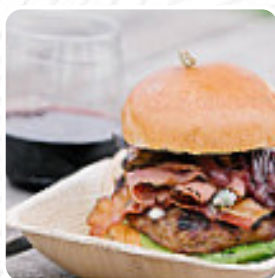
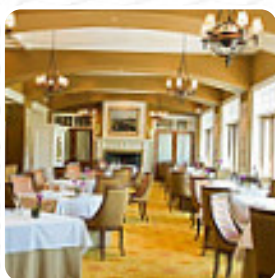




Peller Estates Menu

<https://menuweb.menu>

290 John Street East Niagara-on-the-Lake, ON L0S 1J0, Niagara Falls, United States
+18885105537, +18886735537 - <http://www.peller.com/>



A complete [menu](#) of Peller Estates Winery Restaurant from Niagara Falls featuring all 99 dishes and drinks can be found here on the menu. The Winery Restaurant at the heart of Peller Estates offers sweeping vineyard views, a warm ambiance, and inventive seasonal menus highlighting local ingredients. Executive Chef Jason Parsons and Winemaker Katie Dickieson work together to create a truly memorable dining experience, with food and wine pairings in mind. Recently rated "Extraordinary" by Zagat readers and recognized for Best Overall Dining Experience and Best Ambiance on OpenTable. Reservations guarantee indoor dining only, while patio seating is on a first come, first serve basis. Let us know if you prefer patio dining and we will do our best to accommodate your request.

Peller Estates Menu



Non Alcoholic Drinks

WATER

Entrées

BUTTERNUT SQUASH APPLE SALAD

Pasta

LINGUINE

Mains

SMOKED KESSLER PORK CHOP \$39.4

Vegetarian

PARMESAN ASPARAGUS

Antipasti

FRESH BURRATA CHEESE \$24.4

Sandwiches

CRUNCHY PEAR PANINI \$24.4

Seafood

OCTOPUS AND ORZO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Steaks

8OZ BEEF STRIPLOIN \$53.4

Starters

HEIRLOOM TOMATO CAPRESE \$16.2

Bowls

GRILLED SALMON BOWL \$34.8

Main

BRAISED BEEF SHORTRIB

Vegan Dishes

VEGAN BURGER \$26.7

To Share

ONTARIO CHEESE

Hot Drinks

COFFEE

Burgers & Sandwiches

WINEMAKER BURGER \$32.5

Poutines

CLASSIC POUTINE \$16.2

Red Bean, Yakult And Soda

LEMON FIZZ \$9.3

Popular Items

LOBSTER FRIES \$24.4

Rose

PRIVATE RESERVE ROSÉ 2021

Peller Estates Menu



White

PRIVATE RESERVE RIESLING 2021

Refreshing

SUNSET SANGRIA \$18.6

Party Trays

COBB SALAD BOWL \$32.5

Three

VEGAN RISOTTO

Wine Pairing

FOUR-COURSE

Mateo's Tasting Menu

FIVE COURSE TASTING MENU

Rum, Cachaca & Whiskey

MOJO MOJITO \$18.6

Sides

BRIE

Peller Sparkling

ICE CUVÉE ROSÉ

Trius White

TRIUS DIVINE WHITE 2021

Thirty Bench White

SMALL LOT RIESLING 'TRIANGLE VINEYARD' 2020

Peller Dessert Wine

LATE HARVEST VIDAL 2021

Specialty Delights

CHEESE AND CHARCUTERIE

Alcoholic Drinks

SAUVIGNON BLANC

HUGO \$20.9

Soups

TOMATO SOUP

NEW ENGLAND CLAM CHOWDER

Side Dishes

CLAM CHOWDER

SEA SALT FRIES \$12.8

Appetizer

ONTARIO CHARCUTERIE

CEVICHE

Main Course

SAGE ROASTED HEN

DIGBY BAY SCALLOPS

Wine

BOTTLE OF WINE

CHARDONNAY

Lunch Special

TWO-COURSE

THREE-COURSE

Peller Estates Menu



Mocktails

FRUI-TUTTI	\$10.4
CRANBERRY MOCK-ITO	\$9.3

Slushies

STRAWBERRY BASIL FROZE	\$17.4
FREEZING RIESLING	\$17.4

Cheese & Charcuterie

ONTARIO CHEESE BOARD	\$27.8
ONTARIO CHARCUTERIE BOARD	\$27.8

Trius Reds

SHOWCASE CLARK FARM PINOT NOIR 2021
SHOWCASE EAST BLOCK CABERNET SAUVIGNON 2019

Drinks

DRINKS
GLASS OF WINE
BEER

Dessert

BUCKWHEAT FINANCIER
BUTTERMILK GINGER PANNA COTTA
BROWN BUTTER MILD CHOCOLATE GANACHE

Beer & Cider

BENCH BREWERY LINCOLN LAGER SESSION IPA
EXCHANGE BREWERY AMBER ALE ITALIAN PILSNER
NO BOATS ON SUNDAY CRAFT CIDER

Sparkling

ICE CUVÉE CLASSIC
SIGNATURE SERIES, ICE CUVÉE CLASSIC
SIGNATURE SERIES, ICE CUVÉE ROSÉ

Icewine

SIGNATURE SERIES, OAK AGED VIDAL ICEWINE 2018
SIGNATURE SERIES, RIESLING ICEWINE 2017
SIGNATURE SERIES, CABERNET FRANC ICEWINE 2018

