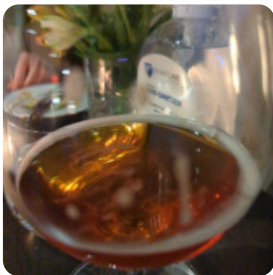




Treadwell Farm-to-Table Cuisine- Niagara on the lake Menu

<https://menuweb.menu>

114 Queen Street Niagara-on-the-Lake, ON L0S 1J0, Niagara Falls, United States
+19059349797 - <http://www.treadwellcuisine.com>



Here you will find the [menu](#) of Treadwell Farm-to-Table Cuisine- Niagara on the lake in Niagara Falls. At the moment, there are **95** menus and drinks on the menu. Treadwell is a restaurant that offers a memorable dining experience, with exceptional staff attentiveness, high-quality food preparation, and creative presentation. While some reviewers mentioned issues with the food, such as salty dishes or unexpected flavor combinations, overall the restaurant seems to impress guests with its atmosphere and service. The extensive wine list and option to sit at the kitchen-side bar for a chef's table experience are highlighted as positives. The restaurant received praise for special occasions, with a mention of complimentary champagne for an engagement celebration. Reviewers express a desire to return to Treadwell for future dining experiences, despite some minor hiccups in the food offerings.

Treadwell Farm-to-Table Cuisine- Niagara lake Menu



Non Alcoholic Drinks

WATER

Sushi Rolls

SUSHI

Main Courses

LASAGNA

Vegetarian

CAULIFLOWER

Gnocchi

GNOCCHI

Sandwiches

CALIFORNIA SANDWICH

Drinks

GLASS OF WINE

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Fish

SMOKED SALMON

Beef Dishes

FILET MIGNON

Steaks

RIBEYE STEAK

Soft Drinks

JUICE

American Food

EGGS BENEDICT

Hot Drinks

COFFEE

French

FOIE GRAS

Chinois Dessert

SELECTION OF HOUSEMADE SORBETS

Salads

SALAD

SIDE SALAD

Soups

DAILY SOUP

TOMATO SOUP

Snacks

BRUSCHETTA

BREADSTICKS

Treadwell Farm-to-Table Cuisine- Niagara Menu



First

BEEF TARTARE, BLACK GARLIC
MAYONNAISE, EGG YOLK, GHERKINS,
SOURDOUGH CRACKERS

CURED ATLANTIC SALMON, BURNT
LEEK, CHIVE, TROUT CAVIAR

PINGUE'S 24 MONTH AGED
PROSCIUTTO, BOSC PEAR, LEMON
AIOLI, PECORINO, ARUGULA

ROASTED HEIRLOOM BEETS,
HAZELNUTS, GOAT'S CHEESE LIME
SORBET

Second

POTATO LEEK SOUP WITH SMOKED
CHEDDAR CROQUETTE

SEARED EAST COAST SCALLOP,
CAULIFLOWER PURÉE, PICCALILLI

SLOW COOKED PORK BELLY,
CHIMICHURRI, CHICHARRÓN

WINTER MUSHROOM VOL-AU-VENT
WITH TARRAGON CREAM

Restaurant Category

DESSERT

FRENCH

VEGAN

ITALIAN

Dessert

CHEESECAKE

CHOCOLATE CRÈMEUX, TOASTED
HAZELNUT FEUILLETINE CRUMB,
ESPRESSO ICE CREAM

STICKY TOFFEE PUDDING

CARAMEL CUSTARD TART, VANILLA
CHANTILLY, BROWN SUGAR TUILLE

SORBET

SELECTION OF ARTISANAL CHEESES,
TOASTED DATE NUT BREAD,
PRESERVES

Starters

CHARDONNAY STEAMED P.E.I.
MUSSELS, FENNEL POLLEN CREAM,
GRILLED BREAD

MUSHROOM RISOTTO

PINGUE'S 24 MONTH AGED
PROSCIUTTO, BOSC PEAR, LEMON
AIOLI, ARUGULA, PECORINO

HOUSEMADE LOCAL CHARCUTERIE
WITH SELECTION OF ARTISANAL
CHEESES

SEARED EAST COAST SCALLOP, PORK
BELLY, CAULIFLOWER PURÉE,
PICCALILLI

LOCAL SALAD GREENS, BANYULS
VINAIGRETTE, WALNUTS BLUE CHEESE

Main Course

PAN SEARED SALMON, LEEKS CLAMS,
FINGERLING POTATO

LOBSTER CLUB ON DUCK FAT FRIED
SOURDOUGH, DOUBLE SMOKED
BACON, WHIPPED GOAT'S CHEESE

SLOW BRAISED LAMB SHANK, SMOKED
CHEDDAR POLENTA, MINT GREMOLATA

TAGLIATELLE, WILD MUSHROOMS,
TARRAGON CREAM, POACHED EGG,
PECORINO

MUSCOVY DUCK BREAST,
CARAMELIZED ONION PURÉE, OHME
FARMS' BRUSSELS SPROUTS, HOISIN

SLOW COOKED LAMB SHOULDER, COAL
SMOKED BABA GHANOUSH, MINT JUS

BEEF TENDERLOIN, TRUFFLE POTATO
PURÉE, CRISPY SHALLOTS, SAUCE
BORDELAISE

Treadwell Farm-to-Table Cuisine- Niagara Menu



BEETROOT RICOTTA TORTELLINI, CHEZ NOUS FARMS' SPINACH, WALNUTS SAGE BUTTER

PACIFIC HALIBUT, CHORIZO, WHITE BEAN PURÉE, SPINACH, PARMESAN BROTH

These Types Of Dishes Are Being Served



MUSSELS

FISH

PASTA

BREAD

SALAD

DESSERTS

APPETIZER

LOBSTER

SOUP

CHICKEN

Ingredients Used



LETTUCE

MUSHROOMS

CORN

BACON

RED SNAPPER

DUCK

HALIBUT

TOMATOES

EGG

TUNA

BRUSSEL SPROUTS

SCALLOPS

WATERMELON

BEEF

CHEESE

SAUSAGE

ONION

ONION

OLIVES

SHRIMP

BRUSSELS SPROUTS

SCALLOP

BUTTER

FETA

TOMATO

QUINOA

Treadwell Farm-to-Table Cuisine- Niagara on

Treadwell Farm-to-Table Cuisine- Niagara the lake Menu

the lake

114 Queen Street Niagara-on-the-Lake, ON L0S 1J0, Niagara Falls, United States

Made with [Menu](#)

Opening Hours:

Monday 11:30 -14:30 17:00 -21:00

Tuesday 11:30 -14:30 17:00 -21:00

Wednesday 11:30 -14:30 17:00 -21:00

Thursday 11:30 -14:30 17:00 -21:00

Friday 11:30 -14:30 17:00 -22:00

Saturday 11:30 -14:30 17:00 -22:00

Sunday 11:00 -14:30 17:00 -21:00

