

TOP OF THE FALLS

RESTAURANT



NIAGARA FALLS STATE PARK
NEW YORK USA

A wide-angle photograph of the Niagara Falls, showing the massive volume of water cascading over the rocky ledge, creating a misty spray at the base.

Welcome

"Niagara was at once stamped upon my heart, an image of Beauty; to remain there, changeless and indelible, until its pulses cease to beat forever."

– Charles Dickens

Top of the Falls Restaurant is operated by Delaware North Parks and Resorts. We believe in using locally grown, sustainable products whenever possible as part of our commitment to protect our environment.

Our culinary team has searched the area to provide not only the best that Western New York has to offer, but sustainable ingredients from around the country as well. We source and serve seafood approved by the Monterey Bay Aquarium sustainable seafood program.

We are well-versed in culinary nutrition and upon request will gladly prepare entrees to accommodate special dietary needs. Calorie counts are on our menu and complete nutritional information is available upon request.

Thank you for choosing Top of the Falls Restaurant. Please enjoy your meal and your stay in Niagara Falls State Park.

Daniel Thorington CSC, Executive Chef

Mandy May, Restaurant Manager



Buffalo Mac & Cheese



New York Cheese
& Fruit Platter



Niagara Fish & Chips

"Although it was wonderful to see all that water tumbling down,
it would be even more wonderful to see all that water tumbling up."

- Mark Twain



Starters



BUFFALO'S FAMOUS CHICKEN WINGS

Available in Traditional or Boneless
Mild, Medium, Hot or **Homemade Sweet**
Loganberry-White Wine Barbeque
Celery Sticks, Bleu Cheese Dressing

Eight (Cal. 544)	\$12.20
Twelve (Cal. 816)	\$16.45
Sixteen (Cal. 1088)	\$20.90



NEW YORK CHEESE & FRESH FRUIT PLATTER (V)

Yancey's Fancy New York State Artisan Cheeses:
XXX- Sharp Cheddar, Buffalo Wing Cheddar, Strawberry
Chardonnay White Cheddar, Gouda, Seasonal Fruit, Dried Fruit,
Mixed Nuts, **Lewiston's Honey**, **Costanzo's Baguette**

(Cal. 1034) \$11.70



LOADED FRIES (V)

Vegetarian Chili, Jalapeno Peppers, Green Onion
Housemade Yancey's Four-Cheese Sauce

(Cal. 1181) \$9.50

Enhance with Bacon \$2.00



CHARCUTERIE

Battistoni Sopressata, Hot Italian
and Genoa Salamis, Pickled Vegetables,
Fresh Mozzarella, Kalamata Olives,
Weber's Horseradish Mustard,
Costanzo's Baguette

(Cal. 914) \$10.25



BRUSCHETTA (V)

Tomato, Onion, Garlic, Basil, Yancey's Chastinet Cheese,
Balsamic Glaze, **Costanzo's Baguette**

(Cal. 260) \$9.75

SUMMER SOUP (GF, V, VG, DF)

Vegetables, Lentils, Fresh Herbs

Bowl (Cal. 149) \$6.25

SOUP DU JOUR

\$6.25



BASKET OF COSTANZO'S BREAD

\$3.50

BASKET OF FRIES (DF)

\$4.50

Salads



DRESSINGS

House (**Brick Village Gourmet Concord Grape Seed**
Vinaigrette), Lite Balsamic Vinaigrette, Italian, Ranch

ENHANCE YOUR SALAD

Grilled Sliced Chicken \$4.50



TERRAPIN (GF, V)

Spinach, Berries, Toasted Almonds, Shaved Yancey's Chastinet
Cheese, Dried Cranberries, **Brick Village Gourmet Concord**
Grape Seed Vinaigrette

(Cal. 557) \$11.90

GARDEN (V, VG, DF)

Mixed Lettuce, Cucumber, Chick Peas, Tomato, Onion, Croutons,
Choice of Dressing

Small (Cal. 200) \$4.25 Large (Cal. 452) \$9.50



CHILLED ASIAN NOODLE (V, DF)

Lo Mein, Bok Choy, Cabbage, Zucchini, Yellow Squash, Roasted
Red Peppers, Pickled Vegetables, Red Onion, Carrots, Sesame
Seeds, Bean Sprouts, Cilantro, Sesame-Ginger Vinaigrette

(Cal. 506) \$11.75



TASTE NY. LOCAL ITEMS

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN DF - DAIRY FREE

"The thing that struck me most forcibly when I saw The Falls was where in the world did all that water come from?"

