



BUFFALO LAUNCH CLUB



APPETIZERS & LIGHT FARE

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

ARTICHOKE FRANCAISE 12 ^{VEG}

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) 13 | (2) 24

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

GUMP SHRIMP (6) 14

(6) gulf shrimp, dipped in floured, fried and tossed in a gump sauce

HANGER BACON 12 ^{GF}

4 pieces of maple brown sugar glazed candied bacon, served on a hanging line

CRAB RANGOON 13

(6) in-house made rangoon served with sweet chili and sweet & sour sauce

FRIED CAULIFLOWER WINGS 12 ^V

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

STUFFED BANANA PEPPERS 11 ^{VEG}

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

AHI TUNA WONTONS 18

(6) Sesame seed encrusted, teriyaki marinated tuna on wontons, over an avocado salad with soy sauce

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

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

GARLIC PARMESAN HALIBUT 38

With a honey sweet corn purée, and topped with a butter cream sauce. Served with your choice of potato and vegetable

CRAB TOPPED SALMON 28

8 oz Faroe Island salmon topped with crab meat blend, beurre blanc, fresh lemon & parsley. Served with your choice of potato and vegetable

SIESTA PASTA 20 ^{VEG (M), GF(M)}

Sweet bell peppers, andouille sausage, mushroom, spinach, garlic, banana pepper cream sauce

add your choice of Cajun chicken +6 / Cajun grilled shrimp +6

NABEYAKI UDON 16

Hot udon noodles in a seafood broth with radishes, snow peas, butternut squash, spinach, and chicken thighs

AHI TUNA 34 ^{DF}

Teriyaki marinated ahi tuna with a honey sesame seed crust, topped with lime caviar and served with jasmine rice and your choice of vegetable. Soy sauce, wasabi, and ginger on the side

FROM THE GRILL [^]

SERVED WITH YOUR CHOICE OF POTATO AND VEGETABLE

ADD 2 SCALLOPS (18) OR SAUTEED MUSHROOMS (7) TO ANY ENTREE

GRILLED 8 OZ FILET MIGNON 48 ^{GF,DF(M)}

Topped with demi glacé or black garlic butter
Add two (2) shrimp +8

BOURBON BACON-JAM PORK CHOP 28 ^{GF,DF}

Grilled 10oz frenched porkchop, caramelized onions, rendered bacon, bourbon glaze

NEW ZEALAND RACK OF LAMB ^{GF}

HALF 20 | FULL 39

Rosemary rubbed, pistachio encrusted topped with a cranberry pomegranate demi sauce

BLC FAVORITES

DRY RUB BABY BACK RIBS 28 ^{GF, DF(M)}

Carolina dry rubbed, Gooden's bbq sauce, southern coleslaw. Served with your choice of potato

BRAISED SHORT RIBS 31 ^{GF}

8 hour braised ribs, served with caramelized vegetables and a demi glaze. Served with your choice of potato

PAN SEARED SCALLOPS ^{GF market price}

Five pan seared scallops served with roasted red pepper sauce, honey sweet corn purée, and fried spiral potatoes. Your choice of potato and vegetable

Also available as an appetizer (3) without the sides.

VEGAN RAVIOLI* 21 ^V

5 vegetable stuffed ravioli served with your choice of pesto, red sauce, or olive oil garlic sauce

ZUCCHINI BOATS 14 ^{VEG, V(M), GF}

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* 15 ^{GF, V}

Hawaiian rice mixed with bell peppers, broccoli, onion, pineapple, ginger, and garlic. Topped with coconut flakes and sesame seeds

Add Sautéed Chicken +6 / Baby Shrimp +8

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

[^]Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



HAND HELDS

Gluten free rolls and wraps available

all sandwiches served with house made chips

BLC PRIME STEAK BURGER 15[^]

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

JACK DANIELS BURGER 15[^]

Burger patty topped with whiskey bacon jam, cheddar cheese, garlic brioche bun

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

REUBEN 15

Corn beef and sauerkraut topped with thousand island dressing and swiss cheese, piled on rye bread

CHICKEN CAESAR WRAP 13

Grilled chicken and caesar salad wrapped in a flour tortilla shell

TURKEY CLUB 13

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

BRAISED SHORT RIB TACOS 21^{DF(M)}

3 floured tortillas, chipotle sauce, cheddar cheese, pickled onion, rainbow radish, cilantro, lime. Served with tortilla chips & queso

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 17^{GF(M), DF(M)}

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

CAPTAIN'S PLATTER 22

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 18

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

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

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.

SOUP & SALADS

GF(M), DF(M)

ADD TO ANY SALAD:

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

ASIAN CHOPPED SALAD 14

Romaine lettuce with sliced almonds, carrots, orange segments, radishes, crispy noodles, and an orange vinaigrette

SOUVLAKI SALAD 12

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

ROASTED BEET SALAD 13

Mixed greens, red & yellow beets, goat cheese, candied walnuts and red onion

CAESAR SALAD 7 / 11

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

WEDGE SALAD 6 / 9

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

BLC HOUSE SALAD 8

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
ORANGE VINAIGRETTE

CHICKEN MILANESE 14*

Breaded chicken fillet 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^{GF(M)}

(10) 13 | (20) 25

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**