



E.M. Statler Dining Room

INTERNATIONAL CUISINE

"French Cuisine"



First Course

SOUP À L'OIGNON

"French Onion Soup"

Caramelized Onions, Rich Stock, Sherry Wine

Baked au Gratin with Gruyere Cheese

(NF, SF)

\$3.95

TOMATO BASIL BISQUE

Roasted Homegrown Tomatoes

Basil Oil, Crème Fraiche

(VG, GF, SF, NF)

\$3.95

BISTRO SALADE

Tender Greens, Carrot, Radish, Cucumber Ribbon
Lemon & Herb Vinaigrette

(VG, DF, GF, SF, NF)

\$4.95

SHRIMP & ASPARAGUS

Shrimp poached in Court Bouillon,

Heirloom Tomato, Asparagus, Micro Greens

Champagne Vinaigrette

(DF, GF, NF, SF)

\$6.95

Entrée

SEA BASS

Pan roasted Chilean Sea Bass

Champagne Beurre Blanc, Julienne Vegetables

Fingerling Potatoes (GF, NF, SF)

\$15.95

FLAT IRON STEAK

Char broiled, served with sauteed Haricot Vert

Pommes Pavé, Sauce Bordelaise (GF, NF, SF)

\$14.95

CHICKEN CHASSEUR

Pan Roasted Airline Breast of Chicken

Rich Tomato, Mushroom & White Wine Sauce

Haricot Vert, Rice Pilaf

(GF, DF, NF, SF)

\$13.95

RATATOUILLE PROVENÇAL

French Green Lentils topped with layers of

Zucchini, Squash, Tomato, Red Pepper & Herbs

(GF, DF, VG, NF, SF)

\$9.95

Dessert

CRÈME BRÛLÉE

Vanilla Bean Custard

Caramelized Sugar Topping

(GF, V, NF, SF)

\$3.50

PEAR FRANGIPANE

Poached Pear

Almond Crème

Raspberry Purée (V, SF)

\$3.50

ORANGE CHOCOLATE

TARTE

Orange Chocolate Pâte Sablée

Chocolate Custard (V, NF, SF)

\$3.50

GF: Gluten Free V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free SF: Soy Free

Please share any allergies or dietary needs with your server so we can ensure an enjoyable meal.

*This menu is available Tuesday, October 27th and Thursday, October 29th
from 11:30 am to 12:45 pm.*

Closed on October 28th for a Student Government Event

*The EM Statler Dining Room is in room 230 of the historic
Old Post Office Building, 121 Ellicott St. Buffalo, NY*

Reservations can be made by calling 716-851-1092.

CASH ONLY

