



SHARE PLATES

TRUFFLE FRIES

truffle oil, garlic, parmesan, parsley,
onion ketchup, garlic aioli **13** (V, GF)

BRUSSEL SPROUTS

flash fried brussels, lemon zest,
garlic yogurt, dill, sea salt **13** (V, GF)

CAPONATA & BURRATA

eggplant, artichokes, tomatoes, capers,
peppers, sweet onion, basil, burrata,
balsamic reduction, garlic toast **19**

CHEF BOARD

linguica, finocchiona, prosciutto,
grand cru, gorgonzola dolce, aged cheddar
Marcona almonds, mustard, olives, baguette **32**
Vegetarian board **24**

ARANCINI

crispy fried Arborio rice balls, mozzarella,
basil, vodka sauce **13**

BREAD BASKET

toasted boule loaf, herb garlic oil,
hot honey butter, caponata **10**

TUNA NACHOS

yellowfin tuna, wonton chips,
wakame, carrot, scallion, jalapeños,
sriracha aioli, sesame seeds **18**

STEAMERS

(12) Cape cod clams, clam broth,
linguica sausage, tomato filets,
sweet onions, garlic toast **19**

CALAMARI

lightly dusted squid, lemon, fresh herbs,
parsley, Calabrian chili aioli **16** (GF)

SOUP & SALAD

BISQUE

lobster stock, cognac, cream,
langostinos **12**
served in a bread bowl +4

HOUSE

garden greens, feta, tomato,
cucumber, carrots, pickled red onion,
radish, house vinaigrette **9/14** (VG, GF)

CAESAR

romaine, classic dressing, parmesan,
garlic croutons, charred lemon **9/14**
add tuscan olives +2 -or- anchovies +2

SALAD ADD ONS

chicken **6** | shrimp **10** | tuna **12** | steak **16**

HAND HELD

served on brioche bun with
petite salad or fries | truffle fries+2

WICKED TUNA

seared yellowfin tuna steak,
bibb lettuce, tomato bruschetta,
Calabrian chili aioli **24**

LOBSTER CLUB

Maine lobster salad, thick cut bacon,
beefsteak tomato, bib lettuce **32**

FRENCH DIP BURGER

1/2 lb. premium angus burger, sauteed
mushrooms, grilled sweet onions,
Swiss cheese, garlic aioli, au jus **22**

ENTREES

CUTLETS

Milanese style chicken cutlets,
shaved parmesan, lemon, balsamic
reduction; served with choice of
Mista salad -or- Primavera pasta **29**

CATCH

pan roasted "day boat" codfish,
lobster beurre blanc, langostinos,
braised leek & garlic risotto **36**

STEAK FRITES

Our signature 14oz hand cut
1855 angus strip steak, sauce au poivre,
truffle fries, garlic aioli **48** (GF)

"FISH & CHIPS"

beer battered fresh haddock, fries,
coleslaw, crab macaroni salad,
tartar, lemon **24**

SCAMPI

shrimp, clams, langostinos, garlic,
lemon, white wine, pepper flake,
tomatoes, bucatini pasta,
shaved parmesan **36**

PRIMAVERA

artichoke, tomatoes, olives, capers,
peppers, sweet onions, white wine,
olive oil, campanelle pasta, burrata,
balsamic reduction, lemon zest, basil
28 (V, VGO, GFO)

BRUNCH SERVED SATURDAYS & SUNDAYS AT 11 AM

A portion of all sales goes to the Buffalo Olmsted Parks Conservancy
One check per table please | Multiple payments accepted

COCKTAILS

ESPRESSO MARTINI

Ketel One vodka, Italian espresso, bourbon cream, orange zest **13**

BARREL AGED MANHATTAN

Oak-barreled Michters bourbon, carpano antica vermouth, bitters **16**

JALAPENO GRAPEFRUIT MARGARITA

Tanteo jalapeno tequila, ruby red grapefruit, orange liqueur, agave, lime **12**

PALOMA MOCKTAIL

Fluere **Non-Alcoholic** Smoked Agave, lime juice, ruby red grapefruit, agave, soda **12**