Thirty Bench Reds

SMALL LOT MERLOT 2019
SMALL LOT CABERNET FRANC 2018
BENCHMARK RED 2019

Restaurant Category

DESSERT
GLUTEN FREE
VEGAN

Salads

CAESAR SALAD	
TWISTED CAESAR	\$16.2
NIAGARA STRAWBERRY SALAD	\$18.6
COBB SALAD	

Cocktails

ROSÉ IS THE NEW PINK	\$20.9
NIAGARA GREYHOUND	\$18.6
KING'S MULE	\$18.6

Peller Estates Menu



PELLER PALOMA \$20.9

Sharables

ONTARIO CHEESE CHARCUTERIE BOARD \$46.4

MERLOT BEETROOT HUMMUS \$17.4

NIAGARA FLATBREAD \$20.9

PANKO FRIED BROCCOLI CAULIFLOWER \$17.4

Signature Series Icewine

VIDAL BLANC ICEWINE 2018

OAK AGED VIDAL ICEWINE 2019

RIESLING ICEWINE 2019

CABERNET FRANC ICEWINE 2019

First Course

CHICKEN PARFAIT ON TOAST

TOASTED SESAME CRUSTED ALBACORE TUNA

PELLER ESTATES DAILY SOUP

SIGNATURE LOBBSTER LINGUINI

SIGNATURE LOBSTER LINGUINI

Peller Whites

PRIVATE RESERVE SAUVIGNON BLANC 2021

PRIVATE RESERVE PINOT GRIS 2021

PRIVATE RESERVE CHARDONNAY 2022

SIGNATURE SERIES RIESLING 2020

SIGNATURE SERIES SAUVIGNON BLANC 2020

SIGNATURE SERIES CHARDONNAY SUR LIE 2021

Red

PRIVATE RESERVE, GAMAY NOIR 2020

TRIOUS, SHOWCASE CLARKE FARM PINOT NOIR 2019

PRIVATE RESERVE, BACO NOIR 2021

PRIVATE RESERVE, MERLOT 2020

PRIVATE RESERVE, CABERNET FRANC 2019

SIGNATURE SERIES, CABERNET SAUVIGNON 2019

SIGNATURE SERIES, CABERNET FRANC 2019

White & Rosé

PRIVATE RESERVE, ROSÉ 2021

PRIVATE RESERVE, RIESLING 2021

THIRTY BENCH 'TRIANGLE' RIESLING 2019

PRIVATE RESERVE, SAUVIGNON BLANC 2021

SIGNATURE SERIES, SAUVIGNON BLANC 2019

PRIVATE RESERVE, CHARDONNAY 2019

SIGNATURE SERIES, CHARDONNAY SUR LIE 2020

Peller Reds

PRIVATE RESERVE GAMAY NOIR 2021

PRIVATE RESERVE BACO NOIR 2021

PRIVATE RESERVE MERLOT 2021

PRIVATE RESERVE CABERNET SAUVIGNON 2021

PRIVATE RESERVE CABERNET FRANC 2020

PRIVATE RESERVE MERITAGE 2020

PRIVATE RESERVE PINOT NOIR 2021

Peller Estates Menu

SIGNATURE SERIES CABERNET
SAUVIGNON 2020

SIGNATURE SERIES CABERNET FRANC
2020

Ingredients Used



CHEESE

CORN

LETTUCE

TOMATO

FRUIT

TUNA

AHI TUNA

MUSHROOMS

CHOCOLATE

SEAFOOD

SALMON

POTATOES

GINGER

HALIBUT

VEGETABLES

These Types Of Dishes Are Being Served



OYSTERS

ICE CREAM

LOBSTER

SOUP

BREAD

LAMB

SALAD

CHICKEN

PANINI

PASTA

MUSSELS

FISH

APPETIZER

NOODLES

MEAT

TUNA STEAK

COBB

Peller Estates

290 John Street East Niagara-on-
the-Lake, ON L0S 1J0, Niagara
Falls, United States

Opening Hours:

Monday 12:00 -20:00
Tuesday 12:00 -20:00
Wednesday 12:00 -20:00
Thursday 12:00 -20:00
Friday 12:00 -20:00
Saturday 12:00 -20:00
Sunday 12:00 -20:00

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