

E.M. Statler Dining Room

AMERICAN REGIONAL CUISINE

"Western New York"

Featuring produce from our "Learning Garden" at Canalside



First Course

BUTTERNUT SQUASH BISQUE

Roasted Squash Soup, Maple Crema
Spiced Cashew Granola (VG, DF, GF, SF)
\$3.95

SWEET CORN & ZUCCHINI FRITTERS

Eden Valley Corn, Zucchini, Parmesan, Herb-
Crème Fraiche, Roasted Red Pepper Coulis
(V, NF, SF)
\$6.95

BEET & APPLE SALAD

Roasted Beets, Apples, Goat Cheese, toasted
Hazelnuts, tender Greens, Cider Gastrique
(GF, V, SF)
\$4.95

**Order as an Entrée with grilled Chicken for \$9.95*

CRAB PANZANELLA SALAD

Lump Crab, Sourdough Bread, Tomato, Red
Onion, Cucumber, Red Wine Vinaigrette,
Herbs (DF, NF, SF)
\$6.95

Dessert

HONEYCRISP APPLE TART

Brown Butter Almond Crust, Caramel
Sauce (GF, V, SF)
\$3.50

PEACH COBBLER

Lewiston, NY Peaches, Oat Crumb Topping
Served with Vanilla Ice Cream (V, NF, SF)
\$3.50

Entrée

HALIBUT

Porcini crusted filet of Halibut, Lemon-
Beurre Blanc, *Flat 12 Mushroom, Broccolini*
\$13.95 (GF, NF, SF)

SWEET CHILI GRILLED CHICKEN

Asian Inspired Airline Breast of Chicken
Rice, Thai Cucumber Salad (GF, DF, NF)
\$9.95

BRAISED SHORT RIB

Gorgonzola Whipped Potato, Blistered-
Cherry Tomato Compote
Rainbow Swiss Chard (GF, NF, SF)
\$11.95

GNOCCHI SARDI

Housemade Pasta with Garden Cherry
Tomatoes and Basil, Pecorino Bechamel-
Sauce, Herb toasted Breadcrumbs (V, NF, SF)
\$8.95

*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, Sept. 15th
through Thursday, Sept. 17th from 11:30 am to
12:45 pm.*

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

*Reservations can be made by calling
716-851-1092.
CASH ONLY*

