

SALADS

Classic Caesar 15 (11 USD)

Traditional, parmesan, croutons, anchovies.

Tuscan Greens 15 (11 USD)

House vinaigrette, assorted fresh garden vegetables.

Caprese Salad 18 (13 USD)

Tomato, bocconcini, basil, bread, pesto, balsamic glaze.

Chopped Salad 19 (14 USD)

Iceberg, radicchio, cherry tomato, pepperoncini, bocconcini, cucumber, boiled egg, avocado, red wine vinaigrette.

APPETIZERS

Classic French Onion Soup 18 (13 USD)

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

Deep-Fried Calamari 21 (16 USD)

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

Warm Baked Brie 19 (14 USD)

Fig jam, honey, homemade crostinis.

Chilled Black Tiger Shrimp 20 (15 USD)

Served with cocktail sauce.

Charcuterie Board 22 (16 USD)

Mixed olives, cheeses, deli cuts, breads.

Stuffed Mushrooms 22 (16 USD)

Baby clam, onions, red pepper, bacon, smoked paprika.

Iron Wings 24 (18 USD)

Chicken wings, teriyaki sauce, served in a hot skillet.

Mussels 26 (20 USD)

Served in a Rosemary white wine sauce.



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 42 (32 USD)

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

Oven-Roasted Chicken 48 (36 USD)

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

Honey-Glazed Salmon 52 (40 USD)

Atlantic salmon, oven-baked, Niagara honey, fresh citrus.

Seafood Risotto 54 (41 USD)

Mussels, clams, shrimp, scallops.

Surf & Turf 53 (40 USD)

6oz sirloin, shrimp, homemade brandy butter.

12oz Sirloin 58 (44 USD)

Red wine jus drizzle.

8oz Filet Mignon 62 (47 USD)

Buttery hollandaise.

12oz New York 62 (47 USD)

Garlic cajun butter.

16oz Rib Steak 68 (52 USD)

Rich & juicy, full-flavored, generous marbling, port wine sauce.

Braised Lamb Shank 63 (48 USD)

Lamb shank, rich stock, mint demi.

ENTRÉE ACCOMPANIMENTS

Garlic Buttered Beans 12 (9 USD)

Roasted Mushrooms 12 (9 USD)

Onion Ring Tower 12 (9 USD)

Harissa Shrimp 12 (9 USD)

Bone Marrow 20 (15 USD)

Roasted bone marrow, Café de Paris butter.

DESSERT

Cheesecake 11.5 (8 USD)

Chilled, topped with strawberry coulis, drizzled with chocolate.

Individual Double Chocolate Fudge Tart 12 (9 USD)

Warm centre, served with brandied cherry sauce.

Blueberry Panna Cotta 12 (9 USD)

Blueberry-infused cream layers.

Bread Pudding 14 (10 USD)

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

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.