- Abraham Lincoln

• Gourmet Burger Bistro •

Choice of French Fries or Small Terrapin Salad

For a taste of Buffalo, substitute four Chicken Wings as a side, \$4.25 (Traditional or Boneless)

Burgers are cooked to medium-well per New York State health law



FALLS CLASSIC

Great Lakes Cheddar Cheese, Spring Mix, NY Hard Roll

(Cal. 750) | \$14.50



BRIDAL



Bacon-Onion & Jalapeno Relish, Yancey's Fancy Maple Cheddar, Loganberry-White Wine BBQ Sauce, Spring Mix, NY Hard Roll

(Cal. 934) | \$15.95



BARRELED OVER

Apple-Bacon Chutney, Buffalo Wing Spread, Spring Mix, NY Hard Roll

(Cal. 1365) | \$15.95



THREE SISTERS

Tomato-Onion-Basil Relish, Mozzarella, Balsamic Glaze, Spring Mix, NY Hard Roll

(Cal. 846) | \$15.95

• Sandwiches & Wraps •

Choice of French Fries or Small Terrapin Salad

For a taste of Buffalo, substitute four Chicken Wings as a side, \$4.25 (Traditional or Boneless)



BEEF ON WECK



Western New York Staple. Sliced Seared Beef, Horseradish, Au Jus, Salted NY Caraway Roll

(Cal. 707) | \$15.25



CILANTRO-LIME CHICKEN SANDWICH

Grilled Breast, Cilantro-Lime Chimichurri, Guacamole, Jalapeno Peppers, Diced Tomatoes, Spring Mix, NY Hard Roll

(Cal. 681) | \$14.75

BUFFALO CHICKEN WRAP

Boneless Wings, Medium Buffalo Sauce, Lettuce, Tomato, Bleu Cheese Dressing, Cheddar-Jalapeno Tortilla

(Cal. 607) | \$13.00



CHICKEN CAESAR WRAP

Grilled Breast, Romaine Lettuce, Yancey's Chastinet, Caesar Dressing, Spinach Tortilla

(Cal. 916) | \$14.25

CHILLED VEGETARIAN WRAP

Grilled Zucchini, Squash, Red Pepper, Chick Peas, Romaine Lettuce, Tomato, Red Onion, Herb-Cheese Spread, Spinach Tortilla

(Cal. 478) | \$13.00



TASTE NY. LOCAL ITEMS

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"The Falls produce a lot of electricity,
but the honeymooners don't use very much of it at night."

Marilyn Monroe

• Featured Items •



WHIRLPOOL (V)

Barilla Cavatappi Pasta, Spinach, Portabella, Zucchini,
Yellow Squash, Red Onion, Red Pepper, Carrots,
Long Cliff Riesling-Lemon Sauce

(Cal. 610) | \$14.25

Enhance with Chicken | \$4.50



BUFFALO MAC & CHEESE

Barilla Cavatappi Pasta, Boneless Chicken Wings,
Buffalo Sauce, Yancey's House-Made Four-Cheese Sauce,
Bleu Cheese Crumbles, Green Onion

(Cal. 1050) | \$16.25

STEDMAN'S BEEF

Sliced Seared Beef, Cilantro-Lime Chimichurri,
Red & Golden Quinoa, Summer Vegetables

(Cal. 649) | \$16.50



HADDOCK

Yancey's Chastinet Cheese-Crusted,
Red & Golden Quinoa, Summer Vegetables,
Lemon-White Wine Butter

