

E.M. Statler Dining Room
AMERICAN REGIONAL CUISINE
"Louisiana, Carolinas & the Plantation South"

First Course

GUMBO

Roasted Chicken, Andouille Sausage
Shrimp, Rice *(NF, SF)*
\$3.95

LOW-COUNTRY BEANS & GREENS

Black eyed peas, Collards, Tomato
Herbs, Robust Vegetable Broth
(VG, GF, DF, NF, SF)
\$2.95

FRIED GREEN TOMATOES

Cornmeal crusted, with Pimento Cheese
(V, GF, NF, SF)
\$4.95

GRILLED CAESAR

Grilled Romaine Lettuce
Cornbread Crouton, Parmesan
Cajun Caesar Dressing *(V, DF, NF, SF)*
\$4.95

GEORGIA PEACH SALAD

Greens, Peach Vinaigrette
Pecans, Radish, Fennel *(VG, GF, DF, NF, SF)*
\$4.95

Entrée

SALMON

Blackened Florida Blue-house Salmon
Bourbon Honey Butter
Cajun Rice, Carolina Slaw *(GF, NF, SF)*
\$13.95

CREOLE STEAK

Char Broiled 8 oz. NY Strip Steak
Creole Mustard Sauce
Red Potatoes, Succotash, crispy fried Onions
(NF, SF)
\$14.95

CHICKEN N' WAFFLES

Buttermilk fried Chicken Thigh, Waffle
"Hot Honey", House Pickle *(NF, SF)*
\$12.95

JAMBALAYA

Cajun Rice, Kidney Beans, Holy Trinity
Vegetables, Creole Spices *(VG, DF, GF, NF, SF)*
\$8.95
Add Gulf Shrimp +\$5.00
Add Chicken +\$3.00

Dessert

BEIGNETS

New Orleans Style Doughnuts
served with Raspberry & Chocolate Sauces
(V, NF, SF)
\$3.50

BANANAS FOSTER SUNDAE

Butter Pecan Ice Cream, Caramelized
Bananas with Rum
Pecans, Whipped Cream *(V, GF, 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, Sept. 29th through Thursday, October 1st
from 11:30 am to 12:45 pm.*

*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*