

Fresh OYSTER Bar market price

Stone Road Soup \$7

French Onion Soup \$7

SALAD \$9

Bresaola, Parmesan & Wild Arugula with Cabernet Franc Vinaigrette

Cabernet Franc, Lailey Vineyard Canadian Oak 2004

STEAK TARTARE \$11

Raw Seasoned KOBE Beef with Lightly Cooked Quail Egg and Garlic Croutons

Rose, Megalomaniac Pink Slip Pinot Noir 2006

SMOKED SALMON \$11

Stone Road Smoked Salmon & CUCUMBER "SUSHI" Rolls with Tempura Shrimp
Sauvignon Blanc, Peninsula Ridge Fume 2005

Charcuterie Plate \$14

Selection of REST's Signature Cured Meats, Pates, Salamis and House Preserves

Riesling, Charles Baker Picone Vineyard 2006

MUSSELS \$11

Pan Seared with Monfote Cheddar “Cheezy” Fries, Mornay Sauce and Cabernet Franc Jus
Cabernet Franc, Lailey Vineyard Canadian Oak 2004



FISH \$25

Pan Roasted ALASKAN BLACK COD with CLAM “Chowder” Sauce
White, Stratus 2005

DUCK \$26

Confit Leg with “Cassoulet” and Diablo Jus
Cabernet Franc, Lailey Vineyard Canadian Oak 2004

BEEF \$25

Grilled Flat Iron “Steak Frites” with Sauce Béarnaise and French Beans
Make it Premium KOBE BEEF Flat Iron - add \$12
Cabernet Sauvignon, Pillitteri Family Reserve 2002

VEAL “Shepherd’s Pie” \$26

Braised Osso Bucco with Roasted Root Vegetables and Creamy Polenta

Shiraz, Lailey Vineyard Impromptu Shiraz/Malbec/Verdot 2006

A Tasting of POTATOES \$22

With Black Truffle Du Puy Lentil Ragu and Braised “Dinosaur” Kale

Gamay, 13th Street Sandstone Estate 2006

“Charlie Baker” CHICKEN \$24

Roasted SUPREME with Confit Shallots, Potato Boulangier & “Bubbly Sauce”
Chardonnay, Coyote’s Run Reserve 2006

“3 Little PIGS” \$24

REST’s Daily Composition From the “Whole Hog”

“Eggnog” CRÈME BRULEE
With Walnut Drop Cookies

REST PROFITEROLS
With Hot FUDGE Sauce and VANILLA Ice Cream

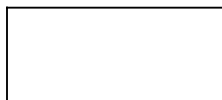
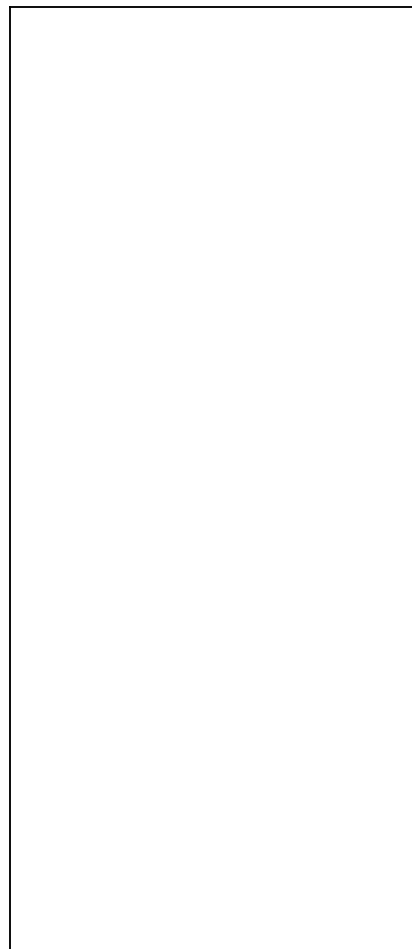
Shiraz Poached PEAR
With Almond Cake and White Peppercorn Ice cream

Frozen “Fruit Cocktail”

Selection of Seasonal Sorbets

Slow Baked CHOCOLATE Mousse
With Boozy Southbrook Vineyard Cassis Sorbet

Canadian Maple COTTON CANDY
The “Real Deal”



It is our ongoing goal to provide our guests with the best possible selection of food and wine that Niagara has to offer. We continually source out the freshest available ingredients and pair them with one of Niagara’s finest examples of quality wine from our award winning wine menu.

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