

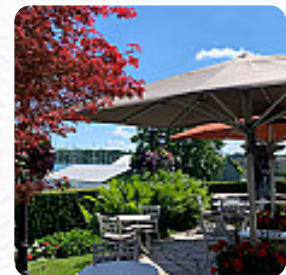
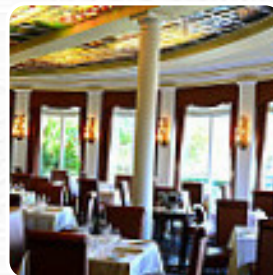


Tiara Menu

<https://menuweb.menu>

155 Byron Street ON L0S 1J0, Niagara-on-the-Lake, Canada

+19054682195, +19054686008 - <https://www.vintage-hotels.com/queens-landing/tiara-restaurant/>



On this homepage, you will find the **complete [menu](#) of Tiara** from Niagara-on-the-Lake. Currently, there are **243** meals and drinks available. Located overlooking the Niagara River, Tiara offers a contemporary dining experience featuring Ocean Wise Certified [Seafood](#), Grilled Meats with The Best Ontario Produce, Local Wines, Craft Cocktails And Ales. The menu changes with the season to showcase the finest ingredients found in Niagara and beyond. Serving breakfast, lunch, and dinner seven days a week, Tiara also offers a delightful Sunday brunch, pre- and post-theatre dining, and an extensive wine list featuring local vintages and wines from around the world. Your four-diamond culinary extravaganza awaits at Tiara.

Tiara Menu



Desserts

CHOCOLATE CAKE

Non Alcoholic Drinks

WATER

Mains

BEEF STRIPLOIN

Burger

CHICKEN SUPREME

Extras

WHIPPED CREAM

Gnocchi

GNOCCHI

Toast

FRENCH TOAST

Breakfast

CLASSIC EGGS BENEDICT

Sweets

CHOCOLATE PEANUT BUTTER MOUSSE

Pork

PORK BELLY

Rice

RISOTTO

Side Orders

SIDE OF COLESLAW

Tacos

BLACKENED FISH TACO

Steaks

SURF AND TURF

From The Grill

RIBS

Chicken Meat

BAKED CHICKEN

Omelettes

OMELETTE INGREDIENTS

Vegan

ORECCHIETTE

Dipping Sauces

MAPLE SYRUP

Makiman Chef Specials

BEEF TATAKI

CA\$47

Wine

BOTTLE OF WINE

American Food

EGGS BENEDICT

Tiara Menu



Aperitif

GLASS OF CHAMPAGNE

Chef Specialties

MISO GLAZED ATLANTIC
SALMON

CA\$75

Gourmet

CAULIFLOWER GRATIN

Beliebte Gerichte

CLASSIC QUEBEC POUTINE

Brunch

TRUFFLE MUSHROOM BENEDICT

Raciones

FRESH BAKED BREAD

Coffee

ESPRESSO

Protein

CRISP BACON

Deli Meats

ROASTED BEEF

Featured Items

FRENCH ARTISANAL BREAD

Food

SANTA FE CHICKEN TACO

Brunch Menu

LOBSTER BENEDICT

Dinner Entrées

ATLANTIC SALMON

Shareable Plates

BACCHUS PLATTER

Sunday Brunch

SMOKED SEAFOOD

Salad Add-Ons

GRILLED TEMPEH

Big Bites

TEMPEH

More Sandwiches

ATLANTIC SMOKED SALMON

Griddle

CHEFS DAILY PICK PANCAKES OR
FRENCH TOAST

Pastas & Entrées

WHITE BOLOGNESE

Create Your Own Salad

DRIED FRUIT AND NUTS

Ala Carte Sides

COUNTRY SAUSAGE

Tiara Menu



Things To Share

RICOTTA STUFFED CREPES

Petite

BABY FIELD GREENS SALAD

Brunch Buffet

ASSORTED FRUIT JUICES

Insalata

KALE CAESAR

CA\$39

Seafood Add-Ons

GRILLED TIGER PRAWN

Cold Buffet

SELECTION OF SEASONAL SALADS

Nos spécialités belges

MOULES AU VIN BLANC

Mexican-American Food

EMPANADAS

Savory Benedicts

SWEDISH BENEDICT

2 Eat

CHILI SHRIMP TACO

Nye Dessert

CHOCOLATE RASPBERRY OPERA CAKE

From Our Pastry Kitchen

SELECTION OF GATEAU AND FRENCH PASTRIES

Brunch Sandwiches And Salads

GREENS SALAD

Garde Manger.

