



BUFFALO LAUNCH CLUB



APPETIZERS & LIGHT FARE

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

ARTICHOKE FRANCAISE 10 ^{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) 12 | (2) 22

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

PORK POT STICKERS 12

Six dumplings served with soy and sweet chili sauces

PAN SEARED SCALLOPS ^{GF market price}

Three pan seared scallops served over a lemon chardonnay sauce topped with an avocado puree and fresh lime

CLAMS CASINO 13

Six traditionally prepared clams casino, topped with bacon and broiled to perfection

CRISPY SOUS VIDE PORK BELLY 15

26 hour sous vide pork belly served with an asian slaw, a sweet chili glaze, and garlic toast points

STUFFED BANANA PEPPERS 10 ^{VEG}

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

CALAMARI 15

Buttermilk marinated rings and tentacles, fried and served with a lemon aioli and marinara

SHRIMP COCKTAIL (4) 18

4 jumbo shrimp served with cocktail sauce and sliced lemon

FRESH SPRING ROLLS 8

3 rice paper rolls filled with lettuce, carrots, cucumbers, red cabbage, and sweet peppers. Served with a thai peanut and sweet chili sauce

ENTREES

SEASONAL ENTREES

RED SNAPPER 26 ^{GF(M)}

Pan seared red snapper served with a grilled pineapple salsa over a herbed butter sauce

DRY RUB BABY BACK RIBS 22 ^{GF}

Slow roasted and served with house made BBQ sauce, coleslaw and fries

JAMBALAYA* 23 ^{GF (M)}

Spicy red sauce stewed with chicken, shrimp, and andouille sausage, banana peppers, garlic, and shallots, served over white rice

PINEAPPLE FRIED RICE* 11 ^{GF, V}

Hawaiian rice mixed with bell peppers, broccoli, onion, pineapple, ginger, and garlic
Add Sautéed Chicken +6 / Baby Shrimp +8

AIRLINE CHICKEN SALTIMBOCCA 21 ^{GF (M)}

10 oz airline chicken breast filled with mozzarella and prosciutto, topped with a chicken veloute sauce

LOBSTER RAVIOLI* 28

House made pasta filled with herbed ricotta and lobster stuffing, served with nantua sauce and shaved manchego cheese

VEGAN RAVIOLI* 18 ^V

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

MUSHROOM PASTA* 18 ^{VEG, GF(M)}

House made pappardelle served with assorted mushrooms, rapini and shaved parmesan in a mushroom cream sauce

FROM THE GRILL

12 OZ USDA PRIME STEAK 42 ^{GF}

Topped with demi glaze or herb butter
Add two (2) shrimp +8

GRILLED 8 OZ FILET MIGNON 38 ^{GF}

Topped with demi glaze or herb butter.
Add two (2) shrimp +8

GRILLED 10 OZ PORK CHOP 22 ^{GF}

with a Honey Garlic Sauce

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



PLEASE ASK YOUR SERVER ABOUT ADDING A
HOUSE SALAD (2.50) OR
SOUP OF THE DAY (3.50) TO YOUR MEAL.
ALL ENTREES COME WITH CHOICE OF POTATO
AND VEGETABLE,
UNLESS INDICATED WITH AN ASTERIK *

BLC FAVORITES

STUFFED HADDOCK 27

Broiled crab stuffed haddock, butter, white wine, parsley and beurre blanc.

HERB CRUSTED SALMON 23 ^{GF (M)}

8 oz atlantic salmon topped with a parmesan herb crust over a dill beurre blanc

CHICKEN MILANESE 14*

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

ZUCCHINI BOATS 12 ^{VEG, V(M), GF}

Roasted zucchini, hollowed and filled with sautéed seasonal vegetables, topped with provolone cheese

add grilled chicken +6 add panko chicken +7

add grilled shrimp +12 add grilled filet +12

PAN SEARED SCALLOPS ^{GF market price}

Five pan seared scallops over a mango purée

GRILLED SWORDFISH 24 ^{GF}

10oz grilled swordfish with a roasted jalapeno baja sauce and fresh lime

FRIDAY FEATURES

FISH FRY 16

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 20

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 17

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

HAND HELDS

Gluten free rolls and wraps available

all sandwiches served with house made chips

BLC PRIME STEAK BURGER 13

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

HAWAIIAN BURGER 15

Teriyaki marinated patty, grilled pineapple rings, sweet and spicy siracha aioli, and pickle on a kings hawaiian roll.

BEYOND BURGER 13 GF (M), V

Plant based burger topped with lettuce, tomato, onion, and your choice of provolone or american cheese

CUBANO 13

Pork, ham, pickles, swiss cheese and whole grain mustard on italian bread

REUBEN 13

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

OPEN FACED STEAK SANDWICH 23

8oz sirlion steak topped with onion, mushrooms, stuffed banana pepper, and provolone cheese on a demi baguette

CHICKEN CAESAR WRAP 12

Grilled chicken and caesar salad wrapped in a flour tortilla shell

FRIED CHICKEN SANDWICH 15

Buttermilk marinated chicken breast battered and fried to perfection on a brioche bun with fry sauce. Can be served spicy or grilled!

TURKEY CLUB 13

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

THREE TACOS

Three hard or soft shell tacos with your choice of protein. Topped with mango slaw, house made guacamole, and cheddar cheese. Served with sour cream and salsa

Grilled Chicken 14 | Grilled Shrimp 15

Grilled Steak 16 | Haddock 14 | Vegetarian 11

Substitute chips for:

French fries
Sweet potato fries +3
Onion rings +3
Small house salad +2
Caesar salad +4

Add - ons:

Bacon +2.50
Avocado +2
Fried Egg +1
Crispy Onions +1



ADDITIONAL SIDES

Mashed Potatoes 2.50 | Baked Potato 2.50
Baked Sweet Potato 2.50 | Vegetable 3
Mac and Cheese 7 | Jasmine Rice 3
Basket of Fries 5 | Basket of Sweet Potato Fries 6
Basket of Onion Rings 6

SOUP & SALADS

ADD TO ANY SALAD:

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

SOUVLAKI SALAD 11

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

BERRY SALAD 13

Mixed greens, strawberries, blueberries, goat cheese candied walnuts and red onion

COBB SALAD 13

Crisp romaine lettuce, mixed greens, tomatoes, bacon, hard boiled egg, avocado, and crumbly bleu cheese

CAESAR SALAD 6.50 / 10

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 blue 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 | WILD BERRY BALSAMIC VINAIGRETTE

BURRATA CAPRESE 12

Burrata cheese, sliced tomatoes, 2 fried green tomatoes over a bed of lettuce tossed in balsamic dressing. topped with basil, olive oil and a balsamic reduction served with garlic toast points

FRENCH ONION AU GRATIN

CUP 5.75 | CROCK 7

SOUP DU JOUR

CUP 4.75 | CROCK 6



PUB FARE

CHICKEN WINGS

(10) 13 | (20) 24

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

SIDE OF FRIES 5 | ONION RINGS 6

SIDE OF SWEET POTATO FRIES 6

SIDE OF CHIPS 4