APPETIZERS



AWESOME APPETIZER ADVENTURE

Chimi-Cha-Chas, Spinach & Artichoke Dip, Cheese Sticks, Chicken Strips 25.99 Add a side of St. Louis style pork spare ribs 8.99

CHICKEN QUESADILLAS

Cajun chicken, Monterey Jack cheese, cheddar cheese, pico de gallo 15.99

BEEF LAVA NACHO

Peppers, onions, black beans, Monterey Jack Cheese, cheddar cheese, green onions, sour cream, pico de gallo, salsa 19.99

JUNGLE WINGS 15.99

CHEESE STICKS 13.99

SPINACH & ARTICHOKE DIP 14.49

HAND BREADED CHICKEN TENDERS 15.99

PEPPERONI FLATBREAD

Marinara sauce, mozzarella cheese, pepperoni 15.99

SHRIMP SCAMPI FLATBREAD

Alfredo sauce, mozzarella cheese, red onions, red pepper flakes, green onions 15.99

CHILE CON QUESO 13.99 Add seasoned ground beef 4.49

SEAFOOD



TASTE OF THE ISLANDS

Caribbean Coconut Shrimp, mango habanero glazed shrimp, jerk seasoned tilapia topped with pineapple salsa, Caribbean rice, seasonal vegetables 32.99

FISH-N-CHIPS

Served English-style, with coleslaw, Safari fries 23.99

FRIED SHRIMP

With Safari fries 24.99

CARIBBEAN COCONUT FRIED SHRIMP

Coleslaw, plum sauce, Safari fries 25.99

ALOHA SALMON & SHRIMP*

Hawaiian glazed salmon & shrimp, seasonal vegetables, Jasmine rice

SOUPS & SALADS

SOUP OF THE DAY 8.99

LITTLE ISLANDER CAESAR SALAD 8.99

dressing 22.49

BIG ISLANDER CAESAR SALAD 18.49

Chicken 22.99 Shrimp 23.99

CHINA ISLAND CHICKEN SALAD

Grilled chicken, Mandarin oranges, sesame seeds, wonton strips, carrots, rice noodles, scallions, China Island

PARADISE HOUSE SALAD

Mixed greens, Roma tomatoes, carrots, cucumbers, croutons, choice of dressing 8.99

TROPICAL ISLAND CHICKEN SALAD

Mangos, strawberries, grapes, roasted pumpkin seeds, honey-lime vinaigrette 22.99

BEEF, PORK & CHICKEN



RIBS, STEAK & SHRIMP TRIO*

Mojo Bone Ribs, 8 oz Sirloin steak, Caribbean Coconut Shrimp, coleslaw, Safari fries 35.99

MOJO BONES

Half rack of St. Louis style pork spareribs, Smokin' Mojo BBQ sauce, coleslaw, Safari fries 30.99 Add additional 1/2 rack of ribs 13.99

AMAZON FEAST*

Combination of Rotisserie Chicken & slow-roasted St. Louis style pork spare ribs basted with our Smokin' Mojo BBQ sauce served with Safari fries $\,$ 32.99

ROTISSERIE CHICKEN

Half of a slow-roasted chicken served with red skinned mashed potatoes & seasonal vegetable 26.99

JUNGLE STEAK & SHRIMP*

8 oz Sirloin steak, Shrimp Scampi, Caribbean Coconut Shrimp, seasonal vegetables 34.99

PRIMAL STEAK

120z. Strip steak, red skinned mashed potatoes, seasonal vegetable 36.99

BOLLYWOOD CHICKEN AND SHRIMP

Sautéed chicken and shrimp, stir fry vegetables, spicy curry sauce served with white rice, topped with garlic chips & fried shallots $\,$ 25.99

PASTAS



PASTALAYA (Spicy) Shrimp, sautéed chicke

Shrimp, sautéed chicken, bell peppers, onions, tomatoes, Andouille sausage, hot & spicy Cajun sauce, linguini 27.99

RASTA PASTA

Sautéed chicken, penne pasta, walnut pesto, broccoli, red peppers, spinach, garlic Alfredo sauce 26.99

ANACONDA PASTA Ouinoa pasta, local ga

Quinoa pasta, local garden vegetables, basil, shaved Parmesan cheese, red pepper flake, white wine tomato sauce 22.99 Add Chicken 5.00 Add Shrimp 5.00

