

STARTERS

Classic Caesar

Traditional, parmesan and croutons, anchovies.

Tuscan Greens

Tossed in our house vinaigrette, served with assorted fresh garden vegetables.

Spinach Salad

Baby spinach, praline pecans, Mandarin oranges, dried cranberries chardonnay-infused vinaigrette.

Peach and Tomato Caprese Salad

Niagara peaches, heirloom tomato, mozzarella and a white balsamic vinaigrette.

Traditional Fried Calamari

Served with red pepper, jalapeño, tzatziki, caramelized lemon.

Chilled Black Tiger Shrimp

Served with cocktail sauce.

Warm Baked Brie

Lingonberry purée, honey, and homemade crostinis.

Pork Dumpling

Served with soya dipping sauce.

Osso Bucco

Veal and mozzarella ravioli served in a light tomato sauce with gremolada.

Charcuterie Board

Mixed olives, cheeses, deli cuts and breads.



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.

King Prime

12oz cut house specialty.

8oz Filet Mignon

Buttery hollandaise.

12oz Sirloin

Field mushrooms, red wine jus drizzle.

12oz New York

Garlic cajun butter.

16oz Rib Steak

Rich, juicy and full-flavored with generous marbling throughout.

Honey-Glazed Salmon

Atlantic salmon, oven-baked and basted in Niagara honey. Served with fresh citrus.

Mediterranean Chicken

Pan-seared and oven-roasted served with homemade peach chutney.

Shrimp and Scallop Risotto

Sautéed shrimp and scallops in a crème sauce over sticky rice.

Cajun Shrimp

Buttery jumbo shrimp with roasted parmesan asparagus.

Pappardelle Bolognese

Noodles with tomato meat sauce.

DESSERT

Cheesecake

Chilled, topped with strawberry coulis, drizzled with chocolate.

Individual Double Chocolate Fudge Tart

Warm centre, served with brandied cherry sauce.

Niagara Fruit

Fresh fruit, cream cheese crème.