Cremini Mushrooms in a Rich and Creamy Red Wine Stroganoff Sauce, Served with Chef's Smashed Potatoes and Seasonal Roasted Vegetables. Enhanced with Chef's choice of Italian Herb EVOO and Cask 18.

Pistachio Crusted Seared Atlantic Salmon

House Cut Atlantic Salmon Filet, Topped with Pistachio Crumble and an Asian-Inspired Honey EVOO Butter, Served with Garlic Sauteéd Green Beans and Creamy Coconut Rice. Enhanced with Chef's choice Lemon EVOO and Sesame Ginger Balsamic.

Grilled Vegetable Ratatouille Lasagna

Layers of Grilled Zucchini and Yellow Squash, Sweet Peppers, Wine Ripe Tomatoes, Portobello Mushrooms, and Marinated Eggplant, with Our Marinara Sauce, Baked with Mozzarella/Parmesan or Vegan Cheese. Drizzled with Chef's Choice of EVOO or Balsamic.

Chef's Choice Dessert

Other Beverages Available for Purchase