CREOLE MAC N CHEESE

Shrimp, Andouille sausage, peppers, red onion, cheese sauce, chili butter bread crumbs, penne pasta 25.99

SANDWICHES & BURGERS

All served with Safari fries

RAINFOREST BURGER*

Cheese, lettuce, tomato, onion, pickle spear 19.99

BBQ BACON CHEESEBURGER*

Smokin' Mojo BBQ sauce, cheddar cheese, bacon, lettuce, tomato, onion, pickle spear 20.99

PHILLY CHEESE STEAK 19.99

THE BEASTLY BURGER*

Two patties, cheese, lettuce, tomato, onion, pickle spear 24.99

BEYOND BURGER®

Plant based patty, Swiss cheese, caramelized onions, spicy boom boom sauce, lettuce, tomato, pickle spear 19.99

BLUE MOUNTAIN CHICKEN SANDWICH

Lemon grilled chicken, bacon, swiss cheese, lettuce, tomato, red onion, boom boom sauce, asiago bun 19.99

PORTOBELLO WRAP

To mato basil wrap, spinach, red onions, roasted red peppers, grilled port obello mushroom, roasted garlic balsamic dressing $\,$ 17.99

PULLED PORK BURGER*

Burger patty with BBQ pulled pork, coleslaw, crispy fried onions, pickle spear 21.99

Add bacon or sautéed mushrooms to any burger 3.49

Add soup or salad to any entrée for 7.99

ADD ONS

Grilled Shrimp 9.99 Fried Shrimp 10.99 Coconut Shrimp 11.99

House Favorites

Shrimp Scampi 9.99 St. Louis Style Pork Spareribs 13.99

🏶 - Allergy Friendly

SIDES

Seasonal Vegetables

Coleslaw

Broccoli Safari Fries Carribean Rice
Red Skinned Mashed Potatoes

Add an additional side to any entrée for 3.99

DESSERTS

SPARKLING VOLCANO

A giant, rich chocolate brownie cake stacked up high, served warm with vanilla ice cream, creamy whipped topping, caramel and chocolate sauces 20.99

TRIBAL CHEESECAKE

New York style cheese cake with creamy whipped topping, raspberry and chocolate sauces $\,$ 11.99 $\,$

KEY LIME PIE

With raspberry sauce, creamy whipped topping 11.99

Taxes & Fees. 8% state tax and 3.5% destination marketing fee. The destination marketing fee is an administrative assessment/fee that is charged by the Hotel to market the Hotel property and generally promote the Niagara Falls tourist market. This fee is not purported to be a tip, gratuity or services charge, and will not be distributed as a tip or gratuity to the Hotel's employees who provide services to guests. Before placing your order, please inform your server if a person in your party has a food allergy. *All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The amount of gratuity is always discretionary.

Rainforest Cafe Niagara Falls is a licensed location. The Rainforest Cafe brand is wholly owned by Landry's Inc. We do not accept Landry's gift certificates. RF_MM_NF_0723

BUY THE DRINK, KEEP THE GLASS!

- On drinks purchased in glasses with Rainforest Lafe Logo (15.50 for 21 oz.) -

FUSION MARGARITA

Cazadores Blanco Tequila, Bacardi Pineapple Rum, Midori Melon Liqueur, pineapple juice, sweet & sour

PANAMA PUNCH

Don Q 151 Rum, Myers's Original Dark Rum, peach schnapps, 99 Bananas Liqueur, crème de cassis, orange & pineapple juices



STRAWBERRY MOJITO

Cruzan Strawberry Rum, strawberry purée and sweet & sour muddled with fresh mint and lime, topped with Sprite

TROPICAL GETAWAY

Pinnacle Tropical Punch Vodka, tropical juices and Finest Call Grenadine

MONGOOSE MAI TAI

Don Q Coconut Rum, Myers's Original Dark Rum, DeKuyper Créme de Almond Liqueur, orange and pineapple juices

CHEETAH RITA

Our premium margarita with Monte Alban Silver Tequila, Patrón Citrónge Orange Liqueur and fresh lime juice

BLUE NILE

Cruzan Mango Rum,
DeKuyper Blue Curacao
Liqueur, Finest Call Blood
Orange Sour with sweet & sour

