

# Lunch Menu

## SOUPS

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<b>SEASONAL VEGETABLE</b>	<b>7</b>
<b>SAUSAGE AND LENTIL</b>	<b>8</b>
Calabrian Chili Peppers and Seasonal Greens	

## BREADS

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<b>FRESH BAKED BREADS</b>	<b>7</b>
Salted European Butter & EVOO	

## SALADS

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<b>CHICKEN COBB</b>	<b>15</b>	<b>BIBB SALAD</b>	<b>12</b>
Baby Gem, Tomato, Egg, Bacon, Avocado, Blue Cheese		Seasonal Greens, Fresh Pear, Radish, Pistachio, Roasted Pear & Champagne Vinaigrette	
<b>COUS COUS</b>	<b>17</b>	<b>SHRIMP LETTUCE WRAPS</b>	<b>14</b>
Salmon, Orange, Fennel, Arugula, Citrus Vinaigrette		Grapefruit Ponzu, Tomato, Celery, Onion, Shrimp Ceviche, Bibb Lettuce	
<b>BURRATA</b>	<b>14</b>	<b>CAESAR SALAD</b>	<b>13</b>
Heirloom Tomato, Arugula, Balsamic Honey, Basil Oil		Anchovy, Croutons, Parmesan Crisp, Cured Egg Yolk	
<b>STRAWBERRY SALAD</b>	<b>11</b>	Add Grilled Chicken	<b>5</b>
Baby Spinach, Feta, Toasted Pecan Vinaigrette		Add Grilled Shrimp	<b>8</b>

## ARTISAN PIZZA

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<b>MARGHERITA</b>	<b>17</b>	<b>TOMATO PIE</b>	<b>16</b>
Fresh Mozzarella, Plum Tomato, Fresh Basil, Sicilian EVOO		Tomato, Pecorino Romano, Oregano	
<b>MUSHROOM</b>	<b>18</b>	<b>ANGUS STEAK</b>	<b>19</b>
Garlic Puree, Wild Mushrooms, Mozzarella, Truffled Greens		Danish Blue, Mozzarella, Calabrian Chili, Arugula, Carmelized Onion	
<b>"MDC"</b>	<b>19</b>	<b>BBQ SHRIMP &amp; PULLED PORK</b>	<b>18</b>
Tomato, Pepperoni, Anchovies, Pecorino Romano, Mozzarella, Calabrian Chili, Onions		Wisconsin Cheddar, Mozzarella, House BBQ Sauce, Buttermilk Ranch, Scallion	

## BURGERS & SANDWICHES

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<b>ALL AMERICAN BURGER</b>	<b>14</b>	<b>STEAK SANDWICH</b>	<b>19</b>
American Cheese, Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard		Brioche Roll, Chopped Angus Steak, House Steak Sauce, Horseradish Cream, Provolone Cheese, Caramelized Onions, Peppers	
<b>CHEZ BURGER</b>	<b>15</b>	<b>BBQ PULLED PORK SANDWICH</b>	<b>14</b>
Onion Bacon Jam, Brie, Tomato, Frisee, Dijonnaise		Slow Roasted BBQ Pork Shoulder, Berkshire Pork Loin, Cole Slaw, Onion Rings, House BBQ Sauce	
<b>BLACK &amp; BLUE BURGER</b>	<b>15</b>	<b>HALIBUT PO BOY</b>	<b>16</b>
Danish Blue, Cajun Rub, Lettuce, Tomato, Onion Rings, Chipotle Aioli		Beer Battered Halibut, Mustard, Frisee, Tomato, Cole Slaw	
<b>MUSHROOM SWISS BURGER</b>	<b>15</b>	<b>HICKORY SMOKED TURKEY WRAP</b>	<b>15</b>
Roasted Mushrooms, Carmelized Onion, Swiss Cheese, Lettuce, Mayonnaise		Avocado, Lettuce, Tomato, Chipotle Aioli, Provolone on Whole Wheat Wrap	
<b>NEW ENGLAND LOBSTER ROLL</b>	<b>\$ 22</b>		
Citrus Lobster Salad, Pickled Shallot, Radish			

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ADD HAND CUT FRIES 5

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*"Buffalo's Finest Hotel"*

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