

Historic PARK HOUSE

GODERICH ONTARIO - MAIN MENU

Built in the late 1830's, this historical building is one of Huron County's oldest structures. Thomas Mercer Jones, the first Commissioner of the Canada Company and his wife moved to Goderich in 1843 and lived in this Georgian-style home, which was once referred to as "The Castle".

The garden beds and spacious lawns were a sight to behold. This home was the centre of lavish dinner parties, balls and garden parties. This impressive residence had 10 magnificent fireplaces, some constructed from imported Italian marble, which heated many bedrooms and drawing rooms.

In 1895 an agreement was signed by the Canada Company to sell four of the lots which comprised the company's property, including the home. The gracious home of Mr. and Mrs. Jones became a railroad hotel, known as Maitland House. On December 9, 1945 a fire destroyed the roof and top floor of the hotel which was then rebuilt with a flat roof. In the spring of 1976 the hotel was purchased and renamed the Harbour Park Inn. It is the oldest building standing in Goderich today, a reminder of the vision of the men of the Canada Company and the early settlers of Huron County.

Over the years, this building has undergone many changes but one thing remains, The Park House is a friendly meeting place filled with atmosphere, overlooking beautiful Lake Huron where unforgettable Goderich sunsets can be seen. Enjoy your visit.



Park House Snackatizers

SOUP OF THE DAY - 7.99

BASKET OF FRIES - 5.99

BASKET OF ONION RINGS - 8.99

BASKET OF SWEET POTATO FRIES - 8.99

PULL APART GARLIC BREAD

TOPPED WITH MIXED BLEND OF CHEESE — 13.00

FRIED DILL PICKLES CHIPS

CRISPY DILL PICKLE CHIPS, LIGHTLY BREADED
AND FRIED UNTIL GOLDEN BROWN, SERVED WITH
RANCH - 12.00

FRIED CALAMARI

TENDER SQUID RINGS AND TENTACLES LIGHTLY
DUSTED IN FLOUR THEN DEEP FRIED UNTIL GOLDEN
AND CRISPY.
SERVED WITH CHOICE OF CHIPOTLE MAYO OR SWEET
CHILI THAI SAUCE — 18.00

CLASSIC NACHOS

CRISPY TORTILLA WITH MELTED CHEESE BLEND TOPPED WITH
DICED TOMATO, MIXED PEPPERS, DICED ONION — 19.00
ADD GRILLED OR CRISPY CHICKEN 7.00 | TACO BEEF 7.00

BUFFALO CAULIFLOWER

CRISP CAULIFLOWER FLORETS COVERED IN A THIN LAYER OF
BATTER. SERVED WITH BUFFALO SAUCE AND A SIDE OF RANCH
OR BLUE CHEESE DRESSING — 14.50

BAKED SPINACH DIP WITH ROASTED GARLIC (GF)

CHEESY AND FRAGRANT. SERVED WITH CORN CHIPS — 17.00

SHRIMP BASKET

SMALL TENDER SHRIMP COATED IN A FLAVOURFUL
BREADING AND SERVED WITH SWEET CHILI THAI SAUCE
FOR DIPPING. — 18.50

Fresh From The Garden

GARDEN SALAD (GF)

FRESH BLEND OF HERITAGE MIXED LETTUCE CARROTS &
CABBAGE, GRAPE TOMATOES, GREEN ONION & CUCUMBER.
APPETIZER SIZE — 7.99 FULL SIZE — 14.00

DRESSINGS: RANCH | BLUE CHEESE | FRENCH |
POPPYSEED | RASPBERRY VINAIGRETTE |
BALSAMIC VINAIGRETTE | THOUSAND ISLAND |
CREAMY GARLIC | MAPLE BALSAMIC

PARK HOUSE CHOPPED SALAD (GF)

FRESH BLEND OF HERITAGE MIXED LETTUCE GRAPE
TOMATOES, GREEN ONION CUCUMBER, CRANBERRIES,
GOAT CHEESE, CANDIED PECANS WITH A POPPY SEED
DRESSING
APPETIZER SIZE — 8.50 FULL SIZE — 16.00

CAESAR SALAD (GFO)

CRISP ROMAINE, REAL BACON BITS, CROUTONS &
PARMESAN CHEESE, TOSSED IN OUR HOMEMADE CREAMY
CAESAR DRESSING.
APPETIZER SIZE — 9.99 FULL SIZE — 16.50

GREEK SALAD (GF)

CRISP ROMAINE, CUCUMBERS, TOMATO, RED ONIONS, RED &
GREEN PEPPERS, BLACK OLIVES & FETA CHEESE IN A
TANTALIZING VINAIGRETTE DRESSING.
APPETIZER SIZE — 10.99 FULL SIZE — 17.50

BUDDHA BOWL SALAD (GFO)