CORONARITA

Frozen margarita topped with a Coronita Extra®! Choose from Original, Blue or Strawberry 14.00

MOSCOW MULE

New Amsterdam Vodka, fresh lime juice, ginger beer 12.00

DRAGONBERRY MULE

Bacardi Dragon Berry Rum, St-Germain Elderflower Liqueur, strawberry purée, fresh lime juice, ginger beer 12.00

(Not available in souvenir glass)



AMERICAN CRAFT & DOMESTIC

Budweiser • Bud Light • Coors Light

Miller Lite • Michelob Ultra

Labatt • Labatt Light • Yuengling

Angry Orchard • O'Douls (N/A)

Southern Tier IPA

IMPORT

Modelo Especial • Corona Extra

Corona Light • Heineken • Stella Artois

Molson Canadian • Dos Equis Amber Especial

DRAFT

Served in your own take home souvenir 23oz. Pilsner Glass!

Coors Light • Ellicotville Blueberry Wheat Sam Adams Seasonal Selection Big Ditch Hayburner • Blue Moon Belgian Flying Bison Rusty Chain

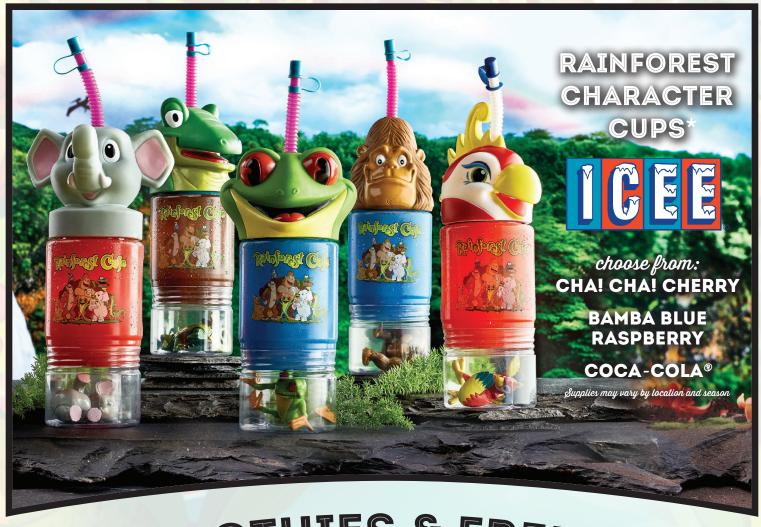


~ WINE ~ SPARKLING WINE 60z 90z Bottle Barefoot Bubbly Split WHITE & ROSÉ Ecco Domani 8.5 11.5 32 Pinot Grigio, Italy Dark Horse 11.5 32 Chardonnay, California Chateau St. Michelle 12 38 Reisling, Washington 28 Barefoot Moscato 10 California Berringer White Zinfandel, California Kim Crawford 12 15 Sauvignon Blanc, Cailfornia 8.5 11.5 37 CK Mondavi Cabernet Sauvignon, California 28 10 Barefoot Merlot, California 38 9.25 12.5 Mark West Pinot Noir, California 12 35 Red Winemaker's Blend

California

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SMOOTHIES & FREEZES - You Keep the Glass!-

21 OZ. CELEBRATION OR LIGHTNING GLASS*

(non-alcoholic)

KEY WESTER

Strawberries, bananas, nonfat frozen yogurt

RAINFOREST RICKY

Mix of apple, pineapple, orange, strawberry, grapefruit juices. Available over ice or straight up

SWIMMING HOLE

Refreshing blend of lemonade, Monin Mango and Blue Curacao Syrups



BRAZILIAN FREEZE

Coconut, pineapple, raspberry purée, banana blended with ice

STRAWBERRY **LEMONADE**

A refreshing lemonade made with real strawberries

RASPBERRY LEMONADE

A refreshing lemonade with raspberry purée

FRESH FRUIT LEMONADE

STRAWBERRY

Fresh lemonade made with strawberries

RASPBERRY

Fresh lemonade made with raspberries

MOJITO

Muddled fresh mint, limes combined with lemonade (a non-alcoholic twist on a classic)

BOTTLED WATER HALF LITER AND FULL LITER (serves 2)















