



## DINNER MENU

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### *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**



## *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