

## SUMMER DINNER MENU

2 – course Prix-fixe choose your starter and main or your main and dessert

### TO START \$15

#### “Willowtree Farm” Grilled Peach Salad

Salad greens, grilled peaches, whipped goat cheese, pecans, balsamic reduction

#### Crispy Fried Artichokes

Garlic & lemon aioli

#### Crab Cakes *add \$5.00*

Herb aioli

### MAIN COURSES

#### Armoury burger with fries

House-made buns, bacon, cheddar, pickled onions, mayo

#### Chicken Club Sandwich with fries

Cheese, bacon, lettuce, tomato, mayo

#### Vegan stir fry bowl (DF, GF, V)

Rice, corn, zucchini, red pepper, mushrooms, black beans,  
chickpeas

#### Steak frites *Add \$8.00*

8oz striploin, herb compound butter

#### Chefs' weekly seafood feature *\$MP*

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### TO FINISH \$8

#### Gelato by Chocolate and Company

Blueberry Lavender, Coffee or Mango Sorbet

#### Crème brûlée

Custard, sugar

#### Nutella Brownie Bar

Vanilla Ice Cream

**\$45 per person, plus taxes and gratuity, Wednesday, 5:30-8:30**

**\*\* Normal dining times are 1.5-2.5 hours depending on your party size, book after 6:15pm on Wednesdays and you are guaranteed seating for the full concert (7-9pm) regardless of the size of your party. \*\***

**A La Carte Lunch, Friday 11:30-3:30**

**2 – course Prix-fixe choose your starter and main or your main and dessert, \$35 per person, Friday 4:00-8:30**

# BEVERAGE

## NIAGARA COLLEGE TEACHING WINERY WHITE

### 2018 Balance Pinot Grigio

6oz \$7.00 | 9oz \$10.00 | Bottle \$25.95

### 2017 Balance Unoaked Chardonnay

6oz \$7.50 | 9oz \$10.25 | Bottle \$26.95

### 2017 Balance Semi Dry Riesling

6oz \$7.50 | 9oz \$10.75 | Bottle \$27.95

### 2017 Balance Viognier

6oz \$7.50 | 9oz \$10.75 | Bottle \$27.95

### 2018 Balance Semillon-Sauvignon Blanc

6oz \$8.25 | 9oz \$11.75 | Bottle \$31.95

## RED

### 2018 Balance Gamay Noir

6oz \$7.75 | 9oz \$10.75 | Bottle \$29.95

### 2018 Balance Merlot

6oz \$8.25 | 9oz \$11.25 | Bottle \$31.95

### 2018 Balance Cabernet Franc

6oz \$8.75 | 9oz \$12.25 | Bottle \$35.95

### 2018 Balance Cabernet Sauvignon

6oz \$9.25 | 9oz \$12.75 | Bottle \$35.95

### 2017 Dean's List Presidents Red

6oz \$11.25 | 9oz \$14.25 | Bottle \$41.95

## OTHER

### 2017 Balance Pinot Noir Rosé

6oz \$7.50 | 9oz \$10.75 | Bottle \$29.95

### Balance Sparkling Brut

6oz \$9.25 | Bottle \$35.95

### Balance Sparkling Riesling

6oz \$9.75 | Bottle \$35.95

## NIAGARA COLLEGE TEACHING BREWERY

### Draught (14oz/60oz)

NC Lager 101 \$6.00 | \$22.00

NC Pilsner 101 \$6.00 | \$22.00

### Tall Can(473ml)

NC 101 Lager, Pale Ale, Bitter \$8.00

NC 101 Pilsner, Stout, IPA, Bock, Wheat \$8.50

NC 101 Cider \$8.25

Red Thread Revolution, Red x Ale \$8.50

## COCKTAILS

Basic bar rail \$7.75/oz \$13.00/2oz

Smirnoff Vodka

Tanqueray Gin

Bacardi white Rum

Canadian Club Rye

Ballentine's Scotch Whiskey

### Ceasar \$9.00

Smirnoff vodka, clamato

Aperol Spritz (Apertivo) \$8.00

Mimosa \$10.75

Red or White Sangria \$10.75

## NON-ALCOHOLIC

### Soft Drinks \$2.50

Coke, Diet Coke, Club Soda,

Ginger Ale, Nestea

### Juice \$2.50

Orange, Apple, Cranberry

San Pellegrino 500ml \$3.00

Organic Coffee \$3.25

Decaf, Dark Roast

Tea \$3.25

English Breakfast, Earl Gray, Green, Peppermint, Lemon