FETA QUINOA, CHICKPEAS, CRANBERRIES, SHREDDED
CABBAGE & CARROTS, CUCUMBERS, GRAPE TOMATOES
WITH A SESAME GINGER HOISIN DRESSING — 18.00

COMPLIMENT YOUR SALAD OR BOWL WITH A PROTEIN

ADD GRILLED, BBQ OR CRISPY CHICKEN BREAST — 7.00 ADD SWEET THAI CHILI CHICKEN BITES — 8.00
ADD 6 OZ N.Y. STRIPLOIN STEAK — 12.99 ADD MEATLESS CHICK'N TENDERS (4) — 7.00 ADD GRILLED GARLIC SHRIMP — 8.00
ADD TWO PIECES OF PERCH — 6.00

PLEASE ADVISE SERVER OF ALLERGIES AND DIETARY RESTRICTIONS. OUR KITCHEN IS NOT NUT FREE

V4.9 OCT 2026

Sandwiches, Wraps & Pitas

ALL SERVED WITH FRESH CUT FRIES. CAN BE SERVED WITH THE FOLLOWING **IN PLACE OF FRIES**, FOR A LITTLE
EXTRA: GARDEN SALAD — 4.00 CAESAR, PH CHOPPED OR GREEK SALAD — 4.50
ONION RINGS, SWEET POTATO FRIES — 4.50

PARK HOUSE CLUB WRAP

APPLEWOOD SMOKED BACON, CRISPY OR GRILLED CHICKEN BREAST, LETTUCE, TOMATO, MAYO & MELTED CHEESE IN A GRILLED TOMATO BASIL WRAP. — 20.00

GRILLED REUBEN

SHAVED CORNED BEEF, LOTS OF SAUERKRAUT, THOUSAND ISLAND DRESSING & MELTED SWISS CHEESE ON GRILLED RYE BREAD. — 21.00

PARK HOUSE STEAK SANDWICH

6 OZ N.Y. STRIPLOIN, SAUTÉED ONIONS, FRESH TOMATO, ARUGULA, AND HORSE RADISH MAYO, SERVED ON A TOASTED GARLIC BUTTER BAGUETTE - 25.00
ADD: CHEESE OR MUSHROOMS - 2.00 EACH

BUFFALO CHICKEN WRAP

CRISPY BREADED CHICKEN FILLETS WITH LETTUCE, TOMATO, BUFFALO SAUCE CHEESE & RANCH DRESSING IN A GRILLED TOMATO BASIL WRAP. CHOOSE CRISPY CHICKEN OR MEATLESS CHICK'N TENDERS — 20.00

CHICKEN CLUB PITA

TENDER CHICKEN PIECES, REAL BACON BITS, TOMATO, CHEESE & LETTUCE TOSSED IN RANCH DRESSING INTO A PITA POCKET. CHOOSE GRILLED, CRISPY CHICKEN OR MEATLESS CHICK'N TENDERS
ONE POCKET — 17.50 TWO POCKETS — 22.00

Park House Favourites

CHICKEN WINGS (GFO)

THE BEST IN TOWN --- PLUMP & JUICY WINGS, SERVED WITH CARROT & CELERY STICKS AND BLUE CHEESE DIP. LIGHTLY BREADED & CRUNCHY.

SMALL (8) — 18.00 LARGE (12) — 24.00
ADD FRIES - 3.00 ADD SWEET POTATO FRIES - 4.50

IN YOUR CHOICE OF ONE OF THE FOLLOWING:

SAUCES: MILD | MEDIUM | BUFFALO | RUN FOR THE LAKE
HONEY GARLIC | SWEET THAI CHILI | FIRE & ICE | CAROLINA GOLD

DRY RUBS: SALT & PEPPER | CAJUN | MAPLE BACON | CHIPOTLE MANGO | LEMON PEPPER | PARMESAN & HERB

CHICKEN TENDERS (GFO)

TENDER & JUICY - ALL WHITE-MEAT STRIPS, BREADED & COOKED TO A GOLDEN BROWN, SERVED WITH FRESH CUT FRIES & PLUM SAUCE FOR DIPPING OR SUB MEATLESS CHICK'N TENDERS — 18.50

WINGS & RIBS (GFO)

BEST OF BOTH - TENDER BBQ RIBS & PLUMP JUICY WINGS (5). SERVED WITH YOUR CHOICE OF POTATO & COLESLAW. — 27.00

LIVER AND ONIONS (GF)

BBQ BEEF LIVER PAN PREPARED, BROWNED TO PERFECTION ON THE OUTSIDE, TENDER ON THE INSIDE WITH SAUTÉED ONIONS AND BACON. SERVED WITH YOUR CHOICE OF POTATO & COLESLAW — 21.00

