



643 Main Street • Buffalo • New York • 14206 • 716-847-1512

## DINNER MENU SPRING 2017

### APPETIZERS

**Chef's Fresh Soup of The Day**

**Cup 4.00**

**Bowl 5.00**

**Mulligan's French Onion Soup ..... 7.25**

Caramelized onions simmered in a rich sherry broth, topped with toasted croutons, provolone, swiss and parmesan cheese.

**Pacific Crab Cakes (3) ..... 12.00**

Pan seared jumbo lump crab cakes served with a trio of Asian sauces and garnished with wild greens

**\*\*Michael's Hot Peppers ..... 9.00**

Pan sautéed hot peppers stuffed with a blend of cheese, herbs & bread crumbs over sweet & sour cabbage

**TRY A COMBO PLATE WITH ONE HOT PEPPER & TWO MEATBALLS 9.00**

**\*\*Eggplant & Roasted Red Pepper Quesadilla ..... 9.00**

Roasted eggplant, roasted red bell peppers & mozzarella cheese, salsa, guacamole, sour cream

**Chicken & Cheese Quesadilla ..... 9.00**

Grilled chicken, sautéed sweet bell peppers & onions, cheddar cheese, salsa, guacamole, sour cream

**\*\* Caponatina ..... 8.00**

A vibrant mixture of eggplant, onions, celery, olives, tomatoes, capers and basil, served with bruschetta toast.

**Italian Meatballs (3) ..... 8.00**

Chef Michael's homemade meatballs, a pool of red sauce & asiago cheese

**Baked Crab, Brie & Artichoke Dip ..... 12.00**

A delicate combination of crab, brie and artichoke gratin, served with pita points.

## SALADS

### Salad Dressings

Balsamic Vinaigrette, California Vinaigrette, Maple Vinaigrette,  
Ranch, Blue Cheese, Basil Vinaigrette, Honey Mustard  
House 4.00 House Caesar 5.00

**Pecan Crusted Chicken ..... 14.00**

Crusted chicken, gorgonzola, mixed greens, grape tomatoes with  
honey mustard vinaigrette

**\*\*Goat Cheese & Beet ..... 12.00**

Oven roasted beets, arugula, walnuts, oranges, goat cheese, California vinaigrette  
Add chicken 2.00 Add shrimp 4.00

**\*\*\*Coconut Quinoa and Baby Kale Salad ..... 13.00**

Baby kale, coconut, quinoa, red onion, tropical cilantro pesto dressing  
Add chicken 2.00 Add shrimp 4.00

## Italian Pizza & Flat Breads

**Traditional Pizza ..... 12.00**

House made red sauce, mozzarella, Margherita pepperoni

**Chicken Kale and Sundried Tomato Flatbread ..... 12.00**

Chicken, sundried tomato tapenade, kale, mozzarella

**\*\*\*Eggplant & Mushroom Flatbread ..... 12.00**

Grilled eggplant, medley of mushrooms, asparagus, black olives, arugula pesto, goat  
cheese

## Sandwiches & Burgers

### (Sandwiches served with House Cut Fries)

**BBQ Burger ..... 13.00**

8oz burger basted with Bourbon BBQ sauce, sharp cheddar, applewood bacon,  
lettuce, tomato

**Wellington Burger ..... 13.00**

8 oz burger with caramelized onions, roasted mushrooms, bleu cheese crumbles

**Banana Pepper Chicken ..... 13.00**

Grilled chicken breast, stuffed banana pepper, fresh mozzarella & Bourbon BBQ sauce

**Chicken Baja ..... 12.00**

Grilled chicken breast, tomato salsa, guacamole, cheddar cheese

**Chicken Fingers ..... 12.00**

Choice of BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese,  
carrots & celery, Side of Fries

## ENTRÉE'S

- Gorgonzola Chicken..... 19.00**  
Charbroiled chicken breast julienned over penne pasta with a gorgonzola cream sauce & sweet peas
- Chicken Caprese ..... 18.00**  
Sautéed chicken, vine-ripened tomatoes, fresh mozzarella, orzo, farro, spinach, basil vinaigrette
- \*\*Vegetarian option with Portobello Mushroom..... 17.00**
- Chicken Parmigiana ..... 19.00**  
Chicken cutlet breaded, pan fried finished with our red sauce and a blend of cheese, served with spaghetti or penne pasta
- Michael's Chicken Pot Pie ..... 17.00**  
Chicken with fresh vegetables, in a seasoned cream sauce, with a flaky pastry crust
- Tomahawk Pork Chop ..... 23.00**  
Frenched 12 oz pork chop, char grilled, maple glazed with toasted pecans
- Jack Daniels Glazed Flat Iron Steak..... 23.00**  
Charbroiled marinated flat iron steak, basted with a whisky glaze, potato, vegetable
- Salmon Crust ..... 23.00**  
Horseradish crusted salmon fillet, crispy spinach, roasted asparagus, warm red lentil salad
- Cioppino..... 29.00**  
Shrimp, clams, mussels, salmon, simmered in a tomato saffron broth with linguini
- Lobster Ravioli ..... 19.00**  
Ravioli stuffed with tender lobster and romano cheese, finished with a fennel cream sauce
- Pasta & Meatballs ..... 15.00**  
Chef Greco's homemade red sauce, over your choice of pasta  
Spaghetti or Penne
- \*\*Asparagus Ravioli..... 16.00**  
House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream
- \*\*Pasta Caponatina ..... 15.00**  
Eggplant Caponatina tossed in olive oil, garlic, spaghetti, asiago cheese,

**\*\*Vegetarian Menu Selection  
Gluten Pasta Available Upon Request**