

SALADS

Classic Caesar

Traditional, parmesan, croutons, anchovies

Tossed Salad

Frisée, iceberg lettuce, Harissa chickpeas, sweet pepper, goat cheese, chardonnay vinaigrette, heirloom cherry tomato

Beet & Ricotta Cheese Salad

Wine-poached golden and purple beets, whipped-herb ricotta cheese, frisée, spicy maple vinaigrette

Insalata Ligure

Romaine hearts, radicchio, cherry tomatoes, homemade croutons, roasted asparagus, marinated zucchini, fresh peppers, lemon Basilico vinaigrette

SOUPS

Classic French Onion Soup

Caramelised onion, rich beef broth, toasty bread, melted cheese

Lobster Bisque

Lobster, cream, croutons, crème fraîche

APPETIZERS

Deep-Fried Calamari

Served with red pepper, jalapeño, tzatziki, harissa mayo, caramelized lemon

Warm Baked Brie

Fig jam, honey, homemade crostinis

Chilled Black Tiger Shrimp

Served with cocktail sauce

Seared Scallops

Scallops, carrot-ginger purée, maltaise sauce

Crab Cakes

Jumbo crab, parsley, soffritto, dijon, romesco

Iron Wings

Chicken wings, teriyaki sauce, served in a hot skillet

Three Bean Dip

Pinto, romano, white kidney beans, wonton crisp, coconut milk



Built in 1962, The Tower Hotel is one of the oldest and most historic tall buildings in Niagara Falls. Originally designed strictly for observation due to its 200 metre overview of the Canadian-American and Bridal Vale Falls, the Tower has hosted many attractions over the years. With dining overlooking great attractions being made popular in the mid to late 70s, the 25th and 26th floors were converted to dining rooms. Many Restaurants have succeeded during that time, most notably Marilyn's, which was named for Marilyn Monroe in honour of her award winning film Niagara. The Sky Fallsview Steakhouse opened in 2020— following in that great tradition.

MAIN COURSE

All entrées come fully plated.

Rigatoni Alla Puttanesca

Rigatoni, tomato sauce (Tuscan olives, parsley, capers)

Oven-Roasted Chicken

Pan-seared and oven-roasted, hunter-style sauce

Roasted Salmon

Couscous, asparagus, skin-on salmon, smoked bacon, shallot, cherry tomato salsa

Seafood Risotto

Mussels, clams, shrimp, scallops, calamari

Surf & Turf

6oz sirloin, shrimp, homemade brandy butter

12oz Sirloin

Red wine jus drizzle

8oz Filet Mignon

Bordelaise sauce

12oz New York

Garlic cajun butter

16oz Rib Steak

Port wine reduction

Braised Lamb Shank

Lamb shank, rich stock, mint demi

14oz Veal Chop

Grass fed veal chop, charred leek, shallot butter

18oz Porter House

Blue cheese butter

ENTRÉE ACCOMPANIMENTS

Shrimp Skewer

Garlic butter

Roasted Mushrooms

Bone Marrow

Roasted bone marrow, Café de Paris butter

Pommes De Terre Lyonnaise

Onion Ring Tower

Ranch and harissa mayo

Oscar Topper

Jumbo crab lumps, shrimp, asparagus, bearnaise

DESSERT

Cheesecake

House special, ask server for flavours

Bread Pudding

Brioche, cranberries, caramelised apples, vanilla ice cream, rum caramel sauce

Pineapple Upside Down

Caramel, pineapple, sponge, coconut ice cream

18% Gratuity on parties of 6 or more. Prices are subject to all applicable taxes and NFDf fees. USD pricing subject to change. If you suffer from a food allergy or intolerance please inform your server. We cannot guarantee an allergen-free environment or products.