PARKHOUSE NOODLE BOWL

SAUTÉED MIX OF VEGETABLES, WITH BOK CHOY, CILANTRO, GREEN ONION, CHOPPED PEANUTS, SESAME SEEDS, IN A SWEET & TANGY HOUSE SAUCE A BOLD BLEND OF SOY, HOISIN, AND SWEET THAI CHILI, BALANCED WITH GINGER, GARLIC, AND A TOUCH OF BROWN SUGAR FOR THE PERFECT SWEET-SAVORY KICK. — 20.00

PARK HOUSE BBQ'D RIBS (GF)

TENDER PORK RIBS BBQ'D TO PERFECTION & BRUSHED WITH OUR HOUSE BBQ SAUCE. SERVED WITH YOUR CHOICE OF POTATO & COLESLAW.
HALF RACK - 20.00 FULL RACK - 27.00

From The Ocean

ALL SERVED WITH FRESH CUT FRIES. CAN BE SERVED WITH THE FOLLOWING **IN PLACE OF FRIES**, FOR A LITTLE
EXTRA: GARDEN SALAD — 4.00 CAESAR | PH CHOPPED | GREEK SALAD — 4.50
ONION RINGS, SWEET POTATO FRIES — 4.50

FISH & CHIPS

A GENEROUS FILLET OF HADDOCK, DIPPED IN A LIGHT BATTER & COOKED TO A GOLDEN BROWN WITH FRIES AND COLESLAW. — 18.50

ADD SECOND PIECE OF HADDOCK — 8.00
ADD BREADED SHRIMP (4) — 8.00
ADD BREADED SCALLOPS (4) — 8.00

SHRIMP & SCALLOPS

SHRIMP (5) AND SCALLOPS (5) LIGHTLY BREADED, GOLDEN BROWN AND DELICIOUS — 28.00

SEAFOOD PLATTER

COMBINATION OF LIGHTLY BATTERED HADDOCK, (4) SHRIMP & (4) SCALLOPS. — 30.00

From Our Lakes

PERCH TACOS (3 PCS)

BATTERED AND SEASONED PERCH (OR BREADED CAULIFLOWER), SHREDDED LETTUCE, RED CABBAGE, CARROT, CHEESE, CILANTRO, GUACAMOLE, CHIPOTLE MAYO, ZEST OF LIME IN A FLOUR TORTILLA SHELL. — 20.00

PAN SEARED PICKEREL (GF)

CRISP SKIN ON PICKEREL FILLET WITH LEMON PEPPER SEASONING SERVED WITH HOMEMADE COLESLAW AND YOUR CHOICE OF POTATO OR RICE. — 25.00

PERCH & CHIPS (4 PCS)

LIGHTLY BATTERED SERVED WITH FRIES & COLESLAW. — 20.00

PICKEREL & CHIPS

TWO PIECES OF PICKEREL, DIPPED IN A LIGHT BATTER & COOKED TO A GOLDEN BROWN WITH FRIES AND COLESLAW. — 25.00

From The Grill

ALL SERVED WITH FRESH CUT FRIES. CAN BE SERVED WITH THE FOLLOWING **IN PLACE OF FRIES**, FOR A LITTLE
EXTRA: GARDEN SALAD — 4.00 CAESAR, PH CHOPPED OR GREEK SALAD — 4.50
ONION RINGS, SWEET POTATO FRIES — 4.50

“THE BEST IN TOWN” PARK HOUSE BURGER (GFO)

6 OZ GROUND SIRLOIN, COOKED TO PERFECTION AND SERVED WITH YOUR CHOICE OF LETTUCE, TOMATO, RED ONION & DILL PICKLE — 19.50

LOAD IT UP WITH EXTRA GARNISHES
APPLEWOOD SMOKED BACON, CHEESE, SAUTÉED MUSHROOMS OR FRIED ONIONS — 2.00 EACH

BLACK BEAN BURGER (V, GFO)

4.2OZ BLACK BEAN PATTY GRILLED & TOPPED WITH ARUGULA, TOMATO, RED ONION & AVOCADO 19.50

SUB GLUTEN FREE BUN 1.00

HOMESTYLE BBQ GRILLED CHICKEN (GF)

TWO TENDER GRILLED CHICKEN BREAST SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF POTATO OR RICE — 22.50

N.Y. STRIPLOIN (BRUCE COUNTY)

10 OZ. JUICY LOCAL N.Y. STRIPLOIN SERVED WITH YOUR CHOICE OF POTATO*. — 30.00

ADD A STARTER SALAD
GARDEN SALAD — 4.00

CAESAR, PH CHOPPED OR GREEK SALAD — 4.50
ADD SAUTÉED MUSHROOMS OR ONIONS — 2.00
ADD GRILLED GARLIC SHRIMP — 8.00

*BAKED POTATOES ARE AVAILABLE AFTER 5:00PM