



Winter Feature Menu

Executive Chef Mark Longster

Restaurant Chef Andy Lukasik

'Using the finest local and regional ingredients'

Your Choice of First and Main Course

First Course

SOUP DU JOUR

Composed Daily Using Only the Freshest Ingredients

CANNERY CAESAR

Sourdough Croutons, Double Smoked Bacon Lardons,
Anchovy Buttermilk Dressing, Shaved Parmesan

MIXED GREEN SALAD (v)

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

HARVEST WEDGE SALAD (v)

Stilton Bleu Dressing, Dried Cranberries, Candied Walnuts Pickled Red Onion

Main Course

MARRAKESH SALMON

Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

CHICKEN SUPREME

Artichoke, Spinach and Goat Cheese Stuffed, Roasted Garlic and Chive Mash,
Velouté

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO (v)

Roasted Garlic, Preserved Lemon, Fire Roasted Peppers
Shaved Parmesan and Baby Pea Tendrils

NEW YORK STRIPLOIN

Hericot Vert, Garlic & Chive Mashed Potato, Red Wine Jus, Stilton and Caramelized Shallot Butter

Dessert

Chefs Choice

(v) = VEGETARIAN

Price is subject to taxes and gratuities



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Winter Feature Dinner Menu

Choice of Appetizer:

Winter Spiced Mushroom Velouté

Smoked crème fraîche, guanciale lardons, chive pistou

Baby Kale Salad

Pickled squash & apples, pepitas, Niagara “Heritage” cheddar, maple sherry vinaigrette

Steak Tartare

Triple crunch mustard, cornichons, confit hen’s yolk, sourdough toast

Choice of Entrée:

Grilled Ontario Striploin (7 oz)

Confit fingerling potato, creamed spinach, truffle veal jus

Cornish Game Hen

Cipollini onion, mustard spaetzle, sauce soubise, hen jus

Rainbow Trout

PEI mussel cassoulet, Swiss chard, parsnip, preserved citrus vinaigrette

Vegan Entry of the Day

Please ask your server for details

Dessert:

Pastry Chef Kim Feletar’s Selection of Seasonal Dessert

\$25 surcharge to upgrade to full à la carte menu.

Gratuuity is not included. Beverages are not included.

Available at Noble Restaurant
Reservations are recommended



Winter Feature Menu 2024-25

APPETIZER

PEI Mussels

Niagara Chardonnay, Saffron, Tomato, Parsley, Toasted Baguette

Crisp Endives

Blood Orange, Feta, Heirloom Radishes, Shallot Vinaigrette

Caesar Salad

House Made Bacon, Soft Boiled Egg, White Anchovy, Caesar Vinaigrette

Pork Belly (\$8 Surcharge)

House Smoked with Soy and Maple, Grilled Corn Agrodolce, Chicharron

MAIN COURSE

Served with Chef's Selection of Seasonal Vegetables

Daube of Beef Short Rib

Braised with Root Veggies, Mushrooms and Local Porter, Buttermilk Mashed Potato

Steak and Potato (\$15 Surcharge)

8oz Striploin or 6oz Tenderloin with Buttermilk Mashed Potato, Garlic Butter and Veal Jus

Pan Seared Arctic Char

Soy-Miso Marinade, Warm Puy Lentil Salad, Black Vinaigrette

Roasted Half Game Hen

Lemon and Herb Marinade, Confit Potato, Truffled Chicken Jus

Butternut Squash Risotto

Saffron, Parmesan, Arugula Pistou

Indulges (additional cost)

Grilled Broccoli with Smoked Chili-Garlic Butter (\$11)

Smashed Confit Potato with Green Onion, Cajun Spice Mix (\$11)

Caramelized Brussels Sprouts with Gruyere (\$12)

Garlic Shrimp 'Scampi' Style (6) (\$21)

House Baked Breads (\$7)

DESSERT

Chef's Seasonal Creation

Selected By Our Pastry Chef

Andrew Loft

EXECUTIVE CHEF, QUEEN'S LANDING

**Advance reservations are required for dinner. No substitutions from the feature menu. You can upgrade to the regular a la carte menu for and additional \$20.00 per person. Please ask your server for more information.*