



# BUFFALO LAUNCH CLUB



## APPETIZERS & LIGHT FARE

ADD ANY SIDE(S) TO THESE OPTIONS TO MAKE IT A MEAL

### ARTICHOKE FRANCAISE 12 <sup>VEG</sup>

Artichoke hearts pan seared in an egg & lemon batter, served over a bed of mixed greens and drizzled with beurre blanc sauce

### JUMBO LUMP CRAB CAKE (1) 14 | (2) 26

Served over arugula with tomato, cucumber, onion, parmesan cheese and a remoulade sauce

### PORK POT STICKERS 12

(6) Dumplings served with soy and sweet chili sauces

### BANG BANG SHRIMP 14

(6) crispy, creamy, sweet and spicy fried shrimp topped with green onion

### BAVARIAN PUB PRETZELS 11 <sup>VEG</sup>

(4) oven baked pretzels served with beer cheese and whole grain mustard

### FRIED CAULIFLOWER WINGS 13 <sup>V</sup>

Fried cauliflower wings -with choice of garlic parmesan, hot, medium, mild, bbq, and honey bbq sauces

### STUFFED BANANA PEPPERS 12 <sup>VEG</sup>

Hot banana peppers stuffed with gorgonzola, ricotta, and romano cheeses. Topped with marinara sauce and served with garlic bread

## ENTREES

### SEASONAL ENTREES

#### CHOICE OF POTATO:

BAKED POTATO | FRENCH FRIES | BAKED SWEET POTATO  
MASHED POTATO | CHIPS | SWEET POTATO FRIES +2  
ONION RINGS +2

VEGETABLE CHOICES CHANGE ON A WEEKLY BASIS

### CRANBERRY GLAZED HALIBUT 33 <sup>GF, DF, NFM</sup>

Pan seared 8oz center cut fillet, cranberry glazed, and encrusted in candied walnuts. Served with your choice of potato and vegetable

### ENCRUSTED SALMON 25 <sup>GF, DF, NFM</sup>

8oz center cut pan seared salmon, pecan encrusted and honey bourbon glazed. Served with your choice of potato and vegetable

### CHICKEN PARMESAN 21 <sup>GF(M)</sup>

6oz panko chicken breast, house made red sauce, shredded mozzarella, linguine pasta, fresh basil

### MOULARD DUCK BREAST 34 <sup>GF</sup>

9 oz pan seared and oven roasted duck, topped with a sesame maple honey glaze. Served with your choice of potato and vegetable

### TERIYAKI CHICKEN BOWL 22

Fried noodles, chicken, sautéed vegetables, sesame seeds, green onion

PLEASE ASK YOUR SERVER ABOUT ADDING A HOUSE SALAD (3.50) OR SOUP OF THE DAY (3.50) TO YOUR MEAL.

### BLC FAVORITES

### DRY RUB BABY BACK RIBS 29 <sup>GF, DF(M)</sup>

Chili lime dry rubbed, smokey chipotle bbq sauce, citrus coleslaw. Served with your choice of potato

### AHI TUNA 34 <sup>DF</sup>

Maple honey marinated, sesame seed encrusted pan seared tuna served with jasmine rice, pickled ginger and fresh wasabi. Served with your choice of vegetable

### ZUCCHINI BOATS 16 <sup>VEG, V(M), GF</sup>

Roasted zucchini, hollowed and filled with sautéed seasonal vegetables, topped with provolone cheese. Served with your choice of potato and vegetable

add grilled chicken +6 add panko chicken +7  
add grilled shrimp +12 add grilled filet +12

### PINEAPPLE FRIED RICE 16 <sup>GF</sup>

Caramelized pineapple, sautéed onions, broccoli, bell peppers, garlic, shallot, fried rice & topped with a sweet & sour sauce

add chicken +6 add shrimp +7

## FROM THE GRILL <sup>^</sup>

SERVED WITH YOUR CHOICE OF POTATO AND VEGETABLE

ADD SAUTEED MUSHROOMS (7) TO ANY ENTREE

### GRILLED 8 OZ FILET MIGNON 49 <sup>GF, DF(M)</sup>

Topped with demi glacé or black garlic butter

Add two (2) shrimp +8

### GRILLED PORK CHOP 29 <sup>GF, DF</sup>

10oz Frenched pork chop over a fruit compote & topped with an apple cider glaze

### NEW ZEALAND RACK OF LAMB <sup>GF, NFM</sup>

HALF 21 | FULL 41

Rosemary, pistachio encrusted, topped with a pomegranate demi sauce

(GF) Gluten Free (Veg) Vegetarian (DF) Dairy Free  
(V) Vegan (M) with Modification  
(NFM) Nut Free with Modification



<sup>^</sup>Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# SOUP & SALADS

GF(M), DF(M)

ADD TO ANY SALAD:

GRILLED CHICKEN +6 | PANKO CHICKEN +7  
GRILLED SIRLOIN STEAK +12 | GRILLED SHRIMP +12

## HARVEST SALAD 14 <sup>NFM</sup>

Fresh mixed green lettuce, candied apples, dried dates, figs, walnuts, fried cranberry goat cheese puck

