

THE CANNERY RESTAURANT

Select a La Carte Dinner Menu

Starters

Please select one of the following

Cannery Romaine Caesar

Rye Croutons, Double Smoked Bacon Lardons, Anchovy Buttermilk Dressing, Parmesan Shards

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Mixed Green Salad (V)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

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Soup du Jour

Created daily using only the freshest ingredients

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Crab Cake (A Cannery Signature Dish)

Blue Crab, Creole Aioli, Fennel Slaw

Entrees

Please select one of the following

Slow Roasted Prime Rib (A Cannery Tradition since 1970)

*Baked Russet Potato, Garlic and Chive Yorkshire Pudding, Niagara's Best Locally Farmed Vegetables,
Pan Drippings*

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Braised Short Ribs

Garlic & Chive Mashed Potato, Steam Asparagus, Bearnaise Sauce

≈

Stuffed Chicken Supreme

Cream Cheese, Artichoke & Spinach Stuffed, Sundried Tomato Pesto Mash, Caper Lemon Butter

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Marrakech Salmon (Signature Dish)

*Atlantic Salmon with Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh,
Pistachio Crust*

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Mushroom Risotto (V)

*Five Blend Mushroom, Winter Truffle Paste, Tarragon Pesto, Cured Lemon, Roasted Pepper,
Parmesan Shards*

Dessert

Chef's Selected Dessert of the Evening

\$70.00 per person for non-package guests.

Served in the Cannery Restaurant or one of the following private rooms (based on availability); Secord, Olde Library or Regent room. Only available for groups of 40 people or less.

Menu Subject to Change. Prices are subject to taxes and gratuities. Prices in effect until April 30, 2024.