BOURBON SMASH

Four Roses bourbon, pomegranate, rosemary simple syrup, lemon, torched rosemary **12**

TERRACE 75

New Amsterdam gin, brut cuvee, lemon juice, rosemary simple syrup **12**

MONK IN TIJUANA

Milagro silver tequila, green chartreuse, cucumber syrup, lime, mint **13**

ST. AGRESTIS PHONY NEGRONI

Award-winning **Non-Alcoholic** cocktail with notes of Tuscan juniper, Southern Italian citrus and florals **12**

DARK DECADENCE MARTINI

Mozart dark chocolate liqueur, Stoli vanilla vodka, dark creme de cacao, whipped cream, cocoa powder **13**

PAPILLON VIOLET

New Amsterdam gin, elderflower, butterfly pea flower, lime, creme de violet, egg white **13**

LIBERTY LADY

Cruzan white rum, fresh berry reduction, mint, lime juice, simple syrup, blueberries, soda **13**

SPICED LIBERTY LADY MOCKTAIL

Fluere **Non-Alcoholic** Spiced Cane Rum, lime juice, fresh berry reduction, mint, blueberries, ginger beer **12**

WINE BTG

SPARKLING

Caposaldo **Prosecco Brut** Italy **11/40**

“J” Vineyards **Cuvee 20 Brut** California **13/50**

Glera La Marca **Prosecco NV** | Italy **12 (187ml)**

Michele Chiarlo Nivole **Moscato D’Asti** Italy **11/22 (375ml)**

Pierre Zero **Non-Alcoholic Sparkling Chardonnay** France **12/44**

Pierre Zero **Non-Alcoholic Sparkling Rose** France **12/44**

WHITE & ROSÉ

Cantine Grasso Sette Aje **Inzolia-Catarratto** Italy **12/48**

Clarendelle **Bordeaux Blanc** France **13/52**

“J” Vineyards **Pinot Gris** California **12/48**

Franciscan **Chardonnay** California **12/48**

Raimund Prum “Essence” **Riesling** Germany **11/45**

Clarendelle **Bordeaux Rose** France **13/52**

RED

Casteani Turione **Toscana Rosso** Italy **13/52**

Clarendelle **Bordeaux Rouge** France **12/48**

Familia Vicente Pearce Azcuenaga **Malbec** Argentina **11/44**

Roco Gravel Road **Pinot Noir** Oregon **13/52**

Franciscan **Cabernet Sauvignon** California **12/48**

Smith & Hook **Cabernet Sauvignon** California **15/58**

DRAFTS

PRISON CITY MASS RIOT

American IPA **6.8 abv 13oz 8**

JACKS ABBY BLOOD ORANGE

Fruited Wheat **4.0 abv 16oz 6**

REISSDORF KOLSCH

Kolsch **4.8 abv 16oz 7**

LABATT BLUE LIGHT

Lager **4.0 abv 16oz 6**

KCBC VICIOUS CRUSH

Watermelon Lime Gose **5.2 abv 13oz 6**

BLUEBARN SUNSEEKER

Strawberry-Apricot Cider **6.5 abv 13oz 7**

CIGAR CITY MADURO

Brown Ale **5.5 abv 16oz 7**

OMMEGANG WITTE

Witbier **5.2% 16oz 7**

GREAT LAKES ELIOT NESS

Amber Lager **6.1 abv 16oz 8**

CANS & BOTTLES

STELLA ARTOIS

Pilsner **6**

LABATT BLUE LIGHT

Light Lager **6**

PACIFICO

Mexican Pilsner **6**

RED STRIPE

Jamaican Lager **6**

BIG DITCH HAYBURNER

American IPA **7**

BIG DITCH N.A.BURNER

Non-Alcoholic IPA **7**

GREAT LAKES COOKIE EXCHANGE: BERRY JAM THUMBPRINT

Milk Stout **6**

BLAKE'S SALTED CARAMEL APPLE

Hard Cider **5**

HIGH NOON

Vodka Grapefruit **8**

LUCKY ONE

Vodka Peach Lemonade **8**

SURFSIDE

Vodka Lemonade & Iced Tea **8**

BLAKE'S KEY LIME PIE

Hard Cider **5**