EUROPEAN CHARCUTERIE

Leaves And Bowls

CLASSIC CAESAR

Hot Dogs & Wraps

KOREAN BBQ CHICKEN WRAP

Buffet Frittata

CRISPY BACON AND SAUSAGE

Omelets Station

CHOICE OF OMELETTE, SCRAMBLED EGG, AND FRIED EGG TO ORDER

Entrées

ANTIPASTO PLATTER

GARLIC TOAST

Main Courses

CAJUN FISH TACO

SIRLOIN

Tiara Menu



Beef Dishes

FILET MIGNON

BRISKET

Mexican Dishes

TACOS

FISH TACOS

Hot Drinks

TEA

COFFEE

Egg Dishes

EGGS FLORENTINE

OMELETTE

Pasta Station

FOREST MUSHROOMS AND BABY SPINACH IN A ROASTED ROSE SAUCE

POTATO GNOCCHI IN A TRUFFLE CREAM SAUCE

Pantry

ASSORTED CEREALS, GRANOLA, AND CEREAL BARS

ASSORTED PRESERVES, PEANUT BUTTER, AND CREAM CHEESE

French

FOIE GRAS

POUTINE

Sushi Station

SELECTION OF RICE ROLLS AND SUMMER ROLLS

SOYA SAUCE, PICKLED GINGER AND WASABI

Waffles, Crepes and Bread Pudding

FRESH STRAWBERRIES, FIELD BERRY COMPOTE AND MACERATED CHERRIES

WHIPPED CREAM, CRÈME ANGLAISE AND CHOCOLATE SAUCE

Upgrades and Sides

UPGRADE TO HOUSE GARDEN OR CAESAR SALAD

UPGRADE TO POUTINE

Soups



BAKED BREADS AND CREAMERY BUTTER

TOMATO SOUP

MUSHROOM SOUP

Seafood

SHRIMP LINGUINE

CRAB CAKES

LOBSTER TAIL

Sauces

WHITE WINE CREAM

EXTRA VIRGIN OLIVE OIL, GARLIC AND WINE

HOT SAUCE

Entrée

DUNGENESS CRAB DIP AND WONTON CHIPS

BACCHUS GREENS

Tiara Menu

BACCHUS SUNCHOKE SOUP

Platters

HOUSE MADE GRAVLAX WITH SHAVED
RED ONION AND CAPERS

CHARCUTERIE PLATTER, GHERKINS,
OLIVES, MUSTARDS AND HORSERADISH

MUSHROOM STRUDEL WITH GOAT
CHEESE

Bakery

ASSORTED BREADS, BAGELS, ENGLISH
MUFFIN, GLUTEN FREE BREAD

FRESH BAKED DANISH, MUFFINS,
BUTTER CROISSANT, SWEETBREAD

HOUSE BAKED MUFFINS

Taco's

OVEN -BRAISED BEEF TACO

TEMPEH TACO

NACHO'S DIP

European Cold Table

MARINATED ANTIPASTO VEGETABLES

AN ASSORTMENT OF IMPORTED AND
DOMESTIC CHEESES

FRESH SLICED AND MARINATED FRUITS

Indulges

GARLIC BLACK TIGER SHRIMP

SAUTÉED VEGETABLES WITH SMOKED
MALDON SALT

SAUTÉED BRUSSEL SPROUTS WITH
MISO GLAZE

Salads



CAESAR SALAD

TOMATO

BLUE CHEESE SALAD

BEET SALAD

Drinks

COFFEE AND TEA

DRINKS

GLASS OF WINE

BEER

Menu

THE CANADIAN

GET CRACKING OMELET

CLASSIC BRIOCHE FRENCH TOAST

BUTTERSCOTCH BANANA PANCAKES

Hot Kitchen

EGGS OF THE DAY (SCRAMBLED, OR
HARD BOILED)

