

starters

LOBSTER DIP 13

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 8

Staff inspired- ask your server for today's selection

CRISPY CALAMARI 13

Seasoned calamari, fresh lemon, chipotle aioli

CLASSIC SHRIMP COCKTAIL 12

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

SWEET & SPICY CHICKEN 10

Crispy chicken, grilled pineapple and peppers tossed in a glaze, served with plantain chips

ANTIPASTO FLATBREAD 14

Sundried tomato pesto, artichoke, eggplant, olives, finished with arugula and shaved Calabrese salami

salads

NIAGARA FIELD GREENS 8

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

BEET SALAD 10

Mesclun mix, red beets, golden beets, carrot, candied pecan, pumpkin seeds and goat cheese, tossed in maple Dijon vinaigrette

Add to your Niagara Field Greens, Classic Caesar or Beet Salad:

Fire Grilled 6 oz. Chicken Breast 9 Sautéed (3) Black Tiger Shrimp 9 Grilled 4 oz. Angus Top Sirloin 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 and tender strips of NY striploin, mushrooms, shallots, garlic, arugula in Asiago Alfredo sauce

MEDITERRANEAN RAVIOLI 18

Mushrooms, roasted peppers, spinach, ricotta, pecorino and Parmesan cheese filled ravioli with sautéed shallots, garlic and rosé sauce

CHICKEN ORECCHIETTE 22

Orecchiette pasta in a chunky marinara sauce tossed with marinated chicken, shallots, garlic, rapini and shredded Asiago cheese

GREEN CURRY BOWL 18

Stir-fried tofu, broccolis, zucchini, peppers and snow peas tossed in green curry coconut gravy with vermicelli rice noodles and fresh scallions

 **VEGETARIAN**  **GLUTEN FREE**  **VEGAN**
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 ANGUS SIRLOIN (8 oz.) - Honey soy 26

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

NEW YORK ANGUS STRIPLOIN (10 oz.) 32

RIB STEAK AAA (18 oz.) Bone in 39

Add to your selected Steak:

Sautéed (3) Black Tiger Shrimp 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 any salad

from the sea

GRILLED ATLANTIC SALMON  28

Maple 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 sautéed Black Tiger shrimp (4), sweet and spicy chipotle glaze, sautéed Beluga lentils and seasonal vegetables

PAN SEARED BLACK COD  34

Miso marinated 7 oz. fillet, basmati rice, seasonal vegetables, and Asian slaw

FRESH LAKE ERIE PICKEREL  27

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

locally inspired

GRILLED PORK CHOP  26

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

FIRE GRILLED LAMB CHOPS (3)  36

Garlic rosemary infused chops, roasted potatoes and garlic rapini

PAN SEARED FREE RANGE CHICKEN  24

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

KING COLE DUCK BREAST  25

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

BBQ TOFU BOWL    18

Stir-fried tofu, broccoli, zucchini, peppers, snow peas and scallions in Korean BBQ sauce, served with quinoa pilaf and Asian slaw

QUINOA TOWER    18

Baked quinoa patty on a grilled zucchini, topped with crispy kale and fresh julienne of jicama, served with field greens and seasonal vegetables

ASK YOUR SERVER FOR RECOMMENDED WINE PAIRING OR SAMPLE OUR WINE FLIGHTS

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