



DINNER MENU

Small Plates

Soup of the Day Bowl \$7 Cup \$5

French Onion \$10

Our classic baked onion soup with melted swiss, romano, and provolone with French baguette crouton

Warm Herbed Olives \$12

Warm olives tossed with feta cheese, greens & grilled toast points

 **Sambuca Mussels \$16**

Sautéed Prince Edward Island mussels, tomato, fresh herbs, Sambuca & cream

Coconut Shrimp \$17

Served with a pool of sweet & spicy plum sauce

Pacific Crab Cakes \$18

Pan seared lump crab cakes, wild greens, trio of Asian sauces

 **Roasted Brussels Sprouts \$14**

Maple glazed apple smoked bacon, candied pecans, pan roasted brussels sprouts

Italian Meatballs \$16

2 large house made meatballs served in a pool of red sauce

Chef's Daily Flat Bread \$16

Chef's Daily Creation

Caesar Salad Small \$9 Large \$15

Romaine lettuce, house made Caesar dressing, croutons, shaved parmesan

 **Beet Salad \$16**

Roasted beets with arugula, goat cheese, candied walnuts, oranges & honey Catalina dressing

 **Fall Chopped Salad \$15**

Diced honey crisp apples, pecans, gorgonzola, dried cranberries, chopped romaine lettuce, maple vinaigrette

Add Grilled Salmon 9 Grilled Shrimp 9 Grilled Chicken 6

 VEGETARIAN OFFERING

 GLUTEN FREE

Chef & Owner Michael Greco - Sous Chef Emory Bailey November 2025



Large Plates

 **6 oz Sirloin Filet \$38**

Grilled to your liking, Cabernet Demi, Chef's daily choice of potato

 **Tomahawk Pork Chop \$32**

Basted with an apple sage jus, chef's daily choice of potato

Gorgonzola Chicken \$26

Penne pasta tossed with grilled chicken, sweet peas, spinach and gorgonzola cream

 **Salmon Crust \$29**

Roasted Faroe Island salmon, horseradish crust, Chef's wild rice, crispy spinach

 **Mahi Mahi \$27**

Pan sautéed mahi mahi, dragon fruit salsa, wild rice, crispy arugula

Piccata alla Greco \$26

Pan sautéed chicken breast, artichoke hearts, capers, spinach, lemon, white wine butter, spaghetti

 **Asparagus Risotto \$25**

Roasted asparagus, spinach, risotto, garlic, shallots, vegetable stock, Romano & cream

+ Can be made without dairy +

+ Add Grilled Salmon 9 Add Grilled Shrimp 9 Add Grilled Chicken 6 +

 **Butternut Squash Ravioli \$26**

Velvety sage cream sauce & toasted pecans, parmesan Reggiano

Lobster Ravioli \$28

Buffalo's own Gondola's lobster ravioli, roasted tomato & lobster sauce

Shrimp & Chorizo Fresh Tagliatelle Pasta \$28

Sautéed shrimp & chorizo sausage, sundried tomatoes, arugula, white wine, butter

Chicken Pot Pie \$26

Savory mix of vegetables, chicken, a rich sauce, puff pastry

Signature Burger \$18

Cheddar cheese, applewood smoked bacon jam, crispy onions, lettuce, tomato

Buttermilk Chicken Sandwich \$18

Hand-breaded buttermilk fried chicken on a brioche bun with hot pepper cheese, lettuce, hot honey mayo & spicy purple slaw

Crab Cake Sandwich \$20

Our classic crab cake, wild greens, Avocado aoli