

## starters

### **LOBSTER DIP 12**

Real lobster meat, onion, garlic, scallions, olive oil, cream cheese, cheddar, warm pita

### **BUCHANANS OWN FRENCH ONION SOUP 9**

Rich beef broth, caramelized Vidalia and Cipollini onions, focaccia crouton, Gruyere cheese

### **HOUSEMADE SOUP 7**

Staff inspired- ask your server for today's selection

### **CRISPY CALAMARI 12**

Seasoned calamari, fresh lemon, chipotle aioli

### **CLASSIC SHRIMP COCKTAIL 12**

Black Tiger shrimp (4), crisp romaine, lemon, and housemade chipotle infused Marie Rose sauce

### **GRILLED CHICKEN TIKKA BITES 10**

Marinated chicken, crisp plantain chips, tamarind mango chutney

### **CHILI STEAK LETTUCE WRAPS 16**

Fresh Boston lettuce (4) filled with sautéed marinated strips of steak, garlic, and ginger with layers of scallions, chillies, carrot and cabbage

### **NIAGARA HERB FLATBREAD 10**

Grilled eggplant, zucchini, peppers, red onion, arugula, roasted garlic, goat cheese

## salads

### **NIAGARA FIELD GREENS 7**

Baby greens, tomato, cucumber, red onion, carrot & cabbage in a housemade caramelized shallot balsamic vinaigrette

### **CLASSIC CAESAR 9**

Crisp romaine, house made croutons, bacon, shaved Parmesan, creamy garlic dressing

### Add to your Niagara Field Greens or Classic Caesar:

**Fire grilled 6 oz. Chicken Breast 9 Sautéed Black Tiger shrimp (3) 9**

## pasta

### **SEAFOOD TAGLIATELLE 26**

Tagliatelle egg noodles in a spicy chunky marinara sauce with Black Tiger shrimp, mussels, clams, calamari, shallots, garlic, olive oil, parsley

### **BEEF PENNE ASIAGO 24**

Penne pasta in a garlic cream sauce tossed with tender strips of NY striploin, Cremini mushrooms, shallots, arugula & Asiago

### **CAPRESE RAVIOLI 18**

Bocconcini tomato ravioli with shallots, cherry tomato, arugula, basil, sundried tomato pesto, Parmesan cheese

### **CHICKEN ORECCHIETTE 22**

Orecchiette pasta in a chunky marinara sauce tossed with marinated chicken, shallots, garlic, rapini & Parmesan cheese

**ASK YOUR SERVER FOR RECOMMENDED WINE PAIRINGS OR SAMPLE OUR WINE FLIGHT**

 **VEGETARIAN**  
 **GLUTEN FREE**

**APPLICABLE TAX AND GRATUITY EXTRA**

### from the grill

All steaks are grilled to your liking, served with choice of Niagara Baco Noir wine reduction or Peppercorn sauce

Includes your choice of roasted garlic mashed potatoes, baked potato with sour cream and chives or French fries and accompanied with seasonal vegetables

**MARINATED SIRLOIN (8 oz.)** - Honey soy 25

**FILET MIGNON (8 oz.)** Bacon wrapped - While quantities last 38

**NEW YORK STRIPLOIN (10 oz.)** 32

**RIB STEAK (18 oz.)** Bone in 38

Add to your selected Steak:

**Sautéed Black Tiger Shrimp (3)** 9   **Sautéed Mushrooms** 6   **Sautéed Onions** 6

### prime burger

**PRIME ANGUS BEEF FIRE GRILLED BURGER** 18

Toasted sesame seed bun, aged Cheddar cheese, crisp bacon, garnished with romaine lettuce, tomato, red onion, pickles. Served with choice of French fries, or Niagara Field Greens or Classic Caesar salad

### from the sea

**GRILLED ATLANTIC SALMON** 🍴 28

Honey grainy mustard glazed 8 oz. fillet, basmati rice, seasonal vegetables, grilled pineapple

**CHIPOTLE CHICKEN & SHRIMP** 28

Dry rubbed and grilled 10 oz. supreme paired with shrimp (4), basmati rice, seasonal vegetables, Pico de Gallo, sweet and spicy chipotle glaze

**GRILLED MARLIN** 🍴 28

7 oz. fillet, quinoa pilaf, spicy roasted corn & tomato relish, seasonal vegetables

**FRESH LAKE ERIE PICKEREL** 🍴 26

Pan seared Lake Erie Pickerel, quinoa pilaf, seasonal vegetables and avocado vinaigrette

### locally inspired

**GRILLED PORK CHOP** 🍴 26

12 oz. chop, maple mustard apple glaze, apple chips, roasted potatoes and seasonal vegetables

**FIRE GRILLED LAMB CHOPS** 🍴 36

Garlic rosemary infused chops (3), roasted potatoes and garlic rapini

**PAN SEARED FREE RANGE CHICKEN** 🍴 24

10 oz. supreme, roasted garlic mashed potato, sundried tomato pesto, goat cheese and seasonal vegetables

**KING COLE DUCK BREAST** 🍴 25

Balsamic & honey marinated 9 oz. breast, black mission fig glaze, sautéed beluga lentils and seasonal vegetables

**ROASTED VEGETABLE TERRINE** 🌱 🍴 16

Layers of marinated grilled vegetables, Brie cheese, Portobello mushroom cap, sautéed beluga lentils and garden greens

**BBQ TOFU BOWL** 🌱 🍴 18

Stir-fried tofu, vegetables, quinoa, scallions, cabbage and Asian BBQ sauce

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