CAJUN HASH POTATOES

TWO DAILY ACCOMPANIMENTS

OATMEAL WITH STEEL CUT OATS,
HONEY AND MAPLE BROWN SUGAR

Hot Selection

SLOW ROASTED HIP OF BEEF

MAPLE AND BROWN SUGAR BAKED
HAM

WHOLE ROASTED ATLANTIC SALMON
FILLET

CRISPY QUEBEC BACON COUNTRY
SAUSAGE



Tiara Menu



Cold Kitchen

LOCALLY SOURCED FRESH CUT FRUIT
AND WHOLE FRUIT

ASSORTED YOGURTS AND BERRIES

DAILY CHARCUTERIE, CHEESE PLATE

MARINATED TOMATOES, CUCUMBERS,
AND VEGETABLE

Selection Of Salads

MOROCCAN COUSCOUS SALAD

ORGANIC VINE RIPENED TOMATOES

GRILLED ANTIPASTO VEGETABLES

CANADIAN CHEESES AND NIAGARA
FRUIT CHUTNEY

Restaurant Category

VEGETARIAN

VEGAN

DESSERT

FRENCH

Main Course

FRESH CUT FRIES

MAPLE BRINED PORK LOIN

THYME ROASTED CHICKEN BREAST

SPICY TIGER PRAWN LINGUINE CA\$78

BEEF FILLET

Pasta

RIGATONI ARABIATTA

LINGUINI

CAVATELLI

LINGUINE

SEAFOOD PASTA

RAVIOLI

Side Dishes

SAUTÉED FOREST MUSHROOMS

SIDE GRAVY

ANDOUILLE

MARINATED MUSHROOM SALAD

BUTTERMILK MASHED POTATOES

HONEY GLAZED BABY CARROTS

First

KALE CHIFFONADE ROASTED BEET
SALAD

CREAMY SUNCHOKE SOUP

VEGAN SALAD NIÇOISE CA\$39

MOULES A LA BELGE CA\$46

WARM SEAFOOD MELANGE CA\$59

ONTARIO SOUS VIDE PORK
BELLY CA\$42

Main

SOUS VIDE PORK BELLY

FRANGO ASSADO CHICKEN SUPREME

MAPLE BRINED ONTARIO BERKSHIRE
PORK CHOP

VEGAN EGGPLANT CAVIAR
CROQUETTE CA\$65

HERB SOUS VIDE CORNISH HEN CA\$75

MAPLE BRINED ONTARIO PORK
CHOP CA\$72

PAN SEARED LAKE ERIE
PICKEREL CA\$72

HERB GNOCCHI WITH DUCK
RAGOUT CA\$78

Tiara Menu



Starters



FOIE GRAS TERRINE

PAN SEARED ATLANTIC
SALMON

AMERICAN STYLE DOUBLE
SMASHBURGER

SEASONAL SOUP

ROASTED WHOLE SALMON

SELECTION OF SEASONALLY INSPIRED
VEGETABLES

SEASONALLY INSPIRED STARCH

GOLDEN WHIPPED POTATOES ROASTED
SWEET POTATOES

BUTTER POACHED LOBSTER
TAIL CA\$52

Dessert



SPIKED WHITE CHOCOLATE
CRÈME BRÛLÉE

BANANAS FOSTER CREAM
PIE

BANANA BREAD FRENCH TOAST

WARM SEASONAL BREAD PUDDING

CHEESECAKE

WHITE CHOCOLATE ORANGE
CRÈME BRÛLÉE CA\$23

PEANUT BUTTER CHEESECAKE
BOMBE CA\$23

SPICED CARROT CAKE CA\$23

SOUR CHERRY ALMOND BREAD
PUDDING CA\$23

DARK CHOCOLATE TART CA\$23

SORBET

BANANA PUDDING

BREAD PUDDING

BROWNIES

CREME BRULEE

CREPES

TARTUFO

These Types Of Dishes Are Being Served



DESSERTS

MUSSELS

CHICKEN

PASTA

LAMB

SALAD

FISH

SOUP

LOBSTER

APPETIZER

PORK CHOP

BREAD

TOSTADAS

ICE CREAM

MEAT

TUNA STEAK

BURGER

Ingredients Used



ESCARGOT

TOMATOES

SHRIMP

BEEF

PORK MEAT

HALIBUT

TOMATO

Tiara Menu

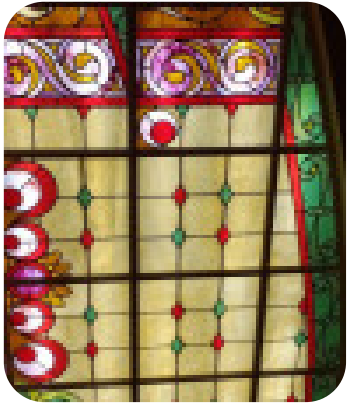


SCALLOPS	MUSHROOMS
BUTTER	YOGURT
PEANUT BUTTER	SALMON
HADDOCK	PRAWNS
SCALLOP	CHEESE
SEAFOOD	HAM
VEGETABLES	TOFU
BANANA	DUCK
CHOCOLATE	

Tiara

155 Byron StreetON L0S
1J0, Niagara-on-the-Lake,
Canada

Opening Hours:
Monday 08:00-11:00 12:00-16:00 17:00-20:00
Tuesday 08:00-11:00 12:00-16:00 17:00-20:00
Wednesday 08:00-11:00 12:00-16:00 17:00-20:00
Thursday 08:00-11:00 12:00-16:00 17:00-20:00
Friday 08:00-11:00 12:00-16:00 17:00-21:00
Saturday 08:00-11:00 12:00-16:00 17:00-21:00
Sunday 08:00-11:00 12:00-15:00 17:00-20:00



Made with [Menu](#)