(Cal. 649) | \$16.95



NIAGARA FISH & CHIPS

Favorite of Western New Yorkers.
Buffalo-Brewed Flying Bison Aviator Red Battered Haddock,
Coleslaw, Tartar Sauce, French Fries

(Cal. 896) | \$16.25

• Beverages •

FOUNTAIN BEVERAGES \$3.45

Free Refills

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Mountain Dew,
Lemonade, Sweetened Iced Tea, Unsweetened Iced Tea



BYRNE DAIRY MILK \$3.60

White Milk, Chocolate Milk

HOT BEVERAGES \$3.25

Free Refills

Coffee, Decaf Coffee, Hot Tea, Hot Chocolate

JUICE \$3.60

Cranberry, Orange, Apple, Tomato, Grapefruit, Pineapple



Niagara Falls State Park is proud to partner with **Taste NY** to feature locally made foods and beverages in the Restaurant at the Top of the Falls, souvenir shops, and snack bars. Help us to support these local businesses by looking for the **TASTE NY** during your visit!

The **Taste NY** program promotes New York-made food and beverages through retail stores, events, and concessions.

With the incredible agricultural richness in this state and some of the best craft beverages and cuisine in the world, there is no better time to taste New York's local flavor.

Barilla Pasta - Avon, NY
Battistoni Meats - Buffalo, NY
Brick Village Gourmet - Mayville, NY
Byrne Dairy - Syracuse, NY
Costanzo's Bakery - Cheektowaga, NY
Crystal Beach Loganberry - Saratoga Springs, NY
Flying Bison Brewery - Buffalo, NY
Great Lakes Cheese - Cuba, NY
Heintz & Weber - Buffalo, NY
Lewiston's Honey - Lewiston, NY
Long Cliff Winery - Niagara County, NY
Yancey's Fancy Cheese - Corfu, NY



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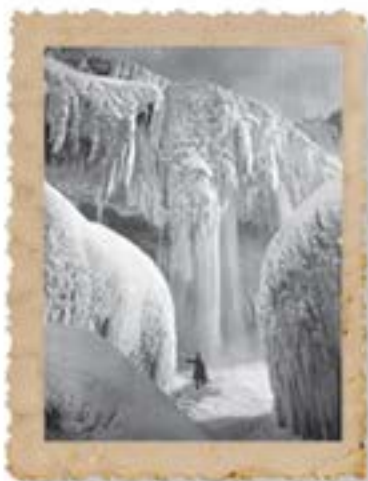
Niagara Falls State Park

Niagara Falls has the honor of being the oldest state park in the United States, formed in 1885. It goes without saying that water is the main attraction of Niagara Falls. About 300 acres of the over 400-acre state park are under water. Although not the highest waterfalls in the world, they move an incredible volume of water (more than 280 tons per second) over the precipice. The rushing water drains from four of the five great lakes: Superior, Michigan, Huron, and Erie, before it plunges over the falls.



Terropin Tower (1833-1873)

Designed by renowned landscape architect Frederick Law Olmsted, Niagara Falls State Park is an enduring legacy of the man who believed that Niagara belongs to all of us. Native vegetation and wildflowers display what Olmsted described as the "exceeding loveliness of the rock foliage." The park's network of footpaths through wooded areas and along the banks of the Niagara River allows visitors to see nature at her best.



Ice Mountain at foot of Falls



American Falls dewatered in 1969

According to legend, the honeymoon trend was started in 1801 when the daughter of future U.S. Vice President Aaron Burr, Theodosia, and her new husband, Joseph Alston, traveled to Niagara Falls a few months before their marriage. Then in 1804, several months after his marriage, Jerome Bonaparte, (Napoleon's younger brother) honeymooned at the falls with his American bride, Elizabeth Patterson.



Aerial perspective of Niagara Falls, circa 1882



Annie Edson Taylor with barrel

Mrs. Annie Taylor, a 63-year-old widowed school teacher, decided a trip over the falls in a wooden barrel was her ticket to fame and fortune. On October 24, 1901, she became the first person to survive a trip over the falls and as she emerged from her barrel, she reportedly said, "No one ought to ever do that again."