SALADS

Classic Caesar 15 (11 USD) Traditional, parmesan, croutons, anchovies **Tossed Salad** 19 (14 USD)

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

Beet & Ricotta Cheese Salad 20 (15 USD) Wine-poached golden and purple beets, whipped-herb ricotta cheese, frisée, spicy maple vinaigrette

Insalata Ligure

18 (13 USD) Romaine hearts, radicchio, cherry tomatoes, homemade croutons, roasted asparagus, marinated zucchini, fresh peppers, lemon Basilico vinaigrette

SOUPS

Classic French Onion Soup 18 (13 USD) Caramalised onion, rich beef broth, toasty bread, melted cheese

Lobster Bisque Lobster, cream, croutons, crème fraîche 20 (15 USD)

APPETIZERS

Deep-Fried Calamari Served with red pepper, jalapeño, tzatziki, harissa mayo, caramelized lemon	21 (15 USD)
Warm Baked Brie Fig jam, honey, homemade crostinis	19 (14 USD)
Chilled Black Tiger Shrimp Served with cocktail sauce	20 (15 USD)
Seared Scallops Scallops, carrot-ginger purée, maltaise sauce	26 (19 USD)
Crab Cakes Jumbo crab, parsley, soffritto, dijon, romesco	22 (16 USD)
Iron Wings Chicken wings, teriyaki sauce, served in a hot skillet	24 (17 USD)
Three Bean Dip Pinto, romano, white kidney beans, wonton crisp, coconut milk	20 (15 USD)



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 2020following in that great tradition.

MAIN COURSE All entrées come fully plated.

Rigatoni Alla Puttanesca Rigatoni, tomato sauce (Tuscan olives, parsle	42 (31 USD) ey, capers)
Oven-Roasted Chicken Pan-seared and oven-roasted, hunter-style s	49 (36 USD) auce
Roasted Salmon Couscous, asparagus, skin-on salmon, smoked bacon, shallot, cherry tomato salsa	53 (39 USD)
Seafood Risotto Mussels, clams, shrimp, scallops, calamari	54 (40 USD)
Surf & Turf 6oz sirlion, shrimp, homemade brandy butte	56 (41 USD)
12oz Sirloin Red wine jus drizzle	59 (43 USD)
8oz Filet Mignon Bordelaise sauce	64 (47 USD)
12oz New York Garlic cajun butter	64 (47 USD)
16oz Rib Steak Port wine reduction	71 (53 USD)
Braised Lamb Shank Lamb shank, rich stock, mint demi	64 (47 USD)
14oz Veal Chop Grass fed veal chop, charred leek, shallot but	62 (45 USD) Eter
18oz Porter House Blue cheese butter	74 (54 USD)

ENTRÉE ACCOMPANIMENTS

Shrimp Skewer Garlic butter	12 (9 USD)
Roasted Mushrooms	12 (9 USD)
Bone Marrow Roasted bone marrow, Café de Paris butter	20 (15 USD)
Pommes De Terre Lyonnaise	14 (10 USD)
Onion Ring Tower Ranch and harissa mayo	12 (9 USD)
Oscar Topper	12 (9 USD)

Jumbo crab lumps, shrimp, asparagus, bearnaise

DESSERT

Cheesecake House special, ask server for flavours	14 (10 USD)
Bread Pudding Brioche, cranberries, caramelised apples, vanilla ice cream, rum caramel sauce	14 (10 USD)
Pineapple Upside Down Caramel, pinepapple, sponge, coconut ice cr	14 (10 USD) eam

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.

SKY CLASSIC COCKTAILS

Aperol Spritz Viva Spumante, Aperol	12 (8.5 USD)
Sky Caesar Vodka, tabasco, worcestershire, salt and pepper, garnis	12 (8.5 USD) sh
Paloma Tequila, lime juice, grapefruit juice, soda, salt	12 (8.5 USD)
Negroni Gin, Campari, sweet vermouth, orange slice	13 (9.5 USD)
Mojito Rum, mint, lime, soda	13 (9.5 USD)
Long Island Iced Tea Vodka, white rum, tequila, gin, triple sec, simple syrup, lemon juice, cola, garnish	13 (9.5 USD)
Cosmopolitan Vodka, Cointreau, lime juice, cranberry juice, garnish	14 (10 USD)
Espresso Martini Vodka, espresso, simple syrup, Kahlúa, coffee beans	14 (10 USD)

FEATURED COCKTAILS

Rosemary Grapefruit Refresher Gin, rosemary, soda	12 (8.5 USD)
Chambord Margarita Tequila, Chambord, lime juice, sweet rim	12 (8.5 USD)
Maple Bourbon Bourbon, sweet vermouth, maple syrup, cinnamon stic	12 (8.5 USD) k
Cucumber Mint Cooler Vodka, Lemonade, Cucumber and Mint	12 (8.5 USD)
Cinnamon Old Fashioned Rye whiskey, cinnamon syrup, bitters	13 (9.5 USD)
Mango Whiskey Sour Rye whiskey, mango syrup, lemon juice	13 (9.5 USD)
Tower Tonic	13 (9.5 USD)

13 (9.5 USD) Empress gin, rosemary syrup, tonic water, lime juice, mint

BEERS & CRAFTS SPIRITS

Molson Canadian 341ml	8
Coors Light 341ml	8
Stella Artois 330ml	10
Heineken 330ml	10
Thornbury Light Lager 473ml	9
Thornbury Apple Cider 473ml	9
Wild Blueberry, Elderflower, Canadian A	pples

Standard Premium	Sngl/Dbl 10/16 12/18

WINE	5oz Glass	9oz Glass	750ml Bottle
RED			
Cabernet Merlot Colio, Ontario	14	17	48
Merlot Featherstone, Ontario	14	18	52
Chianti Querceto, Italy	15	19	56
Pinot Noir Montes, Chile	16	21	62
Zinfandel Ravenswood, California	17	23	66
Cabernet Sauvignon J.Lohr, California	17	23	66
Cabernet Sauvignon "Napa" Steele Canyon, California			95
Barolo Olivero, Italy			138
WHITE			
Pinot Grigio Colio, Ontario	11	16	44
Riesling Blend "Four Feathers" Featherstone, Ontario	13	18	48
Sauvignon Blanc Creekside, Niagara	14	19	51
Chardonnay Havenscourt, California	14	19	52
Chardonnay "White Blend" Catarina, Portugal			59
SPARKLING			
Viva Spumante Colio, Ontario	11		43
Prosecco Rose Villa Sandi, Italy			54



Vidal Icewine Lakeview Cellars, Niagara Peninsula VQA

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2oz Glass

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