## SOUVLAKI SALAD 14

Mixed greens with tomato, kalamata olives, cucumber, red onion, pepperoncini, feta cheese, greek dressing and pita bread

## CAESAR SALAD 7 | 12

Crisp romaine lettuce tossed with caesar dressing, asiago cheese, garlic croutons & parmesan crisps

## WEDGE SALAD 7 | 12

Iceberg lettuce topped with bacon, red onion, tomatoes and crumbly bleu cheese. Served with creamy bleu cheese dressing

## BLC HOUSE SALAD 10

Mixed greens with tomatoes, cucumbers, carrots, red onion and pepperoncini

CHOICE OF DRESSING:

RANCH | BALSAMIC | ITALIAN | HOUSE | GREEK  
CREAMY OR CRUMBLY BLEU CHEESE | THOUSAND ISLAND  
CITRUS VINAIGRETTE | HONEY POPPY SEED

## CHICKEN MILANESE 16\*

Breaded chicken filet over an arugula salad, tomato, cucumber, and red onion in a citrus vinaigrette

## FRENCH ONION AU GRATIN

CUP 5.75 | CROCK 7

## SOUP DU JOUR

CUP 4.75 | CROCK 6



## PUB FARE

### CHICKEN WINGS <sup>GF(M)</sup>

(10) 14 | (20) 26

### BONELESS CHICKEN WINGS

(10) 7.50 | (20) 14

### CHICKEN FINGERS

(4) 12

Your choice of sauce. Hot, Med, Mild, BBQ. Served with bleu cheese, carrots & celery

### PIZZA LOGS 8

(4) Served with marinara sauce

### VEGETABLE QUESADILLA 8

Seasonal mixed vegetables baked with cheese. Served over a bed of shredded lettuce, salsa, sour cream, and house made guacamole  
Add chicken +5 | Also available vegan

### BASKET OF FRIES 6

### BASKET OF SWEET POTATO FRIES 7

### BASKET OF ONION RINGS 7

Dedicated gluten-free fryer available, please request when ordering

18% gratuity is automatically added to any in-house food & beverage purchases; 10% gratuity is automatically added on take-out orders.

Beginning 10/12/21, unaccompanied non-member parties will also be billed a 10% dining fee on any food & beverage consumed in-house.

# HAND HELDS

Gluten free rolls and wraps available

**all sandwiches served with house made chips**

## BLC PRIME STEAK BURGER 15 <sup>^</sup>

Topped with lettuce, tomato, onion, and your choice of provolone or american cheese

## WAYGU BACON JAM BURGER 19 <sup>^</sup>

Grilled 8oz waygu burger topped with caramelized onions, bacon jam & arugula on a toasted garlic brioche bun with your choice of cheese

**MAKE ANY OF THE ABOVE BURGERS A PLANT BASED BEYOND BURGER OR WITH GRILLED CHICKEN**

## REUBEN 15

Corn beef or turkey and sauerkraut topped with thousand island dressing and swiss cheese, piled on rye bread. Substitute turkey to make it a Rachel.

## CHICKEN CAESAR WRAP 13

Grilled chicken and caesar salad wrapped in a flour tortilla shell

## TURKEY CLUB 14

Turkey, bacon, mayo, lettuce, tomato served on your choice of white/rye bread or wrap

## TENDERLOIN STEAK SANDWICH 24 <sup>GF(M), DF(M)</sup>

4oz filet, toasted garlic brioche bun, arugula, horseradish mayo, provolone, cherry tomatoes, balsamic glaze

## BUFFALO CAULIFLOWER WRAP 14 <sup>v</sup>

Fried cauliflower wings with Buffalo sauce, lettuce, bleu cheese, tomato, onion, shredded carrots

**Substitute chips for:**

French fries  
Sweet potato fries +2  
Onion rings +2  
Small house salad +3  
Caesar salad +3.50



**Add - ons:**

Bacon +3  
Avocado +2.50  
Fried Egg +2  
Crispy Onions +2.50

## FRIDAY FEATURES

### FISH FRY 18 <sup>GF(M), DF(M)</sup>

Haddock filet prepared beer-battered fried, panko breaded, or broiled. Served with cole slaw and choice of potato. Tartar sauce and fresh lemon

### CAPTAIN'S PLATTER 23

1/2 Panko breaded haddock fillet with (2) panko scallops and (2) panko shrimp. Served with cole slaw and choice of potato. Tartar sauce, cocktail sauce, and fresh lemon

### HADDOCK FRANCAISE 19

Pan seared haddock in an egg lemon batter, topped with beurre blanc sauce

### CRAB TOPPED HADDOCK 28

10oz haddock fillet topped with a crab mixture, lemon and beurre blanc. Served with your choice of potato and vegetable

## ADDITIONAL SIDES

Mashed Potatoes 4 | Baked Potato 4  
Baked Sweet Potato 4 | Vegetable 5  
Mac and Cheese 7 | Rice Pilaf 5  
Side of Fries 3 | Side of Onion Rings 4  
Side of Sweet Potato Fries 4 | Side of Chips 4