

# Treadwell

## Farm to Table Cuisine

### EPICUREAN ADVENTURE AT ITS BEST

PHOTOGRAPHY BY CHERYL THIESSEN

*61 Lakeport Road, Port Dalhousie  
905-934-9797*

Niagara's newest and perhaps most unique restaurant commands the supreme waterside location in this quaint, "seaside" village.

Treadwell Farm To Table Cuisine, the epicurean adventure of famed Niagara chef, Stephen Treadwell, is a splendid, 120-seat dining spot that is almost anchored in the mighty 12-mile Creek, a clear, powerful watercourse that flows into Lake Ontario here.

Arriving to enjoy the field-fresh food and wondrous wine one might be more immediately taken by the maritime vista – there's even a small waterfall. From most seats in Treadwell you can view the coursing, bubbling waters, shore birds, dads and daughters with fishing poles, and bobbing boats.

But, as we all know, you can't eat atmosphere.

Thirty minutes with chef/owner Stephen Treadwell tells anyone that this meticulous man is a stickler for perfection. Now running his own eatery for the first time after a long executive career in first-class kitchens, Treadwell personally toils for 14 or more hours a day with his team of five cooks.

If it is in season, if it has just been picked or plucked at a local farm, delivered from a local stockyard or body of water, then it will be allowed on your plate. The same day. "I guarantee it," pledged Treadwell. If you have a hankering for frozen formula food, the same old same old, those greasy mounds of mush, please go elsewhere.

Simple, farm-fresh food, perfectly prepared, and served in "casual elegance," is all that Treadwell promises.

"We are offering something different and the reaction has been absolutely tremendous so we know that we are on the right track."

Treadwell relies on daily deliveries of just-picked produce from Wyndym Farm in Niagara-on-the-Lake, the finest beef from Cumbrae Farms near Guelph, and lamb and pork from Simcoe County, along with fish from Terry's Global Fish in Port Dover, cheese from the Upper Canada Cheese Company in Jordan, and many other local suppliers, literally just down the road from the restaurant.

Treadwell's menu is available on [www.treadwellcuisine.com](http://www.treadwellcuisine.com). It's open seven days a week for lunch and dinner.

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## NIAGARA'S HOTTEST NEW RESTAURANT

**PORT DALHOUSIE**— Judging by its farm-fresh food, first class Niagara and foreign wines, along with the relaxing ambience of this delightful waterside dining spot, business folk will be flocking to Treadwell Farm To Table Cuisine.

“We are corporate friendly,” states Robert Stanley, Treadwell’s director of sales and marketing. Hosting large business groups, as many as 120 for dining and 300 for receptions, along with custom catering offsite, “will become a cornerstone of this business,” Stanley added.

Treadwell, at 61 Lakeport Road, should continue to be a runaway success because chef/owner Stephen Treadwell has a proven epicurean track record. He’s the top kitchen commander who guided Niagara-on-the-Lake’s popular Queen’s Landing to \$25 million in annual sales from \$10 million.

According to his son, James, the new restaurant’s sommelier, Treadwell Farm To Table Cuisine is, in a sense, “dad’s own studio,” where he can display his food preparation and presentation artistry.

Stephen Treadwell said he is wagering his lengthy cooking and management reputation on one simple promise: He guarantees all patrons same-day, farm fresh food, properly prepared, at a fair price, in an atmosphere of “casual elegance.” “People are annoyed about getting ripped off when it comes to food,” he said. “People are prepared to pay for quality if one gives them consistency of food, ambience and excellent service.”

Treadwell has been packed ever since its opening. Located beside Twelve Mile Creek, diners can watch the boats, fishermen, and even see a tiny waterfall. On fine summer evenings, a patio seat here may be the most pleasant place in all of Niagara to quaff a drink and eat same day, farm-fresh food.

[www.treadwellcuisine.com](http://www.treadwellcuisine.com) or call 905-934-9797.