

BUFFALO LAUNCH CLUB



DINNER MENU

AVAILABLE FOR DINE-IN OR TAKE OUT

SMALL BITES

CHICKEN WINGS (10) 12 | (20) 22
Your choice of sauce. Hot, Med, Mild, BBQ.
Served with bleu cheese, carrots & celery

CHICKEN FINGERS 12
(4) Your choice of sauce. Hot, Med, Mild, BBQ.
Served with fries, bleu cheese, carrots & celery

PIZZA LOGS 8
(4) Served with marinara sauce and fries

VEGETABLE QUESADILLA 8 v/VEG
Seasonal mixed vegetables baked with cheese.
Served over a bed of shredded lettuce, salsa and sour cream
Add chicken +5 | Also available vegan

SIDE OF FRIES 5 | ONION RINGS 6

SIDE OF SWEET POTATO FRIES 6

SALADS

ADD TO ANY SALAD:
GRILLED CHICKEN +5 | PANKO CHICKEN +6
GRILLED SIRLOIN STEAK +12 | GRILLED SHRIMP +12

SOUVLAKI SALAD 10
Mixed greens with tomato, kalamata olives, cucumber, red onion, pepperoncini, feta cheese, greek dressing and pita bread

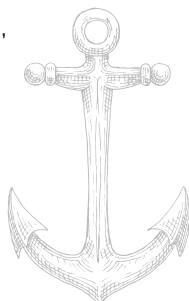
POMEGRANATE & APPLE SALAD 12
Mixed greens and quinoa, topped with apples, pomegranates, toasted almonds and crumbly blue cheese

CAESAR SALAD 6.50 / 10
Crisp romaine lettuce tossed with housemade caesar dressing, asiago cheese, and lemon garlic breadcrumbs

WEDGE SALAD 6 / 9
Iceberg lettuce topped with bacon, red onion, tomatoes and crumbly blue cheese. Served with creamy blue cheese dressing

BLC HOUSE SALAD 8
Mixed greens with tomatoes, cucumbers, carrots, red onion and pepperoncini

Choice of:
Ranch | Balsamic | Italian | Bleu Cheese
Thousand Island | Greek | House
Apple Cider Vinaigrette | Citrus Vinaigrette



SANDWICHES

Gluten free rolls and wraps available

BLC PRIME STEAK BURGER 13
Topped with lettuce, tomato, onion, and your choice of provolone or american cheese.
Served with fries

PULLED PORK BURGER 15
Prime steak burger topped with BBQ pulled pork, cheddar cheese, and crispy onions. Served with fries

FRIED BOLOGNA AND ONION 11
Topped with american cheese and served on a brioche bun with a side of fries

REUBEN 12
Corn beef and sauerkraut topped with thousand island dressing and swiss cheese, piled on rye bread. Served with fries

FILET OF SIRLOIN SANDWICH 17
Topped with sauteed mushrooms and onions on a brioche bun. Served with fries

CHICKEN CAESAR WRAP 12
Grilled chicken and caesar salad wrapped in a flour tortilla shell. Served with fries

CHICKEN BACON RANCH SANDWICH 14
Grilled chicken breast topped with cheddar cheese, ranch, bacon and sliced avocado on a brioche bun. Served with fries

TURKEY CLUB 10
Turkey, bacon, mayo, lettuce, tomato served on your choice of white/rye bread or wrap. Served with fries

Substitute fries for:

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

FRIDAY FEATURES

FISH FRY 16
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 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

MAKE YOUR RESERVATION BY CALLING 716-773-7629 OR
BY EMAIL: BLCOFFICE@BUFFALOLAUNCHCLUB.COM

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) 11 | (2) 20

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

PORK POT STICKERS 12

Six dumplings served with soy and sweet chili sauces

PAN SEARED SCALLOPS 18 ^{GF (M)}

Four pan seared scallops served over a squash puree, topped with beurre blanc and garlic panko zest

CLAMS CASINO 13

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

ARANCINI (3) 10

Breaded three cheese risotto balls served over marinara sauce

STUFFED BANANA PEPPERS 10 ^{VEG}

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

FRENCH ONION AU GRATIN

CUP 5.75 | CROCK 7

SOUP DU JOUR

CUP 4.75 | CROCK 6

ADDITIONAL SIDES

Mashed Potatoes 2 | Baked Potato 2
Baked Sweet Potato 2 | Vegetable 3
Mac and Cheese 7 | Three Cheese Risotto 7
Basket of Fries 5 | Basket of Sweet Potato Fries 6
Basket of Onion Rings 6

ENTREES

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 *

SEASONAL ENTREES

CREAMY SHRIMP AND SCALLOP RISOTTO 21 *

Sauteed baby shrimp and bay scallops tossed in a creamy three cheese risotto

BRAISED CHICKEN THIGHS* 18 ^{GF}

Served over squash and collared greens

OPEN FACED PULLED PORK 14

Dry-rubbed and slow cooked pulled pork served over garlic toast points with coleslaw

KALE AND RICOTTA GNOCCHI 15* ^{VEG}

Tossed with garlic, shallots, tomatoes, kale, leeks, ricotta and parmesan cheese. Topped with kale chips
Add Sautéed Chicken +5 / Shrimp +12 / Grilled Steak +12

MARGHERITA CHICKEN 15

Panko breaded chicken breast topped with basil pesto, fresh mozzarella, topped with roasted cherry tomatoes and garnished with a balsamic glaze

CHEESE TORTELLINI 14* ^{VEG}

WITH WALNUT PESTO

Three-cheese tortellini tossed in a creamy walnut pesto sauce

Add Chicken +5 / Shrimp +12 / Grilled Steak +12

BLC FAVORITES

HADDOCK FRANCAISE 17

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

HONEY GINGER GLAZED ^{GF} SALMON 18

Baked salmon filet topped with a honey ginger glaze

CHICKEN MILANESE 12*

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

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

hollowed out roasted zucchini filled with sauteed seasonal vegetables, topped with provolone cheese

add grilled chicken +5 add grilled shrimp +12
add grilled filet +12

SCALLOPS AU GRATIN 29 ^{GF (M)}

Six pan seared scallops, topped with a gruyere cheese sauce and panko bread crumbs

FROM THE GRILL

GRILLED 12 OZ STRIP STEAK 32

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

GRILLED 8 OZ FILET MIGNON 38

Topped with demi glaze. Add shrimp +8

GRILLED 10 OZ PORK CHOP 19

Served with a mushroom bourbon sauce.

RACK OF LAMB HALF 25 | FULL 32

Pomegranate and fennel glazed rack of lamb

